

BLEAKHOUSE HOTEL

EST. 1883
ALBERT PARK

PLEASE ORDER AT THE BAR

TO START

- Freshly shucked Tasmanian Pacific oysters w. lemon & shallot vinegar 5 each
- Kilpatrick oysters w. smoked bacon & Worcestershire sauce 1/2 doz 35
- Noisette sourdough w. salted butter.... 6.5
- Salt & pepper calamari w. rocket, fennel, orange, olives & tarragon aioli.... .. 19
- Hummus w. hazelnut dukkah, green oil & grilled flatbread.....16
- Polenta chips w. truffle pecorino & paprika aioli 16
- Spanish-style prawns w. garlic, chilli & lemon, served w. grilled sourdough ... 20
- Bresaola w. Parmesan, rocket & balsamic, served w. grilled sourdough 19
- Ploughman’s plate w.
Bresaola, Coppa, pork Sopressa Salami, house pickles & sourdough
Castellano - hard, Spanish
Stilton - blue, United Kingdom
Nimbin Valley - soft, Australian39

PUB CLASSICS

- Cheeseburger w. smoked bacon, Thousand Island sauce & fries 27
- Flake fillet, beer-battered, w. hand-cut chips, posh peas & tartare sauce 26
- Crumbed chicken schnitzel w. winter cabbage slaw, Parmesan, anchovies & Caesar dressing 28
- Grilled minute steak w. chilli & garlic butter, salad & fries 27

SALADS & SIDES

- Grilled chicken w. winter fattoush salad - iceberg, pomegranate, feta, kale, pitta crisps, yoghurt & sumac dressing..... 22
- Brussel sprouts w. hazelnuts & Parmesan.. 10
- Mash w. cream & extra butter..... 10
- Mixed leaf salad..... 9
- Onion rings w. BBQ sauce..... 9
- Hand cut chips w. aioli..... 10
- Sea salt fries w. aioli..... 9

GRILL

- 300g Black Angus rump cap, grain-fed 38
- 250g Southern Ranges scotch fillet, grass-fed..... 50
- 300g Southern Ranges porterhouse, grass-fed..... 44
- 300g Josedale Black Angus hanger, grass-fed 43

All grills are marinated in garlic & rosemary, and served w. salad & pepper sauce.

- Proper gravy 3.5
- Chilli butter..... 2.5
- Garlic butter 2.5

MAINS

- Beef brisket Bolognese w. red wine, tomato, pappardelle pasta & Parmesan 35
- Roast cauliflower & spinach dahl w. yoghurt, coriander, coconut & roti bread 27
- Chicken & smoked ham hock pie w. mashed potato, leeks & chicken gravy 35
- Barramundi fillet w. parsnip, Savoy cabbage, pancetta, garlic butter & toasted almonds 38

DESSERTS

- Chocolate brownie w. blackberries, hazelnuts & vanilla cream 13
- Sticky date pudding w. toffee sauce, pecans & vanilla ice cream 13
- Ice-cream selection..... 8
- Cheese board
Castellano - hard, Spanish
Stilton - blue, United Kingdom
Nimbi Valley - soft, Australian
W breads & fruit chutney 20

FOR THE KIDS

- Fish & chips..... 13
- Pasta w. napoli sauce & parmesan..... 13
- Cheeseburger w. fries..... 13

FROM THE TAPS

- Carlton Draught 10/13
- Great Northern Mid Strength 9.5/12.5
- Mountain Goat Pale Ale 10.5/14.5
- Balter IPA 11.5/15.5
- Balter XPA 11.5/15.5
- Stomping Ground Lager 10.5/14.5
- Hard Rated Alcoholic Lemon 12.5/16.5
- Peroni Nastro Azzurro 11.5/15.5
- Napoleone Apple Cider 10.5/14.5

TUESDAY

\$25 CHICKEN
PARMA
Dinner

FRIDAY

FRIDAY FUN DAY
\$2.5 Natural Oyster
Laurent-Perrier Champagne NV \$100

THURSDAY

\$28 PORTERHOUSE
STEAK
Lunch & Dinner

ALL WEEKEND

\$30 PROPER
ROAST
Lunch & Dinner

Dietary requirements accommodated where possible.
15% Public Holiday surcharge applies.