



# McKINNON HOTEL

STARTERS	PROPER PUB CLASSICS	GRILL	TO FINISH
Victorian olives .....5	Chicken parma w. napoli sauce, smoked ham, mozzarella & fries..... 28	<div>All grills are marinated in garlic &amp; rosemary, &amp; served w. salad &amp; béarnaise sauce</div>	Chocolate brownie w. elderflower poached strawberries & pistachio .....14
Spiced bar nuts w. chilli & rosemary.....5	Cheeseburger w. smoked bacon, cheddar, thousand island sauce & fries..... 27		Hot apple pie w. cinnamon sugar & vanilla ice-cream .....14
Freshly shucked oysters w. fresh lemon.....5ea	Fish & Chips, Beer battered w. hand cut chips, posh peas & tartare sauce ..... 26		Ice-cream selection.....8
Noisette sourdough w. salted butter.....6.5	Crumbed schnitzel w. middle eastern slaw, tomato, cucumber, coriander & chilli w sesame yoghurt & feta cheese..... 28		Cheese board Sheppards Whey brie, Australian, soft Comte, French, hard Stilton, England, blue served w. bread & chutney .....20
Halloumi chips, parmesan crumbed w. rosemary honey & chipotle aioli .....16	Minute steak w. chilli, garlic butter & fries ..... 27		
Salt & pepper calamari w. rice noddles, Thai basil, coriander, chilli, bean sprouts, cucumber & bang bang dressing.....19	SIDES & SALADS	MAINS	FOR THE KIDS
Hummus w. cucumber, olives, parsley, chilli oil & grilled flat bread.....16	Victorian asparagus w. garlic & chilli oil, crispy shallots & sesame ..... 10	Casarecce pasta w tomato, mozzarella, olives & basil w. pine nut pesto.....27	Fish & chips.....13
Whole grilled tiger prawns w. chilli, garlic, parsley & lemon .....23	Mixed leaf salad .....9	Roast chicken w. eggplant caponata, sweet potato, sultanas, green olives & capers .....35	Pasta w. napoli sauce & parmesan.....13
Mushroom pate w. date chutney & grilled sourdough .....18	Onion rings w. BBQ sauce.....9	Prawn green curry w. coconut, lemongrass, ginger, snow peas, sweetcorn, lime leaf & Thai basil w. jasmine rice .....35	Cheeseburger w. fries .....13
Ploughman’s plate Soppressa salami, Lonza Loma Sheppards Whey brie, Australian, soft Comte, French, hard Stilton, England, blue served w. pickles & sourdough .....39	Hand cut chips w. Chipotle aioli..... 10	Ocean trout fillet w crushed chat potatoes, grilled summer zucchini & salsa verde.....38	Chicken parma w. fries .....13
	Sea salt fries.....9		

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