

# Naughtons

## PARKVILLE HOTEL

### STARTERS

Mushroom & provolone croquettes, aioli (v)	9	Feta, olive & sun dried tomato flat bread (ogf,v)	9
Fried calamari, aromatic spices, chilli jam (gf)	16	Chicken liver parfait, orange, sourdough	15
Haloumi, capsicum & lemon, balsamic (gf,v)	16	Charcuterie, pickles & sourdough (for two)	26

### SALADS

Roasted sweet potato & goats curd salad, pistachio, pomegranate & mint (gf)	18
Chargrilled Milawa chicken & broccolini salad, creamed Yarra Valley feta, tarragon & hazelnuts (gf)	22

### 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
Lamb shoulder & tomato pie, Brussels sprouts, smoked bacon, jus	28
Roast vegetable wellington, kale, butternut & rosemary (v)	24
Truffled polenta, king brown mushroom & black cabbage, chestnut, goats curd (gf,v,ovgn)	25
Pork cutlet, sweet potato mash, spiced red cabbage, apple butter (gf)	30
250gm grass fed bavette steak	28
300gm grass fed scotch fillet	36
<i>served with dauphinoise potato, zucchini, spring onion, peppercorn sauce (gf)</i>	

### PIZZA

Margherita pizza, Sicilian tomato, bocconcini (ogf,v)	18
Pumpkin & ricotta pizza, oregano, pine nuts (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
Baked conchiglioni, smoky eggplant, goats cheese, silverbeet, basil pesto (v)	22
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)

Cauliflower cheese,  
chive & nutmeg (v)

o = optional

gf = gluten free

v = vegetarian

vgn = vegan

LOCALS NIGHT  
Monday night  
\$16 Pizzas & Pastas

LUNCH SPECIAL  
Weekdays  
\$19 Burger & Pot

PARMA PROJECT  
Wednesday night  
\$17.5 Parma Menu



## PARKVILLE HOTEL

### WINE BY THE GLASS

Prosecco, Joseph 'Primo Secco' (NV) <i>Adelaide, SA</i>	9 / 42
Sparkling, Oakdene (NV) <i>Bellarine Peninsula, VIC</i>	9 / 42
Pinot Grigio, Quealy 'Fionula' ('16) <i>Murray Darling, VIC</i>	7 / 34
Sauvignon Blanc, Tai Nui ('16) <i>Marlborough, NZ</i>	8 / 38
Riesling, Frankland Estate 'Rocky Gully' ('16) <i>Frankland River, WA</i>	9 / 42
Field Blend, Quealy 'Pobblebonk' ('14) <i>Mornington, VIC</i>	10 / 50
Chardonnay, Heart Wines 'Victor' ('16) <i>Beechworth, VIC</i>	11 / 55
Rosé, Bress ('16) <i>Harcourt Valley, VIC</i>	10 / 47
Shiraz, The Fix ('15) <i>Clare Valley, SA</i>	7 / 34
Cabernet Merlot, Watson Family ('15) <i>Margaret River, WA</i>	8 / 39
Tempranillo, Wangolina ('14) <i>Mt Benson, SA</i>	9 / 43
Shiraz, Magpie Estate 'The Scoundrel' ('15) <i>Barossa Valley, SA</i>	10 / 50
Pinot Noir, Giant Steps ('16) <i>Yarra Valley, VIC</i>	12 / 56

### TAP BEERS

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

### BOTTLED BEERS

Cascade Light (TAS) 2.6%	6
Victoria Bitter (VIC) 4.9%	7
Crown Lager (VIC) 4.9%	7
Corona (MEX) 4.6%	8.5
Peroni Nastro Azzuro (ITA) 5.1%	8.5
Hawkers Pale Ale (VIC) 5.2%	9
Stone & Wood Pacific Ale (NSW) 4.4%	9
Venom Golden Ale (VIC) 4.8%	9
Bent Spoke Pale Ale / IPA 375ml CAN (ACT)	9.5
Guinness 440ml CAN (IRE) 4.1%	10
Trumer Pils (AUT) 4.9%	11
3 Ravens Oatmeal Stout (VIC) 5.5%	11
Weihenstephaner Hefe 500ml (GER) 5.4%	13
Napoleon Apple / Pear Cider (VIC) 5%	9

### HOT & COLD DRINKS

Orange / Apple / Cranberry / Pineapple	5.5	St. Ali coffee	3.8
Daylesford & Hepburn Mineral Springs Co. Organic Lemonade / Cola / Blood Orange	6	T2 tea range	4
		Iced tea / Iced coffee / Iced chocolate	5.5

- A full wine, cocktail and spirit list is available on request -