

# THE NORTH MELBOURNE HOTEL

## BITES

|  |       |        |
|--|-------|--------|
| Marinated 'Mount Zero' olives  | \$5   | VEG GF |
| Tin of Cuca Anchovies, roast tomato puree, confit garlic aioli and fresh sourdough | \$17  |        |
| Snapper Ceviche, mango, coriander, chilli, strawberry, lime and tortilla chips     | \$15  | GF     |
| Jalapeno "popper", cream cheese filled jalapeno, wrapped in pancetta, pan fried    | \$4   | GF     |
| Mushroom, Truffle and Polenta croquettes   | \$3.5 | VEG GF |
| Jamon Croquette  | \$4   |        |
| Fried almond crusted Lamb Brains, lemon, seeded mustard and sherry vinegar sauce   | \$12  |        |
| NMH Duck Liver Parfait<br>house pickled baby cucumbers, tostadas                   | \$14  |        |

## STARTERS

|  |                   |        |
|--|-------------------|--------|
| Charcuterie, sliced smallgoods, house pickles                                    | \$18              | GF     |
| Eggplant Chips, romesco sauce, vegan aioli                                       | \$9               | VEG    |
| Fried Brussel sprouts, house dressing, toasted seeds                             | \$11              | VEG GF |
| NMH Tacos, served with house made salsa shredded cabbage and chipotle aioli.     | \$12 / \$15       | GF     |
|  | Vegetarian / Fish |        |
| Saganaki, pan fried kefalograviera, apricot relish                               | \$17              | GF     |
| Panko crumbed Grippslund brie, sour cherry sauce, toasted walnuts and sourdough  | \$19              | V      |
| Chilli Spiced calamari tossed with wild rocket, coriander and green chilli aioli | \$17              |        |
| Tiger Prawns, garlic, green chilli, ginger and coriander                         | \$18              | GF     |
| Cajun Spiced Soft Shell Crab, brioche bun, spicy remoulade                       | \$15              |        |

## MAINS

|  |                         |        |
|--|-------------------------|--------|
| Linguini Marinara, mussels, prawns, cuttlefish, chilli, garlic, basil and white wine                 | \$33                    |        |
| The North Seafood Paella<br>Traditionally served with crust on the pan                               | \$33                    | GF     |
| The North Vegetable Paella   | \$23                    | VEG GF |
| Fish of the Day, baked in banana leaf with coconut, lime red curry and a pineapple and chilli sambal | P.O.A.                  | GF     |
| Slow Roasted Chicken, crispy skin, avocado tomato and coriander salsa                                | Half \$24<br>Whole \$38 | GF     |
| 12 Hour Roasted Lamb Shoulder for 2-3<br>grilled flatbread, mint salsa and labne                     | \$78                    | GF     |
| Smoked Beef Brisket, char-grilled corn, chilli jam and house pickled onions                          | \$31                    | GF     |
| Char Grilled Beef Rump, paprika and rosemary chips, with chipotle butter                             | \$26                    | GF     |
| Char Grilled Pasture Fed Eye fillet, beetroot and horseradish relish, asparagus, jus                 | \$40                    | GF     |

## SIDES AND SALADS

|   |      |        |
|---|------|--------|
| Panzanella salad, tomato, basil and croutons, dressed with balsamic and olive oil | \$12 | VEG    |
| Avocado and Quinoa salad, candied walnuts, persian fetta and blackened corn.      | \$15 | V GF   |
| House Salad, crispy shallots, vinegar   | \$9  | VEG GF |
| Spicy Southern style red cabbage slaw with celery leaves                          | \$8  | GF     |
| Steamed Broccoli, tossed in lemon juice, garlic oil, salt and pepper              | \$8  | VEG GF |
| Rosemary Salted Chat Potatoes   | \$9  | VEG GF |
| Fries and Alioli  | \$7  | V GF   |

## NMH LUNCH EXPRESS

### LUNCHEON PLATES & BOWLS

\$11 - \$18

|  |      |    |
|--|------|----|
| Avocado and Freekeh salad, zucchini ribbons, pomegranate, mint and Persian fetta             | \$15 | V  |
| Pastrami and Macheo sandwich, rocket, garlic aioli, tomato and mustard on sourdough baguette | \$11 |    |
| Tacos of the Day, shaved cabbage, house made salsa, chipotle aioli. Fish or Veg              | \$14 | GF |
| Cajun spiced soft shell crab burger, remoulade slaw on brioche bun and chips                 | \$15 |    |
| Pastrami and Macheo sandwich, rocket, garlic aioli, tomato and mustard on sourdough baguette | \$11 |    |
| NMFC, North Melbourne Fried Chicken, twice cooked chicken, chips chipotle aioli              | \$16 | GF |
| Linguini with meatballs in a rich tomato sugo  | \$15 |    |
| Char-grilled rump steak, chipotle butter and fries   | \$18 |    |

## BOTTLE AND KITCHEN

v = vegetarian  
VEG = Vegan  
GF = Gluten Free

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## SWEET

|  |          |        |
|--|----------|--------|
| Italian Doughnut, salted caramel   | \$5      | V      |
| Crème Catalana   | \$12     | V GF   |
| Flourless Chocolate Pudding, hazelnut praline gelato, rich chocolate ganache | \$12     | V GF   |
| The North Tiramisu   | \$12     | V      |
| Sorbet, fresh berries  | \$6      | VEG GF |
| Affogato. Vanilla bean ice-cream and a shot of espresso.                     | \$8/\$14 | V      |

\*Add your choice of Frangelico, Cointreau, Amaretto...

## SWEET DRINKS

|   |      |
|---|------|
| The North Espresso martini                    | \$15 |
| 2015 Vernancia Costa Lima Moscatel de Setubal | \$9  |
| NV Delva White Port                           | \$7  |
| NV Delva Ruby Port                            | \$7  |
| NV Real Tesserero Pedro Ximinez               | \$6  |

## CHEESE

|   |  |
|---|--|
| Tarago River, Gippsland Brie  |  |
| Majon, a semi hard, cows milk cheese from Manorca, Spain                              |  |
| Bleu d'Auvergne, a Blue cows milk cheese from Auvergne region of south-central France |  |
| -----   |  |
| \$8.50 per 45g, served with quince and fresh bread                                    |  |
| -----   |  |

## SPECIALS

### DUCK DUCK GOOSE

Tuesdays.  
Duck and Pinot. Confit Duck leg  
A La'orange and a glass of Pinot Noir  
\$25

### MOULES FRITES DAY

Fridays.  
1kg pot of Market Fresh  
Mussels and Fries  
\$30

### DOUBLE HAPPINESS

Tuesday - Saturday 4.30-6.30  
Wine \$4, Beer \$3 pot / \$6 pint  
Saturdays - Late Night  
Happy Hour 10pm - 11pm

### PRE ORDER FEASTS

Whole Suckling Pig  
Slow Cooked Goat

~ SET MENUS AVAILABLE ~

### STAY SOCIAL

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