

## SMALL BITES

<b>Chilli Garlic Prawns</b> toasted garlic & herb bread, chilli garlic oil	22
<b>Cheesy Garlic Bread (v)</b> add bacon +3	13
<b>Glazed Buffalo Wings</b> choice of Frank's RedHot, honey soy or smokey BBQ sauce, dill pickle	18
<b>Pork Belly Bites</b> sticky BBQ glaze, chimichurri (df)	21
<b>BBQ Lamb Ribs</b> smokey BBQ glaze, salsa verde (gf)	19
<b>Popcorn Chicken</b> sriracha aioli	18
<b>Loaded Fries</b> chilli beef, bacon, jalapeños, cheese, spring onion	19
<b>CLASSICS</b>	
<b>Chicken Parma</b> napoli, ham, mozzarella, chips, salad, tomato sauce	29
<b>Chicken Schnitzel</b> chips, salad, choice of peppercorn, mushroom or gravy	28
<b>Fish &amp; Chips</b> beer battered barramundi, chips, salad, lemon, tartare (gfo)	28
<b>Szechuan Pepper Calamari</b> chips, salad, lemon, aioli (gfo, df)	28
<b>Steak Sandwich</b> porterhouse steak, bacon, cheese, lettuce, tomato, onion rings, BBQ sauce, aioli, chips, tomato sauce add egg +2	29
<b>Beef Burger</b> beef patty, bacon, cheese, lettuce, tomato, pickles, BBQ sauce, aioli, chips, tomato sauce add egg +2	27

## MAINS

<b>Pan Seared Salmon</b> niçoise salad, brown butter sauce, citrus mango salsa (gf)	36
<b>Seafood Linguine</b> barramundi, calamari, prawns, clams, pippies, chilli, garlic, lemon	34
<b>Beef Brisket</b> sweet potato & pistachio mash, salsa verde, rosemary & thyme jus (gf, n)	35
<b>Spinach &amp; Ricotta Jumbo Ravioli</b> pesto cream, semi dried tomatoes, pine nuts, smoked ricotta (v, n) add chicken +5	28

## FROM THE GRILL

all steaks are premium grass fed from Southern Ranges

<b>300g Scotch Fillet</b>	48
<b>250g Porterhouse</b>	40

All steaks served with your choice of gravy, mushroom, peppercorn, red wine jus or garlic butter and any 2 of the below sides.  
chips / salad / veg +4 / mash +4

### TRY OUR SURF & TURF TOPPER +10

sautéed tiger prawns & squid strips, cooked in creamy garlic sauce

## SALADS

chicken +5    beef strips +6    prawns +6

<b>Green Goddess Salad</b> broccoli, spinach, rocket, green olives, basil, avocado, beetroot hummus, pumpkin seeds, goddess dressing (gf, df, v, veo)	23
<b>Superfood Salad</b> kale, quinoa, black rice, sweet corn, rocket, pomegranate, cashews, goats cheese, molasses vinaigrette (gf, v, veo, n)	23

Please note:

10% surcharge applies on Sundays  
15% surcharge applies on public holidays

## PIZZAS 12"

gluten free base +3    vegan cheese +3

<b>Smoked Salmon &amp; Prawn</b> zucchini, capers, dill, Spanish onion, napoli, mozzarella, crème fraîche	27
<b>Moroccan Lamb</b> semi dried tomatoes, rocket, red onion, feta, napoli, mozzarella, cumin yoghurt	27
<b>Peri Peri Chicken</b> cherry tomatoes, spinach, red onion, napoli, mozzarella, chimichurri mayo	26
<b>Kings Margherita</b> campari tomatoes, oregano, pesto, basil, semi dried tomatoes, buffalo mozzarella (v, n)	25

## SIDES

<b>Chips</b> tomato sauce, aioli (v, veo)	12
<b>Wedges</b> sweet chilli, sour cream (v, veo)	14
<b>Onion Rings</b> sriracha aioli (v)	12
<b>Sweet Potato Fries</b> black garlic aioli (v, veo, df)	15
<b>Garden Salad (gf, ve)</b>	12
<b>Seasonal Vegetables (gf, v, veo)</b>	12

## DESSERT

<b>Sticky Date Pudding</b> butterscotch sauce, vanilla bean ice cream	15
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gf - gluten friendly	gfo - gluten friendly option
v - vegetarian	vo - vegetarian option
df - dairy free	veo - vegan option
	n - contains nuts

### FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability the decision to consume a meal is the responsibility of the diner.

## SPARKLING

	GLASS	BTL
The Riddle Sparkling Brut, McLaren Vale SA	9.5	44
Pizzini Prosecco, King Valley Victoria	12	56
Paul Louis Blanc de Blancs, Loire Valley France		68
Veuve Clicquot Yellow Label, Reims France		145

## WHITE WINE

	150ml	250ml	BTL
The Riddle Chardonnay, McLaren Vale SA	9.5	15	44
Deakin Estate Moscato, South Eastern Australia	10	16	47
La La Land Pinot Gris, North Western Victoria	11	17.5	50
Vickery Riesling, Clare Valley SA	11.5	18.5	54
Black Cottage Sauvignon Blanc, Marlborough NZ	12	19	56

## ROSÉ

Nick Spencer Rosé, Gundagai NSW	12.5	20	59
Artea Rosé, Alpes-De-Haute France	13	21	62

## RED WINE

The Riddle Shiraz, McLaren Vale SA	9.5	15	44
Mojo O3 Cabernet Sauvignon, Coonawarra SA	11.5	18.5	54
Rob Dolan 'True Colours' Pinot Noir, Yarra Valley Victoria	12	19	56
Moments of Clarity Shiraz, Barossa Valley SA	13	21	62
Teusner Wark Family Shiraz, Barossa Valley SA			77

## HAPPY HOUR

MON - THURS 4PM-6PM

FRI 4PM-7PM

**\$9.5 CARLTON DRAUGHT PINT**

**\$9.5 CIDER PINT**

**\$10 JETTY ROAD PALE ALE PINT**

**\$7 HOUSE WINES**

**\$15 HOUSE COCKTAILS**

\*Not available on public holidays

## COCKTAIL JUGS

<b>Aperol Spritz</b> Aperol / Prosecco / Soda / Orange	45
<b>Blue Lagoon</b> Blue Curaçao / Vodka / Lemonade / Orange / Maraschino Cherries	45
<b>Pimm's</b> Pimm's / Gin / Dry Ginger Ale / Lemonade / Cucumber / Mint / Lime / Oranges / Strawberries	45
<b>Strawberry Lemonade</b> Strawberry Liqueur / Vanilla Vodka / Lemonade / Lemon / Strawberries	45

## COCKTAILS

<b>Chilli Mango Margarita</b> Tequila Blanco / Mango Liqueur / Mango Purée / Lime	23
<b>Elderflower &amp; Pink Gin Spritz</b> Pink Gin / Prosecco / Elderflower Syrup / Lemonade / Strawberries	23
<b>Espresso Martini</b> Vanilla Vodka / Baileys / White Chocolate Liqueur / Coffee	23
<b>Pornstar Martini</b> Vanilla Vodka / Passao / Prosecco / Passionfruit Purée / Lime	23
<b>Watermelon Mojito</b> White Rum / Watermelon Liqueur / Soda / Lime / Mint	23

**These don't hit the spot? We make all the classics too!**  
Ask our friendly staff and we'll do our best to accommodate your request.

SAY  
HEY    
THEKINGHOTELMELBOURNE

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