



bistro menu

tapas & sharing

ROASTED PUMPKIN HUMMUS (V) 12
Toasted pepitas, sunflower seeds, crumbed fetta & toasted Turkish Bread

BRUSCHETTA (4) (V) (Ve) 14
Tomato, onion, extra virgin olive oil, garlic, basil & balsamic
ADD Black pitted olives & crumbed feta 5

GRILLED SAGANAKI 16
Lightly dusted & grilled, served with charred bread and a Greek salad and drizzled with a warm honey and maple sauce

HARISSA SPICED CAULIFLOWER (V) (GF) 12
Minted yoghurt, toasted pepitas & sunflower seeds

PRAWN & GINGER DUMPLINGS (4) 16
Served with a sweet chilli dipping sauce

DUCK SPRING ROLLS 18
Fried golden with a soy, ginger and chilli dipping sauce on a bed of rocket, radish & chive garnish

PORK & FENNEL MEAT BALLS (3) 14
Napoli sauce, shaved parmesan, fresh basil & toasted Turkish bread

MUSHROOM ARANCINI (4) (V) 15
Herbed truffle mayonnaise, shaved parmesan & dressed rocket

SPICY BUTTER MILK CHICKEN WINGS (6) (GF) 16
Chipotle mayonnaise dip

LAMB KOFTA 18
Minced lamb skewers, seasoned with aromatic middle eastern herbs and spices.
Served with warm pita bread and minted yoghurt

CHEESY GARLIC BREAD (V) 12

SOUP OF THE DAY GFO 10
Served with bread

oyster bar

NATURAL OYSTERS (GF) (A) (6) 19 (12) 36
Lemon, shallot & red wine vinaigrette

KILPATRICK (GF) (A) (6) 22 (12) 38
Crispy bacon, worcestershire sauce & tobasco

seafood

SALMON (GF) (I) 36
Seared salmon served with a creamy mash, seasonal vegetables and topped with a hollandaise sauce

FLATHEAD TAILS (I) 29.9
Beer battered & fried with dill tartare sauce, served with house seasoned chips & house salad

CALAMARI GFO (I) 30.9
Fried with a paprika & herb flour, served with seasoned chips & house salad

GARLIC PRAWNS (GF) (I) 34.9
Pan grilled in a garlic sauce served on a bed of fluffy rice and accompanied with a side of vegetables

FISH OF THE DAY (M) POA
Please see Weekly Specials or see our friendly staff

pub faves

CHICKEN PARMIGIANA 29.9

Free range ham, mozzarella cheese & napoli sauce, seasoned chips & house salad

CHICKEN SCHNITZEL 26.9

Panko crumb crust, seasoned chips & house salad with lemon

ROAST OF THE DAY (GF) 29.9

Roasted chat potatoes with seasoned vegetables & gravy

LAMB SHANK (GF) 34

Slow cooked lamb shank served on a creamy mash with vegetables

FARMHOUSE CHICKEN (GF) 36

Chicken breast sliced and cooked in creamy mushroom, onion, seeded mustard, bacon, garlic & sweet sherry sauce, accompanied with roasted chat potatoes and greens

CHICKEN SATAY (N) 34

Tender chicken satay skewers served on a bed of rice with a peanut satay sauce a side of vegetables & prawn cracker

(V) Vegetarian (GF) Gluten Free

GFO Gluten Free Option

(Ve) Vegan (N) Contains Nuts

(A) Australian (I) Imported (M) Mixed origin

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burgers

Served with house seasoned chips

BEEF BURGER 26.9

Angus beef patty, Swiss cheddar cheese, sliced pickle, onion, capsicum & tomato relish with cos lettuce on a mustard mayo bun

CHICKEN BURGER 25.9

Crispy chicken tenders in buttermilk batter, jalapeno slaw, Swiss cheddar cheese and chipotle mayonnaise

