



# McKINNON HOTEL

## STARTERS

- Freshly shucked oysters  
w. fresh lemon..... 5ea
- Kilpatrick oysters  
Worcestershire sauce, smoked bacon &  
horseradish..... 35 half doz
- Victorian olives ..... 5
- Spiced bar nuts w. chilli & rosemary..... 5
- Noisette sourdough w. salted butter..... 6.5
- Eggplant chips w. dukkah, pomegranate & preserved  
lemon yogurt..... 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. rocket, pear & walnut  
salad, black garlic aioli & parmesan..... 28
- Minute steak w. chilli, garlic butter & fries ..... 27

## SIDES & SALADS

- Brocollini w. lemon & 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 marinated in garlic & rosemary,  
& served w. salad & béarnaise 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
- Add a side of gravy ..... 3.5

## MAINS

- Barramundi w. tomato sugo, black cabbage, capers &  
pine nuts ..... 37
- Green pesto spaghetti w. basil, parmesan & pine nuts  
..... 27
- Spiced lamb meatballs w. herb couscous, yoghurt, flat  
bread & harissa ..... 34
- Portuguese chicken w. chorizo, green olives, cherry  
tomatoes & mash potato..... 34

## TO FINISH

- Dark chocolate pannacotta w. coffee syrup, poached  
rhubarb & pistachio crumble..... 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>LUNCH + DINNER <b>\$28 THURSDAY STEAK</b> 300g Porterhouse w. fries &amp; trimmings</p>	<p>ALL DAY. ALL NIGHT <b>OYSTER FRIDAY</b> Natural 2.5 Kilpatrick 1/2 doz. 30 <b>ALL COCKTAIL JUGS \$35</b></p>	<p>ALL WEEKEND <b>\$30 PROPER ROAST</b> Check our board for this weekend's proper roast</p>
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