

THE NORTH MELBOURNE HOTEL

BITES

Marinated 'Mount Zero' olives	\$7	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	\$5	VEG GF
Jamon Croquette	\$5	GF
Zucchini Flower, Roast pumpkin filling, Crispy Batter	\$7	VEG GF
NMH Duck liver parfait house pickles, crostini	\$14	
Fritto Misto, spiced School Prawns, White Bait & Calamari, Aoli	\$30	GF

STARTERS

Charcuterie, sliced smallgoods, house pickles	\$22	GF
Eggplant chips, romesco sauce, vegan aioli	\$10	VEG GF
Beetroot Carpaccio, Fior di Burrata, Rocket	\$15	GF V
Saganaki, pan fried kefalograviera, apricot relish	\$17	GF V
Chilli spiced calamari tossed with wild rockette, coriander, and chilli with aioli	\$18	GF
Tiger prawns, garlic, chilli, ginger & coriander	\$18	GF

GF - Gluten Free
V - Vegetarian
VEG - Vegan

MAINS

Linguini Marinara, mussels, prawns, cuttlefish, chilli, garlic, basil & white wine	\$33	
Ardor Gluten Free Fetucchini	\$+4	GF
The North Seafood Paella Traditionally served with crust on the pan	\$33	GF
The North Vegetable Paella	\$28	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 with Cabbage & Crackling Slaw	\$32	GF
Roasted chicken, crispy skin with Tomato and Avocado Salad	Half \$29 Whole \$48	GF
Duck Leg slow cooked with sweet spices, Cranberries Asparagus, Soft polenta	\$32	GF
Char grilled pasture Fed Eye fillet, Beetroot and Horseradish relish, Kale, Jus	\$40	GF
12 Hour roasted Lamb Shoulder, Mint Salsa Verde & labne, chat potatoes (To share for 2-3)	\$82	GF

SIDES AND SALADS

Tomato 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	\$8	VEG GF
Chargrilled local Asparagus, Romesco, Toasted seeds	\$12	VEG GF
Steamed broccoli, tossed in lemon juice, garlic oil, toasted almonds	\$9	VEG GF
Rosemary salted chat potatoes	\$9	VEG GF
Fries and aioli	\$8	VEG GF

DUCK DUCK GOOSE TUESDAY

Duck and Pinot.
Roast Duck leg and a glass of Pinot Noir
\$28

PAELLA NIGHT WEDNESDAY

Mix and match your Paella for the whole table
\$28 per person
\$20 Jugs of Sangria

MOULES FRITES DAY FRIDAY

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

THE NORTH CARVERY SUNDAY

Delicious roasts for the whole family

PRE ORDER FEASTS

Whole Suckling Pig
Slow Cooked Goat

~ SET MENUS AVAILABLE ~

STAY SOCIAL

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FUNCTIONS - GROUP FEASTINGS ARE OUR SPECIALTY

THE NORTH MELBOURNE HOTEL

SWEET

Churros, salted caramel, chocolate sauce	\$12	GF
Crème Catalana	\$14	GF
Rich chocolate walnut brownie, Cookie Icecream & white chocolate crumble	\$14	GF
Vacherin, layered meringue, Vanilla Cream, Berries	\$14	GF
Sorbet with 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

\$8.50 per 45g, served with quince, lavosh and fresh bread

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SUNDAYS

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