

MCKINNON HOTEL

STARTERS

Victorian olives	5
Spiced bar nuts w. chilli & rosemary	5
Freshly shucked oysters w. fresh lemon	5ea
Noisette sourdough w. salted butter	6.5
Halloumi chips, parmesan crumbed w. rosemary honey & chipotle aioli	16
Salt & pepper calamari w. rice noodles, Thai basil, coriander, chilli, bean sprouts, cucumber & bang bang dressing	19
Hummus w. cucumber, olives, parsley, chilli oil & grilled flat bread	16
Whole grilled tiger prawns w. chilli, garlic, parsley & lemon	23
Mushroom pate w. date chutney & grilled sourdough	18
Ploughman's plate Soppressa salami, Lonza Loma Sheppards Whey brie, Australian, soft Comte, French, hard Stilton, England, blue served w. pickles & sourdough	39

PROPER PUB CLASSICS

Chicken parma w. napolitan 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. middle eastern slaw, tomato, cucumber, coriander & chilli w. sesame yoghurt & feta cheese	28
Minute steak w. chilli, garlic butter & fries	27

SIDES & SALADS

Victorian asparagus w. garlic & chilli oil, crispy shallots & sesame	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>	
300g Southern Ranges porterhouse, grass fed	46
250g Southern Ranges scotch fillet, grass fed	52
300g Josedale Black Angus Hanger, grass fed	45
250g Black Angus rump cap, grain fed	40
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

Casarecce pasta w. tomato, mozzarella, olives & basil w. pine nut pesto	27
Roast chicken w. eggplant caponata, sweet potato, sultanas, green olives & capers	35
Prawn green curry w. coconut, lemongrass, ginger, snow peas, sweetcorn, lime leaf & Thai basil w. jasmine rice	35
Ocean trout fillet w. crushed chat potatoes, grilled summer zucchini & salsa verde	38

TO FINISH

Chocolate brownie w. elderflower poached strawberries & pistachio	14
Hot apple pie w. cinnamon sugar & vanilla ice-cream	14
Ice-cream selection	8
Cheese board Sheppards Whey brie, Australian, soft Comte, French, hard Stilton, England, blue served w. bread & chutney	20

FOR THE KIDS

Fish & chips	13
Pasta w. napolitan 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