

BLEAKHOUSE HOTEL

EST. 1883

ALBERT PARK

PLEASE ORDER AT THE BAR

TO START

Freshly shucked Tasmanian Pacific oysters
w. lemon & shallot vinegar 5 each

Noisette sourdough w. salted butter.... 6.5

Salt & pepper calamari w. green papaya,
Thai basil, coriander, chilli, bean
sprouts, cucumber, & bang bang
dressing.... 19

Hummus w. cucumber, olives, parsley,
chilli oil & grilled flatbread... 16

Halloumi chips parmesan crumbed w rosemary
honey & cucumber yoghurt 16

Spanish-style prawns w. garlic, chilli &
lemon, served w. grilled sourdough ... 20

Bresaola w. Parmesan, rocket & balsamic,
served w. grilled sourdough 19

Mushroom pate w. fruit chutney & grilled
sourdough 18

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. middle
eastern slaw, tomato, cucumber,
coriander & chilli w sesame yoghurt &
feta cheese.....28

Grilled minute steak w. chilli & garlic
butter, salad & fries 27

SALADS & SIDES

Grilled chicken 'Panzanella' salad
w. capsicums, tomato, cucumbers,
basil, anchovies & sourdough
croutons..... 22

Victorian asparagus w. garlic & chilli oil,
crispy shallots & sesame..... .. 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 Southern Ranges porterhouse,
grass fed..... 46

250g Southern Ranges scotch fillet,
grass fed..... 52

300g Josedale Black Angus Hanger,
grass fed..... 45

300g Black Angus rump cap, grain
fed 40

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

Proper gravy 3.5

Chilli butter..... 2.5

Garlic butter 2.5

MAINS

Bucatini pasta 'Amatriciana'
chilli, tomato, cured panchetta
& pecorino cheese.....32

Risotto w. asparagus, peas, snow
peas, green oil & parmesan. ... 27

Green Chicken curry w. coconut,
lemongrass, ginger, snow peas,
sweetcorn, lime leaf & Thai basil
w. jasmine rice 34

Ocean trout fillet w. crushed chat
potatoes, grilled summer zucchini
& salsa verde. 38

DESSERTS

Pistachio & vanilla pannacotta w.
elderflower poached strawberries14

Dark chocolate terrine w raspberries &
chocolate gelato. 14

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

Chicken schnitzel 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

Brookvale Union Ginger Beer 12.5/16.5

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.