

Please order at the bar quoting your table number when doing so & enjoy!



SMALL

Warm mixed olives (*gf, df, v*) — 10.0

Freshly shucked Pacific oysters, *mignonette* (*gf, df*) — 4.5^{EA}

Whipped ricotta, *black olives, sumac, flat bread* (*v*) — 12.0

Salted cod croquettes, *aioli* — 15.0

Traditional Argentinian chorizo sausage, *chimichurri in a grilled baguette* (*df*) — 12.0

MEDIUM

Grilled zucchini, *romesco, grilled corn, salted ricotta* (*v*) — 14.0

Grilled asparagus, *stracciatella, black garlic, sesame* (*gf, v*) — 19.0

Chorizo casserole; *Argentinian chorizo pieces, chimichurri, cress salad* (*gf, df*) — 15.0

Smoked king fish rilette, *salmon roe, guindilla peppers, capers, baguette* — 20.0

Pickled octopus, *aioli, kipfler potatoes, basil, chilli, lemon oil* (*gf, df*) — 22.0

Cured Jamón Serrano, *garlic cream, tomato, croutons* (*df*) — 20.0

LARGE

Kohlrabi satay fritters, *cabbage, carrot & peanut salad, cider dressing* (*gf, df, v*) — 16.0

Spiced cauliflower, *Irani cous cous, walnuts, goat's yoghurt* (*v*) — 18.0

Ocean trout gravlax salad, *pickled anchovies, wild fennel, mandarin, dill, yuzu mayo* (*gf, df*) - 22.0

Cheese burger, *Black Angus patty, McClure's pickles, chips* — 22.0

Chicken parma, *chips, dressed leaves* — 24.0

Spanish meatballs; *beef & Jamón Serrano, labne, tomato, salted ricotta* — 22.0

Fish and chips, *cos salad, tartare, grilled lemon* (*df*) — 26.0

Market fish of the day (*see specials board or staff for today's fish*) — MP

Harissa grilled corn fed 1/2 chicken, *hummus, cucumber, mint, shanklish* (*gf*) (*please allow 25 minutes to cook*) — 28.0

250g Crumbed pork chop, *broad beans, salsa verde, cabbage & radicchio slaw*, (*df*) — 28.0

220g O'Connor's grass fed hanger steak, *onion rings, chimichurri, cress salad, vincotto* (*df*) — 29.0

300g O'Connor's grass fed scotch steak, *chimichurri, cress salad, chips* (*gf, df*) — 38.0

SIDES

Roasted potatoes, *truffle oil, pecorino cheese* (*gf, v*) — 9.5

Raddichio, lettuce, fennel & dill salad, *tarragon dressing* (*gf, df, v*) — 9.5

Chips, *aioli* (*gf, df, v*) — 9.0

Green beans, *chilli, garlic, parmesan* (*gf, v*) — 9.0

DESSERT

Sticky Medjool date pudding, *toffee, vanilla ice cream, mascarpone* (*please allow 15 minutes to cook*) — 14.0

Soft chocolate meringue, *lemon curd, strawberries, sheep's milk ice cream* (*gf*) — 14.0

Chef's cheese selection, *fig & sultana chutney, baguette* (*1 cheese/3 cheeses*) — 13.0 / 30.0

Wine

WHITE

Heatherlie Sem/Sauv Blanc, Multi-regional	9.5/45
Moppity Chardonnay, Tumbarumba	48
821 South Sauv Blanc, Marlborough	10.5/51
Pierro LTC Sem/Sauv Blanc, Margaret River	79
Toolangi Chardonnay, Yarra Valley	13/62
Mount Terrible Chardonnay, Victoria	75
Leeuwin Estate Chardonnay, Margaret River	79
Pete's Pure Pinot Grigio, Euston	10/49
Mahi Pinot Gris, Marlborough	55
Villa Sandi Pinot Grigio, Veneto	58
Clare Wine Co Riesling, Clare Valley	11/48
Pachamama Riesling, Victoria	55
Max Ferdinand Richter Riesling, Mosel	79
Domaine Krems Gruner Veltliner, Austria	55
Beal & Co Chenin Blanc, Adelaide Hills	61

