

WELCOME TO PRAHRAN HOTEL'S SPRING MENU

Our Head Chef Mauricio Nevarro has developed a selection of seasonally inspired dishes designed to be shared between intimate or large groups.

Scroll to page 3 for our bar menu to find all the pub classics that you know & love

A note from our head chef;



*“The way I show my love to people is through my food.
If we have love in the kitchen then that will be represented on your plate.*

This menu touches on my Colombian heritage but has also been injected with Mediterranean, Spanish, French & Italian styles.

*I believe that food should be shared, it is part of the reason why I became a chef.
I have designed this menu to be enjoyed that way. When we share food we share experiences, stories, laughter, celebrations or commiserations with our family & friends”*

-Mauricio Nevarro, Head Chef



PRAHRAN HOTEL

- Coffin Bay oysters, *mignonette* (gf, df) – 4.5^{EA}
- House pickles (df, v, gf) – 9.0
- Mt Zero warmed olives (df, v, gf) – 10.0
- Smoky eggplant sumac spread, *plantain chips* (df, v, gf) – 12.0
- Bacalao croquettes, *aioli, tomato* – 15.0
- Chorizo casserole; *Argentinian chorizo, chimichurri, cress salad* – 15.0
- Kingfish ceviche, *plantain chips, coconut, lime* (gf, df) – 20.0
- Jamón Serrano, *migas, garlic cream, tomato* (df) – 20.0
- Grilled zucchini, *romesco, grilled corn, salted ricotta* (v) – 14.0
- Baby beets, *goats curd, orange walnuts* (v) – 15.0
- Chargrilled squid salad, *tomato, nduja* (gf, df) – 18.0
- Potted lentils, *fried eggplant, labneh* (v) – 19.0
- Fish of the day – MP
- Half a bird; *grilled corn fed chicken, harissa, silverbeet, ricotta* – 32.0
- 300g O'Connor's Scotch fillet, *chimichurri* (gf, df) – 34.0
- 400g Rangers Valley grain fed hanger steak, *served medium rare, chimichurri* (gf, df) (serves 2) – 50.0
- Crispy pork knuckle, *pineapple sauce, celeriac, apple* (gf, df) (serves 3) – 47.0
- Slow roasted free range lamb shoulder, *salsa criolla, parmesan, cucumber yogurt* (serves 4) – 79.0
- Green beans, *chilli, garlic, parmesan* (gf, v) – 9.0
- Roasted potatoes, *truffle oil, pecorino* (gf, v) – 9.5
- Raddichio, lettuce, fennel, dill salad, *tarragon dressing* (gf, df, v) – 9.5
- Shoestring fries, *aioli* (gf, df, v) – 9.0
- Ice cream by the scoop – 4.5
- Chocolate mousse, *sheep's milk ice cream, chocolate crumbs, coulis* – 14.0
- Pear & almond tart, *mascarpone, pecan, brandy syrup* – 14.0
- Lemon curd, *meringue, coconut sorbet, biscuit, strawberries* – 14.0
- Chef's cheese selection, *fig & sultana chutney, bread* (1 cheese/3 cheeses) – 10.0 / 26.0

Can't decide?

Let us order for you. 6 dishes for 45.0^{PP} or 55.0^{PP} with dessert.

Simply ask our staff. (Min. 4 people applies)



PRAHRAN HOTEL

Bar

Coffin Bay oysters, mignonette (df, gf) — 4.5EA

Spiced beer nuts — 9.0

House pickles (gf, df, v) — 9.0

Mt. Zero warmed olives (df, v, gf) — 10.0

Shoestring fries, aioli (gf, df, v) — 9.0

Choripan; Argentinian chorizo, chimichurrie, grilled baguette — 12.0

Jamón Serrano, migas, garlic cream, tomato — 20.0

Cheese burger; Black Angus patty, McClure's pickles, shoestring fries — 22.0

Reuben sandwich, McClure's pickles — 20.0

Chicken parma, shoestring fries, dressed leaves — 24.0

300g O'Connor's scotch fillet, chimichurri (gf, df) — 34.0

200g Flat iron steak, kohlrabi salad, caper, anchovy mustard, shoestring fries — 34.0

What's On?

Wednesday

\$16 PARMA

\$18 STEAK

AVAILABLE 12PM-3PM & 5PM-LATE

BOOKINGS ADVISED (03) 9529 2168

Friday

HAPPY HOUR 5PM-7PM

\$7 PINTS - ALL BEERS*

\$7 HOUSE SPIRITS

\$7 HOUSE WINES

*EXCLUDES PERONI & STELLA