BRISKET SANDWICH 26.9

12-hour slaw cooked Texan rub brisket, Swiss cheddar cheese, bacon, pickled cabbage, cos lettuce and chipotle mayonnaise

VEGETARIAN BURGER (V) (Ve) 26.9

Pumpkin hummus, cos lettuce, tomato capsicum relish & vegan cheese

ADD Bacon 2

ADD Fried egg 2

salads

TRADITIONAL GREEK (V) (GF) 18

Tomato, cucumber, green capsicum, red onion, black kalamata olives, feta, oregano & red wine dressing

GRAIN SALAD (V) 19

Freekeh, quinoa, green lentils, parsley, pepitas, sunflower seeds, currants, cranberries, minted yoghurt & lemon dressing

CAESAR 22

Cos lettuce, crispy bacon, boiled egg, shaved parmesan, bread croutons, anchovies, parmesan dressing

MOROCCAN COUSCOUS & CHICKPEA SALAD 20

Pearl couscous mixed with chickpeas, cherry tomatoes, cucumber, red onion, basil splashed with a citrus dressing and topped with mixed leaves

ADD Char-grilled seasoned chicken tenders (GF) 10

ADD Calamari fried with a paprika & herb flour (GF) 12

ADD Grilled Prawn skewer (GF) 12

ADD Salmon Fillet (GF) 20

pasta, risotto & pans

PAPPARDELLE PESTO (V) (N) 29
Extra virgin olive oil, basil, onion, garlic, pine nuts, sundried tomatoes & Parmigiano-Reggiano

SPAGHETTI MARINARA 34
Prawns, scallops, clams, mussels, cherry tomatoes, calamari & fresh herbs in a tomato sugo

PAPPARDELLE RAGU 30
Slow cooked beef in a rich Napoli sauce

SPAGHETTI CARBONARA 29
Free range bacon, mushrooms, cream, garlic & parsley

MUSHROOM RISOTTO (V) (GF) 29
Medley of mushrooms, truffle oil, grilled broccolini, roasted cherry tomatoes & shaved Parmigiano-Reggiano

ADD Chicken (GF) 10

BUTTER CHICKEN 32
Tender chicken thigh fillets marinated with turmeric, coriander, curry powder, garlic & fresh herbs. Served on steamed rice with naan bread and a pappadum

VEGETABLE STIR FRY (GF) 29
Wok tossed vegetables in an Asian inspired sauce

ADD Chicken (GF) 10

ADD Prawns (GF) 12

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from the grill

Australian Angus Beef steaks served with our house seasoned chips, seasonal vegetables and choice of sauce

SCOTCH FILLET (300G) GFO 48

PORTERHOUSE (300G) GFO 44

PRIME RIB EYE (350G) GFO 50

Steak sauces (GF) – Creamy mushroom, gravy, green peppercorn, red wine jus or whipped garlic butter

ADD Reef (Creamy garlic prawns) 14

PORK RIBS GFO 40

Marinated and slow cooked, served with house seasoned chips & seasonal vegetables

MARINATED LAMB KEBAB GFO 38

Capsicum, red onion, flat bread, minted yoghurt with a Greek salad & house seasoned chips

CRUMBED PORK CUTLET 40

Marinated in sweet paprika, herbs, Dijon mustard and coated with a herbed panko crumb. Served on a bed of mash potato with broccolini and a rich Diane sauce

on the side

ROASTED CHAT POTATOES (V) (GF) (Ve) 14
Garlic, rosemary, thyme & flaked salt

CREAMY MASH POTATO (GF) 12

SEASONAL VEGETABLES (V) (GF) (Ve) 12

SEASONED WEDGES (V) 14
Sour cream & sweet chilli sauce

HOUSE SEASONED CHIPS (V) (Ve) 10
Mixed herb salt

SIDE SALAD 10

seniors menu

1 COURSE 21.9

(Main only)

2 COURSE 25.9

(Starter & main or main & dessert)

