

# BLEAKHOUSE HOTEL

EST. 1883  
ALBERT PARK

PLEASE ORDER AT THE BAR

## TO START

- Clyde River Rock Oyster (NSW), freshly shucked w. lemon & shallot vinegar . 5 ea
- Noisette sourdough w. salted butter.... 6.5
- Salt & pepper calamari w. green papaya, Thai basil, coriander, chilli, bean sprouts, cucumber, & bang bang dressing.... 19
- Eggplant baba ganoush w. pickled chilli, mint, sesame & 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
- Prosciutto w. peaches, mozzarella & grilled sourdough ..... 19
- Mushroom pate w. fruit chutney & grilled sourdough ..... 18
- Ploughman's plate w.  
Bresaola, Coppa, pork Sopressa Salami, house pickles & sourdough  
*Van Der Heiden Chevrano, hard, Dutch*  
*Shepards Way, blue, Australian*  
*Lingot D'argental, triple cream, French*  
.....39

## 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. capsicum, tomato, cucumber, basil, anchovies & sourdough croutons..... 22
- Green beans 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
- Spinach & ricotta tortellini w. parmesan cheese & sage butter..27
- Green Chicken curry w. coconut, lemongrass, ginger, snow peas, sweetcorn, lime leaf & Thai basil w. jasmine rice ..... 34
- Swordfish w. warm capsicum, potato & olive salad, w. caper & basil dressing. .... 38

## DESSERTS

- Peaches w. raspberries, vanilla ice cream & creme fraiche .....14
- Mango & coconut iced parfait w. citrus syrup & roasted macadamia. .... 14
- Ice-cream selection..... 8
- Cheese board  
*Van Der Heiden Chevrano, hard, Dutch*  
*Shepards Way, blue, Australian*  
*Lingot D'argental, triple cream, French*  
*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.