

Naughtons

PARKVILLE HOTEL

STARTERS

Cheddar & onion croquettes, mustard aioli (v)	9	Smoked beef croquettes, spiced bbq sauce	17
Fried calamari, aromatic spices, chilli jam (gf)	16	Smoked kingfish, crème fraîche, lavosh (ogf)	17
Burrata, peas & fennel, balsamic (ogf,v)	20	Cured meats, pickles & sourdough (for two)	26

SALADS

Beetroot & goats curd salad, watercress, dukkah, pesto (gf,v,ovgn)	21
Chargrilled Milawa chicken & broccolini salad, creamed Yarra Valley feta, tarragon & hazelnuts (gf)	22
Rare seared yellowfin tuna nicoise salad (ogf)	28

MAINS

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
Grilled salmon fillet, spiced wedges, baby cos, salsa verde (gf)	29
Saddletail snapper, kipfler potatoes, Yarra Valley feta, preserved lemon & parsley (gf)	37
Charred Lebanese eggplant, ricotta, capsicum & risoni, salmoriglio (ogf,v,ovgn)	25
Cauliflower & almond pastry, harrisa carrots, coriander & grains, labneh (v,ovgn)	25
Lamb rump, broccolini, chilli & anchovy, jus (gf)	32
250gm grass fed bavette steak	28
300gm grass fed scotch fillet	36
<i>served with dauphinoise potato, ox heart tomato, radish & parsley, caper 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

Baked potato & ricotta gnocchi, tomato & mozzarella, capsicum, hazelnut (v)	24
House spaghettoni, pork & fennel polpette, oregano, pecorino	24
House made fettuccine, salted rockling, zucchini, green olive & tarragon	26

SIDES - 8

Chips, aioli
(ogf,ovgn)

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

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

LOCALS NIGHT
Monday night
\$16 Pizzas & Pastas

LUNCH SPECIAL
Weekdays
\$19 Burger & Pot

STEAK NIGHT
Thursday night
\$19 Steak & Chips

o = optional

gf = gluten free

v = vegetarian

vgn = vegan

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PARKVILLE HOTEL

TAP BEERS

Hawkers Lager (VIC) 4.2%	5 / 9 / 16	2 Bro's Grizz Amber Ale (VIC) 5.7%	6 / 11 / 20
Holgate Pale Ale (VIC) 4.5%	6 / 11 / 20	2 Bro's Apple Cider (VIC) 4.9%	5 / 9 / 16
Venom Golden Ale (VIC) 4.8%	6 / 11 / 20	'One keg wonder' - please ask for more details	

WHITE

Sparkling, Underground (NV) <i>Mornington</i>	36
Prosecco, Primo Estate (NV) <i>Adelaide Hills</i>	9 / 42
Sparkling, Oakdene (NV) <i>Bellarine</i>	9 / 42
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 (17) <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 (16) <i>Languedoc</i>	44
Pinot Blanc, Domaine Paul Blanck (15) <i>Alsace</i>	49
Pinot Gris, Quealy (15) <i>Mornington</i>	50
Field Blend, Pobblebonk (15) <i>Mornington</i>	10 / 50
Sav Blanc, Shaw + Smith (17) <i>Adelaide Hills</i>	52
Petit Chablis, Seguinot Bordet (15) <i>Chablis</i>	55
Chardonnay, Giant Steps (17) <i>Yarra Valley</i>	12 / 56
Riesling, Donnhoff Trocken - Dry (14) <i>Nahe</i>	57
Chardonnay, Nocturne (16) <i>Margaret River</i>	69
Sav Blanc, Mount Mary (15) <i>Yarra Valley</i>	72
Viognier, Yves Cuilleron (16) <i>Rhone Valley</i>	72
Chardonnay, Bindi 'Kostas Rind' (15) <i>Macedon</i>	95

RED

Rosé, Logan Wines ('16) <i>Orange</i>	39
Rosé, Le Petit G ('16) <i>Bandol</i>	10 / 45
Rosé, Man O'War ('16) <i>Waiheke Island</i>	46
Shiraz, The Fix (16) <i>Clare Valley</i>	7 / 34
Cab Merlot, Watson (15) <i>Margaret River</i>	39
Tempranillo, Wangolina (15) <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>	48
Pinot Noir, Bress (16) <i>Yarra Valley & 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
Petit Verdot, Lefool 'Flak Flak' (16) <i>Adelaide</i>	12 / 59
Pinot Noir, Catlin (16) <i>Adelaide Hills</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
Negroni <i>Four Pillars gin, Maidenii vermouth, Campari</i>	19	Strawberry Collins <i>Vodka O, Cointreau, fresh strawberries & 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 & 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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