

# BLEAKHOUSE HOTEL

EST. 1883  
ALBERT PARK

PLEASE ORDER AT THE BAR

## TO START

- Freshly shucked rock oysters w. fresh lemon & shallot vinegar . 5 each
- Noisette sourdough w. salted butter.... 6.5
- Salt & Pepper Calamari w. cucumber, mint & rocket w piri-piri dressing.... 19
- Hummus w.basil, olives, hazelnut dukkah & grilled flatbread.....16
- Eggplant & halloumi chips w tomato chutney & pickled chilli ..... 16
- Spanish style prawns w. garlic, chilli & lemon w. grilled sourdough ..... 20
- Free range pork, hazelnut and apricot terrine w. sourdough & chutney ..... 16
- Chicken liver pate w. port wine jelly & sourdough..... 17
- Ploughman's plate  
Selection of seasonal cured meat, terrine & cheeses, served w. pickles & sourdough ..... 39

## PUB CLASSICS

- Cheeseburger w. smoked bacon, Thousand island sauce & fries ..... 27
- Fish & chips beer battered w. posh peas & tartare sauce ..... 26
- Crumbed chicken schnitzel w. middle eastern slaw, tomatoes, cucumber, chilli, feta, coriander, sesame & yoghurt ..... 28
- Grilled minute steak w. chilli & garlic butter, salad & fries ..... 27

## SALADS & SIDES

- Grilled chicken w. Italian bread salad, tomatoes, sourdough, capsicums, capers & mozzarella ..... 22
- Broccolini, w. garlic herb butter & parmesan ..... 10
- Kipfler potatoes crushed w. roast garlic oil & basil ..... 10
- Mixed leaf salad..... 9
- Onion rings w. BBQ sauce..... 9
- Hand cut chips w. aioli..... 10
- Sea salt fries..... 9

## GRILL

- 250g Black Angus rump cap, grain fed ..... 38
- 250g Southern Ranges scotch fillet, grass fed..... 50
- 300g Southern Ranges porterhouse, grass fed..... 43
- 300g Josedale Black Angus Hanger, grass fed ..... 42

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

- Proper gravy ..... 3.5

## MAINS

- Lamb shoulder ragu w. pappardelle pasta, black cabbage, chilli garlic oil & ricotta cheese ... 34
- Eggplant & chickpea tajine w pearl cous cous, preserved lemon & cumin Yoghurt ..... 27
- Ocean trout fillet w kipfler potatoes, garlic spinach, tomato & basil dressing ..... 38
- Butter chicken w. basmati rice, grilled roti, cucumber & mint salad ..... 34

## DESSERTS

- Dark chocolate pannacotta w. coffee syrup, poached rhubarb & pistachio crumble .. 13
- Sticky date pudding w. pecan toffee sauce & vanilla ice cream ..... 13
- Ice-cream selection..... 8
- Cheese board  
Selection of local & international w. bread & chutney ..... 20

## FOR THE KIDS

- Fish & chips..... 13
- Pasta w. napolli 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

OYSTER FRIDAY  
Natural \$2.5 each  
One dozen oysters & Laurent-Perrier  
Champagne NV \$119

### THURSDAY

\$28 PORTERHOUSE  
STEAK  
Lunch & Dinner

### ALL WEEKEND

\$30 PROPER  
ROAST  
Lunch & Dinner

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