

STARTERS

OYSTERS shucked to order w. shallot vinegar	4ea	GRILLED BABY CALAMARI w. whipped cod roe	21	POTATO CAKES (3) w. chicken salt	9
KINGFISH SASHIMI w. apple & cucumber dressing	21	HOUSEMADE SAUSAGE ROLLS w. tahini yoghurt	16	HUMMUS DIP w. grilled turkish bread	9
BURRATA w. tomatillo verde, zucchini & beans	21	BEEF CROQUETTES w. seeded mustard mayonnaise	15	PRAWN COCKTAIL w. spicy Marie Rose sauce	16

COUNTER MEALS

ROASTED CAULIFLOWER 28
w. quinoa &
green goddess dressing

M.E.H. BEEF BURGER 21
w. chips

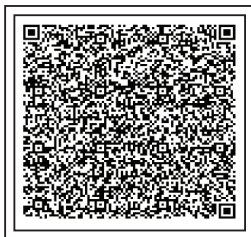
MINUTE STEAK 25
w. fried egg & chips

SPICY ITALIAN SAUSAGE 24
w. mash, rocket & parmesan

BATTERED FISH & CHIPS 24
w. salad & tartare

CHICKEN SCHNITZEL 24
w. buffalo mozzarella,
lemon & cabbage slaw

CHECK IN HERE



STAY SAFE!

FISH & ROTISERIE

MARKET FISH w. lemon, caper sauce & wilted greens	MP
ROTISSERIE CHICKEN w. endive, dauphinoise & peas	38
LAMB RUMP w. Middle Eastern spiced eggplant & tahini yoghurt	38

PLOUGHMANS PLATTER

TERRINE, CURED MEATS
W. CHEESE & PICKLES

\$28

STEAKS

250G BAVETTE	30	300G SCOTCH FILLET	48
300G SIRLOIN	40	500G RIB EYE	58

All served w. pepper or bearnaise sauce & hand cut chips

SIDES

COS SALAD w. caesar dressing & parmesan	12
GRILLED BROCCOLINI w. almonds, feta & chilli	12
CHIPS & AIOLI	9
CREAMY MASH w. gravy	9
MIXED LEAVES	9

SWEETS

STICKY DATE & WALNUT PUDDING w. caramel sauce & mascarpone	14
VALRHONA CHOCOLATE MOUSSE w. pistachios	12
APPLE & RHUBARB CRUMBLE w. custard & ice-cream	14
CHEESE BOARD w. accompaniments	10/25

\$20

TUESDAY STEAK NIGHT
250G SIRLOIN W. CHIPS & BEARNAISE SAUCE

\$20

1/2 DOZEN OYSTERS W. A GLASS OF FIZZ!
MON-FRI 4PM-6PM

WINES BY THE GLASS

FIZZ

NV	SPARKLE HARD	Prosecco	King Valley	11 / 53
NV	TAITTINGER	Champagne	Reims	20 / 120

WHITE

2020	CLOS CLARE	Riesling	Clare Valley	12 / 60
2018	UNICO ZELO HARVEST	Sauvignon Blanc	Adelaide Hills	12 / 55
2020	THE OTHER WINE CO.	Pinot Gris	Adelaide Hills	12 / 55
2020	GARAGISTE 'LA STAGIAIRE'	Chardonnay	Mornington Peninsula	13 / 65

ROSE

2019	JULES	Rose	Provence	12 / 58
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RED

2017	CALEDONIA AUSTRALIS	Pinot Noir	Gippsland	13 / 60
2019	FIGHTING GULLY ROAD	Sangiovese	Beechworth	13 / 65
2018	CHATEAU MONT REDON	GSM	France	13 / 60
2020	SPINIFEX	Syrah	Barossa	13 / 65

TINNIES

PERONI RED Lager	10	MOON DOG FIZZERS Piney Limey / Tropical Crush	9
VICTORIA BITTER Lager	9	Cascade Premium Light Light Beer	8
MELBOURNE BITTER Lager	9	HEAPS NORMAL XPA Low Alcohol	9

COCKTAILS

ESPRESSO MARTINI Vodka, Kahlua, Coffee	18	LIMONCELLO SPRITZ Limoncello, Prosecco	18	PURPLE HAZE Spiced Rum, Ginger, Honey, Beetroot, Citrus	20
NEGRONI Gin, Sweet Vermouth, Campari	18	YUZU HARD LEMONADE Yuzu, Vodka, Lemonade	18	GOLDEN CHILD Pisco, Chartreuse, Marmalade, Spice, Citrus	20
RUM OLD FASHIONED Rum, Bitters, Sugar	18	BLOODY MARY Vodka, Lemon, MEH Bloody Mary Mix	18	COOLA COLADA Rum, Coconut, Pineapple, Coola, Citrus	20
TOMMYS MARGARITA Tequila, Agave, Lime	18	GIN SUMMER PUNCH Gin, Sweet Vermouth, Dry Vermouth, Grapefruit	18		

BEERS ON TAP

BOATROCKER Pilsner	7 / 13
MOON DOG OLD MATE Pale Ale	6 / 12
MOON DOG FIZZER Coco Mango	5 / 10
THREE RAVENS XPA	7 / 13
CARLTON DRAUGHT Lager	6 / 12
BRICK ROAD Red Hoppy Ale	7 / 13
BAD SHEPHERD Passionfruit Sour Ale	7 / 13
NAPOLEONE APPLE Cider	6 / 12
STOMPING GROUND Lager	6 / 12
BLACKMANS Local Standard Session Ale (Mid)	6/12
BODRIGGY 'BLINKER' Dark Ale	6/12
BURNLEY BREWING Hazy Mango Pale Ale	7/13

INSTAGRAM
@MOUNTERICAHOTEL

UPCOMING FUNCTION?
HAVE A CHAT WITH US.

SUNDAY ROAST
ALL DAY

\$25