3 COURSE 30

(Starter, main & dessert)

starters (choice of)

SOUP OF THE DAY

CHEESY GARLIC BREAD (V)

BRUSCHETTA (V) (Ve)

MUSHROOM ARANCINI (V)

mains

PORTERHOUSE STEAK (200G) (GF) ADD \$10

Sauces (GF) – creamy mushroom, gravy, green peppercorn, red wine jus or whipped garlic butter

FLATHEAD TAILS (I)

Beer battered & fried

CHICKEN SCHNITZEL

Served with your choice of sauce

CHICKEN PARMIGIANA

Free range ham, mozzarella and napoli sauce

ROAST OF THE DAY (GF)

Roasted chat potatoes with seasonal vegetables & gravy

BUTTER CHICKEN (GF)

Served on steamed rice with vegetables

PASTA OF THE DAY

See staff for description

RISOTTO OF THE DAY

See staff for description.

dessert (choice of)

CAKE OF THE DAY

CHOCOLATE MOUSSE (V) (GF)

ICE CREAM (V) (GF)

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Please see our cake display for all current dessert options

young options

For 12 year olds and younger
Free soft drink with every meal

CHEESEBURGER	14
CRISPY FRIED CHICKEN TENDERS	14
CHICKEN PARMIGIANA	14
Free range ham, mozzarella and napoli sauce	
FLATHEAD TAILS	14
Above items served with house seasoned chips	
PENNE IN A NAPOLI SAUCE	10
With Parmigiano-Reggiano	
SEASONAL VEGETABLES	8

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gluten free menu

SPICY BUTTER MILK CHICKEN WINGS (6) (GF)	16
Chipotle mayonnaise dip	
NATURAL OYSTERS (GF) (A)	(6) 19 (12) 36
Lemon, shallot & red wine vinaigrette	
KILPATRICK (GF) (A)	(6) 22 (12) 38
Crispy bacon, worcestershire sauce & tobasco	
SCOTCH FILLET (300G) (GF)	48
PORTERHOUSE (300G) (GF)	44
PRIME RIB EYE (350G) (GF)	50
Steak sauces (GF) - Creamy mushroom, gravy, green peppercorn, red wine jus or whipped garlic butter	
PORK RIBS (GF)	40
Marinated and slow cooked, served with roasted chat potatoes & seasonal vegetables	
MARINATED LAMB KEBAB (GF)	38
Capsicum, red onion, minted yoghurt with a Greek salad & roasted chat potatoes	
MUSHROOM RISOTTO (V) (GF)	29
Medley of mushrooms, truffle oil, grilled broccolini, roasted cherry tomatoes & shaved Parmigiano-Reggiano	
ADD Chicken (GF)	10
ADD Prawns (GF)	12
SALMON (GF) (I)	36
Seared salmon served with a creamy mash and topped with a hollandaise sauce	
CALAMARI (GF) (I)	30.9
Fried with a paprika & herb flour, served with roasted chat potatoes & house salad	
GARLIC PRAWNS (GF) (I)	34.9
Pan grilled in a garlic sauce served on a bed of fluffy rice and accompanied with a side of vegetables	
TRADITIONAL GREEK (V) (GF)	18
Tomato, cucumber, green capsicum, red onion, black kalamata olives, feta, oregano & red wine dressing	
ROASTED CHAT POTATOES (V) (GF) (Ve)	14
Garlic, rosemary, thyme & flaked salt	
SEASONAL VEGETABLES (V) (GF) (Ve)	12

