

BLEAKHOUSE HOTEL

EST. 1883
ALBERT PARK

PLEASE ORDER AT THE BAR

TO START

- Tasmanian Pacific oysters, freshly shucked w. lemon & shallot vinegar.....\$30 1/2 / \$60 doz
- Kilpatrick oysters w. Worcestershire sauce, bacon & horseradish 1/2 doz....32
- Noisette sourdough w. salted butter.... 6.5
- Salt & pepper calamari w. baba ganoush, fennel, rocket & hazelnut dukkah.....20
- Hummus w. garlic, sumac & cumin yoghurt, pomegranate & sesame, w. grilled flatbread... .. 17
- Crumbed flat mushrooms w. truffle aioli, sultanas, garlic butter & parmesan ... 18
- Spanish-style prawns w. garlic, chilli & lemon, served w. grilled sourdough ... 21
- Ploughman's plate w.
Prosciutto, 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

- Proper chicken parma, Napoli sauce, mozzarella & smoked ham w. fries.....29
- Cheeseburger w. smoked bacon, Thousand Island sauce & fries 27
- Flake fillet, beer-battered, w. hand-cut chips, posh peas & tartare sauce 27
- Crumbed chicken schnitzel w. middle eastern slaw, tomato, cucumber, coriander & chilli w. sesame yoghurt & feta cheese.....28

SALADS & SIDES

- Grilled chicken salad w. buckwheat soba noodles, beansprouts, cucumber, coriander, spring onions w. toasted sesame dressing & cashews..... . 24
- Green beans w. garlic herb butter, feta & almonds..... 10
- Mixed leaf salad..... 9
- Onion rings w. BBQ sauce..... 10
- Hand cut chips w. aioli..... 11
- Sea salt fries w. aioli..... 10

GRILL

- 300g Southern Ranges porterhouse, grass fed..... 46
- 250g Southern Ranges scotch fillet, grass fed..... 52
- 300g Josedale Black Angus Hanger, grass fed..... 46
- 300g Black Angus rump cap, grain fed 42
- 200g Minute steak w. chilli & garlic butter, salad & fries 29

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

- Proper gravy 4.0
- Chilli butter..... 3.0
- Garlic butter 3.0

MAINS

- Potato gnocchi w. autumn tomatoes, buffalo mozzarella, sourdough crumb w. tarragon & chilli.....30
- Slow-cooked lamb shank w. North African spices, kohlrabi & fennel slaw, w. roast sweet potato, pomegranate & sesame.....38
- Roast barramundi fillet w. leeks, parsnip cream & green oil 38

DESSERTS

- Sticky toffee pudding w. vanilla ice cream & pecan toffee sauce.....14
- Dark chocolate terrine w. autumn blackberries & pistachio 14
- Ice-cream selection..... 10
- Cheese board
Van Der Heiden Chevrano, hard, Dutch
Shepards Way, blue, Australian
Lingot D'argental, triple cream, French
w. breads & plum chutney 20

FOR THE KIDS

- Fish & chips..... 14
- Pasta w. napoli sauce & parmesan..... 14
- Cheeseburger w. fries..... 14
- Chicken parma w. fries..... 14

FROM THE TAPS

- Carlton Draught 10/13
- Great Northern Mid Strength 10/13
- Mountain Goat Pale Ale 11/15
- Brookvale Union Ginger Beer 12.5/16.5
- Balter XPA 12/16
- Stomping Ground Lager 11/15
- Hard Rated Alcoholic Lemon 12.5/16.5
- Peroni Nastro Azzurro 12/16
- Napoleone Apple Cider 11/15

TUESDAY

\$20 CHICKEN
PARMA

Dinner, all winter

THURSDAY

\$28 PORTERHOUSE
STEAK

Lunch & Dinner

ALL WEEKEND

\$30 PROPER
ROAST

Lunch & Dinner