DINNER HOURS Everyday: 5.30-8.30pm

**BISTRO LUNCH HOURS** Mon-Thurs: 12-2pm Fri-Sun: 12-2:30pm



## **STARTERS**

**TOASTED GARLIC BREAD \$11** V ADD CHEESE +2

BOWL OF CHIPS \$12 crispy coated steakhouse chips with house aioli V GF

**KFC STYLE FRIED CAULIFLOWER \$14** with sriracha aioli VG GF

SALT & LEMON PEPPER CALAMARI \$16 with house aioli & lemon GF

### FREE RANGE CRISPY FRIED CHICKEN WINGS

choice of bbq or hot sauce GF DFO 6 PCS \$10 12 PCS \$20

PRAWN SAGANAKI \$21 sautèed prawns, rich tomato base, feta, lemon, oregano, toasted sourdough GFO

**BEEF & CARAMELIZED ONION CROQUETTES \$18** slow braised brisket, panko crumb pickled radish, chilli jam

**GIPPSLAND PORK BELLY \$18** slow cooked in apple stock & aromatic spices, cauliflower purèe house apple relish GF DFO

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A 15% surcharge applies to all menu items on public holidays ·····

## PUB CLASSICS

300G CHICKEN PARMIGIANA \$32 crumbed chicken breast, napoli, ham. mozzarella cheese with chips, salad or vegetables

300G CHICKEN SCHNITZEL \$30 crumbed chicken breast with chips, salad or vegetables

FISH & CHIPS \$32 beer battered flathead fillets with chips, salad and house tartare DF OPTION: GRILLED FLATHEAD FILLETS GF DF

SALT & LEMON PEPPER CALAMARI \$32 calamari strips pineapple cut with chips, salad and house aioli GF DF

AMERICAN ANGUS BEEF BURGER \$28 Gippsland beef, double cheese, smoked bacon, lettuce, tomato, pickled cucumber, house burger sauce, toasted brioche bun with chips

PERI PERI CHICKEN BURGER \$28 grilled chicken tenderloin, smoked bacon, lettuce, tomato, house peri peri aioli, toasted brioche bun with chips

FISH BURGER \$28 beer battered fish fillet, lettuce, tomato, tartare, toasted brioche bun with chips

ROAST OF THE DAY \$32 served with crispy potatoes, pumpkin sautèed greens & gravy SEE OUR SPECIALS BOARD

DESSERT

MARKET FISH \$37 grilled crispy skin Barramundi fillet, balsamic roasted beetroot, potatoes, cherry tomatoes and gribiche GF DFO OPTION: CHIPS & SALAD GF DFO

#### **PISTACHIO CRUSTED** PORK LOIN CHOP \$38

grilled pork chop, pistachio crumb, roasted duck fat potatoes, apple relish and gravy GF

#### **GREEK STYLE** LAMB CHUMP CHOP \$38

mediterranean style grilled marinated lamb chop, lemon potato, salad and tzatziki GF DFO

#### **GARLIC PRAWN** LINGUINI \$37

sautéed prawn cutlets, cherry tomatoes, olive oil, roasted garlic, fresh herbs and chilli flakes

#### **SMOKED SALMON** POKE BOWL \$35

steamed rice, sliced smoked salmon, avocado, cucumber, sautéed edamame beans, carrot, toasted sesame seeds, ginger, lime and soy dressing GF DF OPTION: GRILLED TOFU GF DF VG

## MAINS

#### **300G CHARGRILLED** ANGUS SCOTCH FILLET \$50

grass fed Angus beef fillet served with chips, salad or vegetables GF YOUR CHOICE OF SAUCE: dark gravy, mushroom sauce, pepper sauce, garlic butter

#### **300G CHARGRILLED** ANGUS PORTERHOUSE \$47

grass fed Angus beef fillet served with chips, salad or vegetables GF YOUR CHOICE OF SAUCE: dark gravy, mushroom sauce, pepper sauce, garlic butter

#### THAI BEEF SALAD \$32

thai marinade grilled beef strips, crunchy vegetables, rice noodles, aromatic herbs, crispy shallots and nam jim **OPTION: GRILLED TOFU WITH SWEET** CHILLI DRESSING GF DF VG

#### **ROASTED PUMPKIN SALAD \$26**

roasted pumpkin, spinach, guinoa, crispy chickpeas, feta, lemon mustard dressing V GF VGO DFO ADD FRIED CALAMARI +8 ADD SLOW ROASTED LAMB +10

STICKY DATE PUDDING \$15 with vanilla ice cream & butter scotch sauce **CITRUS TART \$15** with creme chantilly

**NEW YORK CHEESECAKE \$15** with seasonal berries & coulis

V · VEGETARIAN VG · VEGAN VG · VEGAN OPTION AVAILABLE GF · GLUTEN FREE GF · GLUTEN FREE OPTION AVAILABLE DF · DAIRY FREE DF · DAIRY FREE OPTION AVAILABLE We endeavour wherever possible to cater to all gluten intolerances, however we do not have a dedicated coeliac deep fryer. Food prepared in our restaurant may contain nuts. If you have a food allergy please speak to one of our amazing staff for assistance





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DINNER HOURS Everyday: 5.30-8.30pm

# **MÇCARTINS**

## **SENIORS**

1 COURSE \$19 • 2 COURSES \$29 • 3 COURSES \$38 • STARTER OR DESSERT \$11

## **ENTREE**

**SALT & LEMON** PEPPER CALAMARI with house aioli & lemon GF

**KFC STYLE FRIED** CAULIFLOWER with sriracha sauce GF VG

GARLIC BREAD OR CHEESY GARLIC BREAD V

**FISH & CHIPS** 

beer battered flathead fillets with chips,

salad & house tartare DF

**ROAST OF THE DAY** 

served with crispy potatoes, pumpkin,

sautèed greens & gravy

SEE OUR SPECIALS BOARD

**ROASTED PUMPKIN SALAD** 

roast pumpkin, spinach, quinoa, crispy chickpeas, feta,

## **MAINS**

SALT & LEMON PEPPER CALAMARI calamari strips pineapple cut with chips, salad and house aioli GF DF

#### CHARGRILLED ANGUS BEEF FILLET

grass fed Angus beef fillet served with chips, salad or vegetables YOUR CHOICE OF SAUCE: dark gravy, mushroom sauce, pepper sauce, garlic butter GF

## **KIDS**

CHICKEN NUGGETS \$13 served with chips

LINGUINI NAPOLI \$13 with shaved parmesan DFO

HALF CRUMBED CHICKEN PARMIGIANA \$13 with ham and chips

MINI CHEESE BURGER \$13 served with chips

**GRILLED CHICKEN TENDERLOIN \$13** served with chips GF

> **BATTERED FISH \$13** served with chips

UPON REQUEST SALAD OR **VEGETABLES CAN BE ADDED** TO KID'S MEAL

## **KIDS DESSERT**

ICE CREAM SUNDAE \$6 served with your choice of topping: chocolate, caramel, strawberry GF

JAM DONUT \$8 served warm with vanilla ice cream



**BOOKINGS ESSENTIAL:** Call 03 5662 2050 or via www.mccartins.com.au

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**TAKEAWAY** Selected bistro items available for takeaway

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lemon mustard dressing V GF VGO DFO

## DESSERT

STICKY DATE PUDDING with vanilla ice cream & butter scotch sauce

**CITRUS TART** with cream chantilly

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