cocktails

NEGRONI	16
Campari, Bombay Sapphire Gin, Rosso, orange slice	
LONG ISLAND TEA	22
Absolut Vodka, Bacardi White Rum, Cointreau, El Jimador Tequila, Bombay Sapphire Gin, fresh lime, coke	
MOJITO	19
Bacardi White Rum, fresh lime, fresh mint, soda	
PORNSSTAR MARTINI	19
Absolut Vanilla Vodka, Passoa passionfruit liqueur, passionfruit & sparkling white	
ESPRESSO MARTINI	19
Absolut Vanilla Vodka, Kahlua & coffee	
FRENCH MARTINI	19
Absolut Vodka, Chambord black raspberry liqueur, pineapple juice	
COSMOPOLITAN	19
Absolut Vodka, Cointreau, cranberry juice	
LYCHEE LOVE	19
Bacardi Rum, lychee liqueur, strawberry liqueur & fresh strawberries	
OLD FASHION	19
Makers Mark Bourbon, stirred down with orange bitters & sugar syrup	
MOSCOW MULE	19
Absolut Vodka, Captain Morgan Spiced Rum, ginger beer and fresh lime	
WATERMELON MARGARITA	19
Watermelon liqueur, El Jimador Tequila, fresh lime & sugar rim	
DEVILS MARGARITA	19
El Jimador Tequila, fresh lime, sugar syrup & a dash of red wine	

spritz

APEROL SPRITZ	16
Aperol, Prosecco, fresh orange & soda	
LIMONCELLO SPRITZ	18
Villa Massa Limoncello, Prosecco, fresh lemon & soda	
PINK GIN SPRITZ	18
Gordon's Pink Gin, Prosecco, lemonade & fresh lime	
HUGO SPRITZ	18
St Germain, Prosecco, fresh mint & soda	

WHITE WINES

sparkling wine

		 GLASS	 BOTTLE
PINK HILL SPARKLING	SE, Australia	8	34
DA LUCA PROSECCO	Italy	10	46
BELLUSSI PROSECCO DOC	Italy	-	55
CLOVER HILL PYRENEES CUVÉE	Pyrenees, Vic	-	54
YABBY LAKE CUVÉE NINA ROSE	Mornington, Vic	-	68
PIPER HEIDSIECK NV	France	-	130
MOET & CHANDON	France	-	120
VERVE CLICQUOT YELLOW LABEL	France	-	140

chardonnay

		 150ml	 250ml	 BOTTLE
PINK HILL CHARDONNAY	SE, Australia	8	13	34
BARE WINEMAKERS CHARDONNAY	Adelaide Hills, SA	10	16	46
MOUNTADAM CHARDONNAY	Eden Valley, SA	-	-	58

sauvignon blanc

PINK HILL SAUVIGNON BLANC	SE, Australia	8	13	34
JOHNSON ESTATE SAUVIGNON BLANC	Marlborough, NZ	9.5	15.5	42
HESKETH SAUVIGNON BLANC	Adelaide Hill, SA	-	-	46

pinot grigio / gris

PASQUA PINOT GRIGIO	Veneto, Italy	9	15	40
MOUNT LANGI BILLI BILLI PINOT GRIS	Grampians, Vic	10	16	46
RED CLAW PINOT GRI	Mornington, Vic	-	-	62

riesling

SEVENHILL INIGO RIESLING	Clare Valley, SA	10	16	46
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rose & other whites

PINK HILL MOSCATO	SE, Australia	8	13	34
PASQUA ROSATO, DRY ROSE	Veneto, Italy	9	15	40
DAYS OF ROSE	Barossa Valley, SA	10	16	46

zero alcohol wine

ZERO HOUR PROSECCO	SE, Australia	-		34
PLUS & MINUS PINOT GRIGIO	SE, Australia	-		34
PLUS MINUS SHIRAZ	SE, Australia	-		34

