

# THE NORTH MELBOURNE HOTEL

## BITES

Marinated 'Mount Zero' olives	\$5	VEG GF
Sicilian Anchovies, Red Witlof, Lemon	\$12	GF
Jalapeno "popper", cream cheese filled jalapeno, wrapped in pancetta, pan fried	\$4	GF
Carrot & Ginger croquettes	\$4	VEG
Jamon Croquette	\$4	
Zucchini Flower, Roast pumpkin filling, Crispy Batter	\$6	VEG
NMH Duck liver parfait house pickles, crostini	\$14	

## STARTERS

Charcuterie, sliced smallgoods, house pickles	\$18	GF
Eggplant chips, romesco sauce, vegan aioli	\$9	VEG
Grilled Asparagus, Romesco, toasted seeds	\$11	VEG GF
Saganaki, pan fried kefalograviera, apricot relish	\$17	GF V
Chilli spiced calamari tossed with wild rocket, coriander & green chilli aioli	\$17	GF
Tiger prawns, garlic, chilli, ginger & coriander	\$18	GF
Soft shell crab, fried crispy, aioli & house made Kimchi	\$14	GF

GF - Gluten Free  
V - Vegetarian  
VEG - Vegan

## MAINS

Linguini Marinara, mussels, prawns, cuttlefish, chilli, garlic, basil & white wine	\$33	
The North Seafood Paella Traditionally served with crust on the pan	\$33	GF
The North Vegetable Paella	\$23	VEG GF
Fish of the day, Sweet Potato Roesti, Pea Puree, Red Pepper Salad	P.O.A	GF
Pork Cutlet, Marinated in Dijon, Herb Crumbed Cabbage Slaw	\$29	GF
Char grilled pasture Fed Eye fillet, Beetroot and Horseradish relish, kale, jus	\$40	GF
Roasted chicken, crispy skin, Tomato and Avocado Salad	Half \$27 Whole \$45	GF
Duck Leg slow cooked in Balsamic, Quince, Roast Shallots, Soft polenta	\$29	GF
12 Hour roasted Lamb Shoulder, Mint Salsa Verde & labne, chat potatoes (To share for 2-3)	\$82	GF

## SIDES AND SALADS

Zucchini Panzanella, , Roast Peppers 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, house viniagrette	\$7	VEG GF
Cabbage Slaw	\$8	VEG GF
Steamed broccoli, tossed in lemon juice, garlic oil, toasted almonds	\$8	VEG GF
Rosemary salted chat potatoes	\$9	VEG GF
Fries and aioli	\$7	VEG GF

## DUCK DUCK GOOSE TUESDAY

Duck and Pinot.  
Roast Duck leg and a glass of Pinot Noir  
\$25

## FEED US SHARE FARE & BYO WEDNESDAY

Share meals for 4 or more and if you pre book then you can BYO something special from your cellar

## MOULES FRITES DAY FRIDAY

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

## THE NORTH CARVERY SUNDAY

Delicious roasts for the whole family

## 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

thenorthmelbournehotel.com.au  
facebook.com/thenorthmelbournehotel  
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FUNCTIONS - GROUP FEASTINGS ARE OUR SPECIALTY

# THE NORTH MELBOURNE HOTEL

## SWEET

Italian doughnut, salted caramel	\$4	GF
Crème Catalana	\$14	GF
Rich chocolate walnut brownie, Cookie Icecream & white chocolate crumble	\$14	GF
Vacherin, layered meringue, lemon curd, poached orange, cream	\$14	GF
Sorbet, fresh berries	\$9	GF
Affogato. vanilla bean ice-cream and a shot of espresso	\$8/\$14	GF

\*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 Tessero Pedro Ximinez	\$6

## CHEESE

Mon pere, cows milk Brie, France

Maffra, Cheddar, cows milk, VIC

Valdeon, Blue cheese wrapped in sycamore leaves, Spain

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\$8.50 per 45g, served with quince and fresh bread  
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### LUNCH EXPRESS TUESDAY - SATURDAY 12.00 - 3.00

\$11 - \$18 Luncheon bowls & plates