



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
Polenta chips w. truffle pecorino & paprika aioli.....	16
Salt & pepper calamari w. bang bang salad, cashews, green papaya & Thai basil	19
Hummus w. walnut & basil pesto, crispy chickpeas & grilled flatbread.....	16
Whole grilled tiger prawns w. chilli, garlic, parsley & lemon	23
Free range chicken liver pate w. port wine jelly & toasted sourdough.....	17
Ploughman's plate	
<i>Soppressa salami, Lonza Loma</i>	
<i>Sheppards Whey brie, Australian, soft</i>	
<i>Comte, French, hard</i>	
<i>Roquefort, French, blue</i>	
<i>served w. pickles & sourdough.....</i>	<i>39</i>

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. apple, celery, mint, cheddar & cabbage slaw w. honey & mustard dressing.....	28
Minute steak w. chilli, garlic butter & fries	27

SIDES & SALADS

Green beans w. feta & toasted almonds.....	10
Mash w. cream and extra butter	10
Mixed leaf salad	9
Onion rings w. BBQ sauce.....	9
Hand cut chips w. Chipotle aioli.....	10
Sea salt fries	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, grass fed.....	50
300g Southern Ranges porterhouse, grass fed.....	45
300g Josedale Black Angus Hanger, grass fed	43
Add a side of gravy	3.5

MAINS

Risotto w. tomato, mozzarella & basil.....	27
Persian chicken w. jewelled rice, almonds, pomegranates w cumin & sesame yoghurt.....	35
Lamb pie w. rosemary, mash potato, minted peas & lamb gravy.....	35
Barramundi fillet w. pumpkin puree, black cabbage, sage & caper butter	38

TO FINISH

Chocolate brownie w. blackberries, hazelnuts & vanilla cream.....	13
Hot apple pie, cinnamon sugar & vanilla ice-cream	13
Ice-cream selection.....	8
Cheese board	
<i>Sheppards Whey brie, Australian, soft</i>	
<i>Comte, French, hard</i>	
<i>Roquefort, French, blue</i>	
<i>w. bread & chutney.....</i>	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

LUNCH + DINNER
\$28 THURSDAY STEAK

300g Porterhouse w. fries
& trimmings

ALL DAY. ALL NIGHT
FRIDAY FUN

\$2.5 Natural Oysters
Laurent-Perrier NV Champagne \$100

ALL WEEKEND
\$30 PROPER ROAST

Check our board for this weekend's
proper roast
ALL COCKTAIL JUGS \$35

Dietary requirements accommodated where possible. Public holiday surcharge applies.