RED WINES

shiraz

		 150ml	 250ml	 BOTTLE
PINK HILL SHIRAZ	SE Australia	8	13	34
ST HALLETS BLACK CLAY SHIRAZ	Barossa Valley SA	10	16	46
GIBSON "DIRTMAN" SHIRAZ	Barossa Valley SA	-	-	68

cabernet sauvignon

PINK HILL CABERNET MERLOT	SE Australia	8	13	34
THREE MINDS CABERNET SAUVIGNON	Coonawarra, SA	11	18	48
MAJELLA COMPOSER CABERNET SAUVIGNON	Coonawarra SA	-	-	50

merlot / malbec

WEE ANGUS MERLOT	Victoria	9	15	40
LA BOCA MALBEC	Mendoza, Argentina	10	16	46
GRANT BURGE HILLCOT MERLOT	Barossa, SA	-	-	46

pinot noir

TAYLOR FERGUSON PINOT NOIR	SE Australia	9.5	15.5	42
STICKS PINOT NOIR	Yarra Valley, Vic	11.5	19	48
JOSEF CHROMY PEPIK PINOT NOIR	Tasmania	-	-	62

other reds

LA LA LAND TEMPRANILLO	Murray Darling, NSW	10	16	46
WHISTLER DIVERGENT SHIRAZ, GRENACHE, MATARO	Barossa Valley, SA	-	-	48
SEVENHILL INIGO GRENACHE	Clare Valley, SA	-	-	48

cellar selection

SHARKTOOTH SHIRAZ	McLaren Vale, SA	-	-	92
CHARLES MELTON "THE FATHER IN LAW" SHIRAZ	Barossa Valley, SA	-	-	70
HOWARD PARK LESTON CABERNET SAUVIGNON	Margaret River, WA	-	-	70
ROBERT OATLEY, FINISTERRE CABERNET SAUVIGNON	Margaret River, WA	-	-	82
MARCHAND & BURCH VILLAGE PINOT NOIR	Margaret River, WA	-	-	70
TSCHARKE ELEMENTS GRENACHE, SHIRAZ, MOURVÈDRE	Barossa Valley, SA	-	-	68

brandy / cognac

ST REMY BRANDY VSOP	France	12
HENNESSY VSOP	France	16

liqueur

BAILEYS IRISH CREAM	Ireland	13
CHAMBORD	France	13
COINTREAU	France	13
DISARONNO AMARETTO	Italy	14
FRANGELICO	Italy	13
LIMONCELLO	Italy	13
KAHLUA	Mexico	13
PIMMS NO. 1	England	12
SOUTHERN COMFORT	USA	12
GALLIANO BLACK SAMBUCA	Italy	14
GALLIANO VANILLA	Italy	14
GALLIANO WHITE SAMBUCA	Italy	14
ST GERMAIN ELDERFLOWER	France	15

aperitif

APEROL	Italy	11
PERNOD	France	13
OUZO NO 12	Greece	12
CAMPARI	Italy	12
MARTINI ROSSO	Italy	10
MARTINI BIANCO	Italy	10
MARTINI EXTRA DRY	Italy	10
JÄGERMEISTER	Germany	12
AMARO MONTENEGRO	Italy	12

coffee & teas

CAFFE LATTE	5
CAPPUCCINO	5
FLAT WHITE	5
LONG BLACK	5
SHORT BLACK	4.5
PICCOLO	4.5
HOT CHOCOLATE	5
ICED COFFEE	6
CHAI LATTE	5.5
AFFOGATO	8
AFFOGATO WITH LIQUEUR	19
Disaronno Amaretto Kahlúa Galliano Frangelico	
TEAS	5
English Breakfast, Earl Grey, Peppermint, Green	
EXTRAS	
MUG UP SIZE	1
OAT MILK	.50
SOY MILK	.50
ALMOND MILK	.50

desserts

Please see our cake display for all current dessert options

and

Our ice cream & gelato display for all available flavours

functions

From a small get together with **family and friends** in our sun drenched atrium
to
a **cocktail event** in one of our event spaces
or
larger events in one of our function rooms.

Please see one of our friendly staff for a function pack or to book a function room tour with our Function & Events Manager.



20 Pink Hill Bvd, Beaconsfield VIC 3807
Phone: (03) 9707 6888

pinkhillhotel.com.au