

Naughtons

PARKVILLE HOTEL

STARTERS

Fried calamari, aromatic spices, chilli jam (gf)	16	Polenta chips, parmesan & lemon, dill aioli (gf)	12
Pork croquettes, pickles, mustard aioli	13	Smoked mussels, chilli, lemon, sourdough (ogf)	15
Baked camembert, apple, lavosh (for two)	22	Cured meats, pickles & sourdough (for two)	26

SALADS

Wood fired capsicum & farro salad, bocconcini, pistachio & dried fig (ogf,ovgn)	22
Chargrilled Milawa chicken & broccolini salad, creamed Yarra Valley feta, dill & hazelnuts (gf)	22

MAINS

Beef burger, pickles, beetroot, aioli, cheddar, bacon, chips (ov)	19
Chicken parmigiana (Milawa free range), chips & slaw	24
Beer battered blue grenadier, crushed peas, chips, tartare sauce (ogf)	24
Market fish, wild rice, kohlrabi & persimmon salad, piperade dressing (gf)	m/p
Grilled barramundi, curried pumpkin, cauliflower, almond & coriander (ogf)	29
Coal baked heritage carrots, celeriac, chermoula & smoked yoghurt, pine nuts (gf,v,ovgn)	25
Mushroom & gruyere pastry, cauliflower, kale & shallot (v)	26
Pork cutlet, sweet potato mash, spiced red cabbage, apple butter (gf)	30
Duck breast, polenta, honey carrots & mead poached pear, jus (gf)	34
250gm grass fed bavette steak	29
300gm grass fed scotch fillet	36
<i>served with dauphinoise potato, coal baked beetroot, pickled turnip, horseradish jus (gf)</i>	

PIZZA

Margherita pizza, Sicilian tomato, bocconcini (ogf,v)	18
Pumpkin & goats cheese pizza, oregano, chilli, red onion (ogf,v)	21
Hot salami & provolone pizza, artichoke, rocket (ogf)	21

PASTA

Baked conchiglioni, smoky eggplant & ricotta, basil pesto (v)	22
House spaghettoni, pork & fennel meatballs, oregano, pecorino	24
House fettuccine, wood oven salmon, black olive, cauliflower, anchovy, basil	26

SIDES - 8

Chips, aioli
(ogf,ovgn)

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

Brussels sprouts, bacon,
smoked garlic (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 Growler Brown Ale (VIC) 4.9%	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>	9 / 42
Chardonnay, Punt Rd (17) <i>Yarra Valley</i>	43
Picpoul de Pinet, Clomarin (17) <i>Languedoc</i>	44
Viognier, Hennings (16) <i>Heathcote</i>	48
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
Chardonnay, Moorooduc DBC (16) <i>Mornington</i>	11 / 55
Semillon, Andrew Thomas (16) <i>Hunter Valley</i>	59
Riesling, Gunderloch 'piece of me' (16) <i>Rhein</i>	65
Sav Blanc, Mount Mary (15) <i>Yarra Valley</i>	75
Chardonnay, A. Bonhomme Vire-Clesse (16)	79
Chardonnay, Bindi 'Kostas Rind' (15) <i>Macedon</i>	95

RED

Rosé, Logan Wines (17) <i>Orange</i>	39
Rosé, Le Petit G (17) <i>Bandol</i>	10 / 45
Montepulciano, Gran Sasso (16) <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 (16) <i>Mendoza</i>	43
Shiraz / Grenache, Glaetzer (16) <i>Barossa</i>	46
Pinot Noir, Airlie Bank (17) <i>Yarra Valley</i>	46
Chianti Classico, Fiorini (15) <i>Tuscany</i>	48
Cabernet, Jamsheed Harem (16) <i>Yarra Valley</i>	53
Valpolicella, Speri (15) <i>Veneto</i>	54
Shiraz, Frankland Estate (15) <i>Frankland River</i>	11 / 55
Pinot Noir, Quealy (16) <i>Mornington</i>	11 / 56
Shiraz, Inkwel 'I & I' (14) <i>McLaren Vale</i>	56
Grenache, Spinifex (17) <i>Barossa Valley</i>	58
Tempranillo, Fighting Gully Rd (14) <i>B/worth</i>	13 / 59
Etna Rosso, Pietradolce (15) <i>Sicily</i>	65
Nebbiolo d'Alba, Giribaldi (14) <i>Piedmont</i>	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	Vanilla Sky	18
<i>Botanic Australis gin, Capi tonic, lemon & peppercorns</i>		<i>Amaretto, Vanilla Galliano, egg white, basil, 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 & 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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