RED

Henry & Eliza's Shiraz Cabernet, Multi-regional	9.5/45
Leeuwin Estate Shiraz, Margaret River	55
Mount Langi Shiraz, Grampians	60
Semprevino Shiraz, McLaren Vale	12.5/61
Tomfoolery Shiraz, Barossa Valley	67
Yabby Lake Syrah, Mornington Peninsula	82
Hare & Tortoise Pinot Noir, Yarra Valley	11/54
Fickle Mistress Pinot Noir, Marlborough	13.5/64
Save Our Souls Pinot Noir, Mornington	68
Nanny Goat Pinot Noir, Central Otag	78
Million Estate Cabernet, Clare Valley	10/46
Beal & Co Merlot, Adelaide Hills	58
Fire Gully Cab Merlot, Margaret River	77
Mas Que Vinos Tempranillo, Rioja	11/53
La Celia Malbec, Mendoza	59
Joel Gott Zinfandel, California	69

SWEET

Azahara Moscato, Murray Darling	9.5/47
---------------------------------	--------

Wine

SPARKLING

Ottolie Brut, Multi-regional	9.5/45
T'Gallant Prosecco, Mornington Peninsula	11.5/55
Petit Cordon Mumm, Marlborough	69
Mumm "Cordon Rouge" Brut, Reims	18/99
Perrier-Jouet "Blason" Rose, Epernay	155

ROSÉ

Bertaine et Fils, France	10/48
T'Gallant Rosé, Mornington Peninsula	55
Port Phillip Estate Rosé, Red Hill	69

Beer & Cider

TAP BEER & CIDER

Stella Artois	Carlton Draught
Melbourne Bitter	Balter XPA
Goose Island IPA	Bonamy's Apple Cider
4 Pines Pale Ale	4 Pines Draught Kolsch
4 Pines American Amber	
Mountain Goat Steam Ale	
Stone & Wood Pacific Ale	

BOTTLES & CANS

Cascade Premium Light	6.5
Great Northern Super Crisp	8
Asahi Super Dry	9.5
Corona	9.5
4 Pines Stout	10
Mountain Goat Steam Ale	10
Two Birds Sunset Ale	10.5
Two Birds Taco	11
Sample Golden Ale	10
Goose Island IPA	11
Feral Hop Hog	12
Balter IPA	11
Balter Strong Pale	11

CIDER & GINGER BEER

Bulmer's Original Apple Cider	10
Napoleone Pear Cider	10.5
Brookvale Union Ginger Beer	11

Cocktails

RASPBERRY G&T	12
Raspberry infused Tanqueray Gin, Tonic	

DOGHOUSE BOTTLED COCKTAILS

Negroni - Tanqueray Gin, Sweet Vermouth, Campari

Old Fashioned - Woodford Reserve, Bitters, Sugar

ROYAL PRAHRAN YACHT CLUB

Vanilla Absolut, passionfruit, agave, lemon, egg white

TOMMY'S MARGARITA	18
Herradura Plata, lime, agave	

PISCO SOUR	20
Pisco, lemon, egg white	

BLACK TOFFEE APPLE	16
Johnnie Walker Black, toffee syrup, cloudy apple juice	

ESPRESSO MARTINI	20
Wyborowa Vodka, Kahlua, Little Drippa cold pressed coffee	

Melbourne Cup

LUNCH BANQUET
\$55PP

Happy Hour

5PM - 7PM
\$7 PINTS - ALL BEERS*
\$7 HOUSE SPIRITS
\$7 HOUSE WINES

Trivia

EVERY THURSDAY
FROM 7:30PM
BOOK VIA WEBSITE



(03) 9529 2168
82 HIGH STREET, PRAHRAN, 3181
PRAHRANHOTEL.COM