



# McKINNON HOTEL

## STARTERS

- Freshly shucked oysters  
w. fresh lemon..... 5ea
- Victorian olives.....5
- Spiced bar nuts w. chilli & rosemary.....5
- Noisette sourdough w. salted butter.....6.5
- Spiced zucchini fritters, pickled carrot w. cucumber  
& mint yoghurt..... 16
- Louisiana spiced calamari w. rocket, fennel, cajun  
aioli & spiced almonds..... 19
- Hummus w. toasted walnuts, olives, roast garlic &  
sumac yoghurt & flatbread..... 16
- Whole grilled tiger prawns w. chilli, garlic, parsley &  
lemon .....22
- Free range chicken liver pate w. port wine jelly &  
toasted sourdough.....17
- Free range pork, hazelnut and apricot terrine w.  
sourdough & chutney ..... 16
  
- Ploughman's plate  
Selection of seasonal cured meat, terrine and  
cheeses, served w. pickles & sourdough .....39

## PROPER PUB CLASSICS

- Chicken parma w. napoli sauce, smoked ham,  
mozzarella & fries..... 28
- Cheeseburger w. smoked bacon, cheddar, thousand  
island sauce & fries..... 27
- Fish & Chips  
Beer battered w. hand cut chips, posh peas &  
tartare sauce ..... 26
- Crumbed chicken schnitzel w. Middle Eastern salad,  
coriander, sesame, feta & tahini yoghurt ..... 28
- Minute steak w. chilli, garlic butter & fries ..... 27

## SIDES & SALADS

- Broccoli w. garlic, chilli, sultanas & parmesan ..... 10
- Mixed leaf salad .....9
- Onion rings w. BBQ sauce.....9
- Hand cut chips w. Chipotle aioli..... 10
- Sea salt fries .....9
- Mash potato .....9

## GRILL

*All grills are served w. salad & bearnaise sauce.*

- 250g Black Angus rump cap, grain fed.....38
- 250g Southern Ranges scotch fillet..... 50
- 300g Southern Ranges porterhouse, grass fed..... 42
- 300g Josedale Black Angus Hanger, grass fed.....40
- 300g Tasmanian lamb leg chop.....36
- Add a side of gravy .....2.5

## MAINS

- Barramundi w. buttered leeks, chat potatoes, spring  
herb dressing, lemon & capers .....MP
- Risotto w. asparagus, peas, mint & parmesan.....27
- Slow cooked Moroccan style lamb shank w. mashed  
potato, pepitas, pomegranate & sesame glaze .....40
- Thai yellow prawn curry w. jasmine rice, cashews &  
basil .....32

## TO FINISH

- Dark chocolate terrine w. poached strawberries &  
almond praline ..... 13
- Hot apple pie, cinnamon sugar & vanilla  
ice-cream ..... 13
- Ice-cream selection..... 8
- Cheese board  
Selection of local & international cheese w. bread  
& chutney .....20

## FOR THE KIDS

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

FUNCTION  
ROOM  
AVAILABLE

<p><b>LUNCH + DINNER</b> <b>\$28 THURSDAY STEAK</b> 300g Porterhouse w. fries &amp; trimmings</p>	<p><b>ALL DAY. ALL NIGHT</b> <b>OYSTER FRIDAY</b> Natural 2.5 <b>ALL COCKTAIL JUGS \$35</b></p>	<p><b>ALL WEEKEND</b> <b>\$30 PROPER ROAST</b> Check our board for this weekend's proper roast</p>
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