



## PARKVILLE HOTEL

### STARTERS

Cheddar & onion croquettes, mustard aioli (v)	9	Jalapeno, piquillo pepper & feta pizza (ogf,v)	9
Fried calamari, aromatic spices, chilli jam (gf)	16	Smoked kingfish, crème fraîche, lavosh (ogf)	17
Goat's cheese, beetroot, walnut, rye (ogf,v)	16	Charcuterie, pickles & sourdough (for two)	26

### SALADS

Roasted capsicum, cracked wheat & radish salad, cucumber, lemon & mint yoghurt (ogf,ovgn)	19
Chargrilled Milawa chicken & broccolini salad, creamed Yarra Valley feta, tarragon & hazelnuts (gf)	22
Rare seared yellowfin tuna nicoise salad (ogf)	28

### MAINS

Market fish m/p

Beef burger, pickles, beetroot, aioli, cheddar, bacon, chips (ov)	19
Chicken parmigiana (Milawa free range), chips & slaw	24
Beer battered rockling, crushed peas, chips & tartare (ogf)	24
Peppered kangaroo fillet, dutch cream potato, beetroot, sherry jus (gf)	29
Black olive & pecorino arancini, rainbow chard, broad beans, mint (v)	25
Cauliflower & almond pastry, harrisa carrots, coriander & grains, labneh (v,ovgn)	25
Pork scotch fillet, kipfler potatoes, green beans, crackling, jus (gf)	27
250gm grass fed bavette steak	28
300gm grass fed scotch fillet	36
<i>served with dauphinoise potato, asparagus, peas &amp; onion, garlic jus (gf)</i>	

### PIZZA

Margherita pizza, Sicilian tomato, bocconcini (ogf,v)	18
Eggplant & feta pizza, sun dried tomatoes, capers, basil pesto (ogf,v)	19
Spiced beef & chorizo pizza, chilli, green capsicum, scamorza (ogf)	20

### PASTA

House made potato & ricotta gnocchi, braised beef shin sugo, parmesan, oregano	24
Roasted tomato & fennel lasagne, bocconcini, kale, walnut & pangrattato (v)	24
House made fettucine, blue swimmer crab, chilli & citrus cream, kohlrabi, basil	28

### SIDES - 8

Chips, aioli  
(ogf,ovgn)

Garden salad, soft herbs,  
parmesan (gf,ovgn)

Peas & beans, spring onion,  
mint jelly (gf,vgn)

<p>LOCALS NIGHT Monday night \$16 Pizzas &amp; Pastas</p>
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<p>LUNCH SPECIAL Weekdays \$19 Burger &amp; Pot</p>
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<p>STEAK NIGHT Thursday night \$19 Steak &amp; Chips</p>
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o = optional

gf = gluten free

v = vegetarian

vgn = vegan

# Naughtons

## PARKVILLE HOTEL

### TAP BEERS

Collingwood Draught (VIC) 4.9%	4.5 / 9 / 16	2 Bro's Grizz Amber Ale (VIC) 5.7%	5.5 / 11 / 20
Holgate Pale Ale (VIC) 4.5%	5.5 / 11 / 20	2 Bro's Apple Cider (VIC) 4.9%	4.5 / 9 / 16
Mountain Goat Steam Ale (VIC) 4.5%	6 / 12 / 22	'One keg wonder' - please ask for more details	

