



McKINNON HOTEL

STARTERS

Victorian olives	5
Spiced bar nuts w. chilli & rosemary.....	5
Freshly shucked oysters w. fresh lemon.....	5ea
Kilpatrick oysters w. smoked bacon & Worcestershire sauce.....	(1/2 doz) 35
Noisette sourdough w. salted butter.....	6.5
Mushroom & mozzarella arancini w truffle pecorino	4ea
Salt & pepper calamari w. rocket, fennel, orange, olives & tarragon aioli	19
Hummus w. hazelnut dukkah, salsa verde, olives & grilled flatbread.....	16
Whole grilled tiger prawns w. chilli, garlic, parsley & lemon	23
Free range duck liver & cherry pâté w. date chutney & toasted sourdough.....	18
Ploughman’s plate Soppressa salami, Lonza Loma <i>Sheppards Whey brie, Australian, soft</i> <i>Comte, French, hard</i> <i>Roquefort, French, blue</i> <i>served w. pickles & sourdough</i>	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 schnitzel w. winter cabbage slaw, Parmesan, anchovies & Caesar dressing	28
Minute steak w. chilli, garlic butter & fries	27

SIDES & SALADS

Brussel sprouts w. hazelnuts & Parmesan	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

<i>All grills are marinated in garlic & rosemary, & served w. salad & béarnaise sauce</i>	
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
Add a side of mushroom sauce.....	3.5
Add a side of chilli garlic butter	3.5

MAINS

Roast cauliflower & spinach dahl w. yoghurt, coriander, coconut & roti bread	27
Beef brisket Bolognese w. red wine, tomato, pappardelle pasta & Parmesan	35
Chicken & smoked ham hock pie w. leeks, mashed potato & gravy	35
Barramundi fillet w. parsnip, Savoy cabbage, pancetta, garlic butter & toasted almonds	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>served 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



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.