

# Naughtons

## PARKVILLE HOTEL

### STARTERS

Fried calamari, aromatic spices, chilli jam (gf)	16	Polenta chips, parmesan & lemon, dill aioli (gf)	12
Smoked beef croquettes, spiced bbq sauce	17	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
Market fish, peach & fennel salad, cauliflower, chimichurri (gf)	m/p
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 &amp; 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
Hot salami & provolone pizza, artichoke, rocket (ogf)	21

### PASTA

Baked potato & ricotta gnocchi, tomato & mozzarella, capsicum, hazelnut (v)	24
House spaghettoni, pork & fennel meatballs, 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)

Charred corn on the cob,  
paprika butter (gf, ovgn)

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	Napoleone Apple Cider (VIC) 4.7%	5 / 10 / 18
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 / 44
Sparkling, Oakdene (NV) <i>Bellarine</i>	9 / 44
Champagne, Devaux (NV) <i>Champagne</i>	99
Pinot Grigio, Quealy (16) <i>Murray Darling</i>	7 / 34
Sav Blanc, Tai Nui (17) <i>Marlborough</i>	9 / 39
Riesling, Rocky Gully (17) <i>Frankland River</i>	42
Chardonnay, Punt Rd (16) <i>Yarra Valley</i>	43
Picpoul de Pinet, Clomarin (16) <i>Languedoc</i>	44
Riesling, Rieslingfreak No.4 (17) <i>Eden Valley</i>	10 / 47
Pinot Blanc, Domaine Paul Blanck (16) <i>Alsace</i>	49
Pinot Gris, Quealy (15) <i>Mornington</i>	50
Fiano, Amato Vino (17) <i>Riverland</i>	10 / 50
Sav Blanc, Shaw + Smith (17) <i>Adelaide Hills</i>	52
Petit Chablis, Seguinot Bordet (15) <i>Chablis</i>	55
Chardonnay, Kerri Greens (17) <i>Mornington</i>	11 / 55
Semillon, Andrew Thomas (16) <i>Hunter Valley</i>	59
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
Montepulciano, Gran Sasso (15) <i>Abruzzo</i>	7 / 34
Shiraz, The Fix (16) <i>Clare Valley</i>	34
Cab Merlot, Balnaves Blend (14) <i>Coonawarra</i>	42
Malbec, Alamos (15) <i>Mendoza</i>	43
Shiraz / Grenache, Glaetzer (15) <i>Barossa</i>	46
Pinot Noir, Airlie Bank (16) <i>Yarra Valley</i>	10 / 46
Chianti Classico, Fiorini (15) <i>Tuscany</i>	48
Cabernet, Jamsheed Harem (15) <i>Yarra Valley</i>	53
Valpolicella, Speri (14) <i>Veneto</i>	54
Syrah, Jamsheed Harem (16) <i>Yarra Valley</i>	11 / 55
Pinot Noir, Giant Steps (17) <i>Yarra Valley</i>	56
Shiraz, Inkwel 'I & I' (14) <i>McLaren Vale</i>	56
Grenache, Spinifex (15) <i>Barossa Valley</i>	58
Tempranillo, Fighting Gully Rd (14) <i>B/worth</i>	59
Etna Rosso, Pietradolce (15) <i>Sicily</i>	65
Nebbiolo d'Alba, Giribaldi (13) <i>Piedmont</i>	14 / 65
Shiraz, Hennings 'Lone Vine' (13) <i>Heathcote</i>	95
Pinot Noir, By Farr 'Farrside' (15) <i>Geelong</i>	115

- A full wine list is available on request -

### COCKTAILS

MGC & Tonic	15	Four Pillars Navy Gin & Tonic	19
<i>Melbourne Gin Co, Fever Tree tonic, grapefruit, juniper</i>		<i>Four Pillars Navy Strength, Capi tonic, kaffir lime, ginger</i>	
Botanic Australis Gin & Tonic	16	Strawberry Collins	15
<i>Botanic Australis gin, Capi tonic, lemon &amp; peppercorns</i>		<i>Vodka O, Cointreau, fresh strawberries &amp; lemon</i>	
Classic Negroni	18	Australian Negroni	19
<i>Beefeater gin, Carpano Antica Formula, Campari</i>		<i>Four Pillars gin, Maidenii vermouth, Adel. Hills bitter orange</i>	
Fiery Apple Margarita	18	Mint Julep	19
<i>Tromba blanco tequila, jalapeno syrup, apple</i>		<i>Woodford Reserve bourbon, mint, sugar</i>	
Fitzroy Swizzle	19	New York Sour	17
<i>Rum Diary spiced rum, tawny port, pineapple &amp; OJ, bitters</i>		<i>George Dickel whisky, egg white, lemon, pinot noir</i>	

### COLD DRINKS

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