#### WHITE

Prosecco, Primo Estate (NV) <i>Adelaide Hills</i>	9 / 42
Sparkling, Oakdene (NV) <i>Bellarine</i>	9 / 42
Sparkling, Airlie Bank (NV) <i>Yarra Valley</i>	44
Champagne, Devaux (NV) <i>Champagne</i>	99
Pinot Grigio, Quealy (16) <i>Murray Darling</i>	7 / 34
Sav Blanc, Tai Nui (16) <i>Marlborough</i>	8 / 38
Riesling, Rocky Gully (16) <i>Frankland River</i>	9 / 42
Pinot Grigio, Kris (15) <i>Alto Adige</i>	42
Chardonnay, Punt Rd (16) <i>Yarra Valley</i>	43
Picpoul de Pinet, Clomarin (15) <i>Languedoc</i>	44
Pinot Blanc, Domaine Paul Blanck (15) <i>Alsace</i>	49
Pinot Gris, Quealy (15) <i>Mornington</i>	50
Sav Blanc, Shaw + Smith (16) <i>Adelaide Hills</i>	52
Petit Chablis, Seguinot Bordet (15) <i>Chablis</i>	55
Chardonnay, Giant Steps (16) <i>Yarra Valley</i>	12 / 56
Riesling, Donnhoff Trocken - Dry (14) <i>Nahe</i>	57
Vermentino, Koerner (17) <i>Clare Valley</i>	12 / 59
Chardonnay, Nocturne (16) <i>Margaret River</i>	69
Sav Blanc, Mount Mary (15) <i>Yarra Valley</i>	72
Viognier, Yves Cuilleron (15) <i>Rhone Valley</i>	72
Chardonnay, Bindi 'Kostas Rind' (15) <i>Macedon</i>	95

#### RED

Rosé, Kellybrook (17) <i>Yarra Valley</i>	9 / 42
Rosé, Man O'War ('16) <i>Waiheke Island</i>	46
Montepulciano, Gran Sasso (15) <i>Abruzzo</i>	33
Shiraz, The Fix (15) <i>Clare Valley</i>	7 / 34
Cab Merlot, Watson (15) <i>Margaret River</i>	39
Nero d'Avola, Quealy (16) <i>Murray Darling</i>	39
Tempranillo, Wangolina (14) <i>Mt Benson</i>	43
Pinot Noir, Six Acres (15) <i>Yarra Valley</i>	44
Shiraz/Grenache, Glaetzer (15) <i>Barossa Valley</i>	46
Chianti Classico, Fiorini (15) <i>Tuscany</i>	10 / 48
Pinot Noir, Bress (16) <i>Yarra Valley &amp; Macedon</i>	49
Syrah, Jamsheed Harem (15) <i>Yarra Valley</i>	49
Valpolicella, Speri (14) <i>Veneto</i>	54
Shiraz, Hennings (13) <i>Heathcote</i>	11 / 55
Grenache, Spinifex (15) <i>Barossa Valley</i>	58
Pinot Noir, Crittenden (16) <i>Mornington</i>	12 / 59
Etna Rosso, Pietradolce (15) <i>Sicily</i>	65
Nebbiolo d'Alba, Giribaldi (13) <i>Piedmont</i>	65
Shiraz, Head 'The Blonde' (14) <i>Barossa Valley</i>	79
Cabernet, Giant Steps 'Harry's Monster' (12)	99
Pinot Noir, By Farr 'Farrside' (15) <i>Geelong</i>	115

- A full wine list is available on request -

### COCKTAILS

MGC & Tonic <i>Melbourne Gin Co, Fever Tree tonic, grapefruit, juniper</i>	15	Four Pillars Navy & Tonic <i>Four Pillars Navy Strength, Capi tonic, kaffir lime, ginger</i>	19
Australian Negroni <i>Four Pillars gin, Maidenii vermouth, Applewood Red Okar</i>	19	Strawberry Collins <i>Vodka O, Cointreau, fresh strawberries &amp; lemon</i>	15
Fiery Apple Margarita <i>Tromba blanco tequila, jalapeno syrup, apple</i>	18	Mint Julep <i>Woodford Reserve bourbon, mint, sugar</i>	19
Fitzroy Swizzle <i>Rum Diary spiced rum, tawny port, pineapple &amp; OJ, bitters</i>	19	New York Sour <i>George Dickel whisky, egg white, lemon, pinot noir</i>	17

### COLD DRINKS

Hepburn Organic Lemonade / Cola / Passionfruit & Orange / Ginger Beer	6	Orange / Apple / Cranberry / Pineapple Juice	5.5
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