



# 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  
.....(4) 16
- 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  
*Sheppards Whey brie, Australian, soft*  
*Comte, French, hard*  
*Roquefort, French, blue*  
*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 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

*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
- 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  
*Sheppards Whey brie, Australian, soft*  
*Comte, French, hard*  
*Roquefort, French, blue*  
*served 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

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