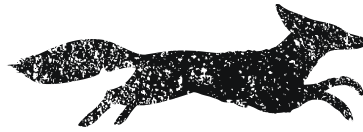




MR McCRACKEN



GENERAL INFORMATION

Mr McCracken is a stylish and contemporary addition to the Hyatt Place Hotel in Essendon Fields, situated just 10kms from the CBD, it is the perfect place to relax, refuel and entertain. Featuring a European style menu, boutique beers, local wines and live music on the weekends Mr McCracken will be sure to impress.

SPACE	SEATED	COCKTAIL
HIGH BARS	-	40
BAR LOUNGE	-	40 - 80
MAIN BAR EXCLUSIVE	-	80 - 120
MAIN RESTAURANT EXCLUSIVE	50 - 85	-

HIGH BARS

The High Bars are located in our Main Bar and are suitable for casual cocktail events of up to 40 guests.

BAR LOUNGE

The Bar Lounge is designed for medium sized cocktail occasions incorporating the high bars and lounge area. For groups of 40 - 80 people, this is the perfect space to celebrate whilst enjoying Mr McCrackens cocktail menu.

MAIN BAR EXCLUSIVE

The Main Bar opens up to the alfresco dining area featuring Mr McCrackens feature outdoor fireplace. The main bar can accommodate groups of up to 120 guests.

MAIN RESTAURANT EXCLUSIVE

Our main restaurant is available for lunch or dinner reservations. The restaurant is a superb space for an exclusive seated event for up to 80 guests.

Chat to one of our event coordinators today!





A LA CARTE MENU

SMALL

GARLIC BREAD (v) / 8
add cheese / 2

HUMMUS DIP / 10
qukes, breakfast radish,
flatbread (vg)

MT ZERO OLIVES (gf, vg) / 9

HOPKINS RIVER TARTARE / 16
beef, egg, cassava, shallot (gf)

CROQUETTES / 11
smoked cheddar, corn,
cauliflower, chipotle mayo (v)

KINGFISH CRUDO / 16
radish, ginger, bergamot,
pork crackle

PASTA & RISOTTO

GNOCCHI / 26
roasted romesco, tuscan kale,
hazelnut, pecorino (v)

PRAWN & CLAM LINGUINI / 32
cherry tomatoes, pine nuts, chilli,
garlic, pangratatto

FORREST MUSHROOM RISOTTO / 25
white truffle, artichoke,
mascarpone (gf, v)

CHARCUTERIE

CHARCUTERIE BOARD / 34
chef's selection with pickles,
fennel grissini, mustard

PORK AND FENNEL TERRINE / 16
cauliflower piccalilli

CHICKEN LIVER PARFAIT / 15
quince, cornichons

WAGYU BEEF PASTRAMI (40g) / 11
dijon, pickled cucumber

SALAMI TARTUFO (40g) / 12
guindillas, mustard

PROSCIUTTO DI PARMA (40g) / 13
(16 mth) pickles, charred shallot

MEAT & FISH

HOPKINS RIVER SCOTCH FILLET / 40
smoked miso butter, potato,
watercress (250g) (gf)
served medium rare

BEEF SHORT RIB / 35
mustard mash, shallot, sorrel

FLINDERS ISLAND LAMB RUMP / 34
faro, freekeh, capsicum, sweet potato

BORROWDALE PORK CUTLET / 31
parsnip, carrot, swede (gf)

CONE BAY BARRAMUNDI / 28
peas, beans, lemon

PIZZA

MARGHERITA / 19
tomato base, mozzarella, basil (v)

CAPRICCIOSA / 22
tomato base, mozzarella, ham,
artichoke, olives, mushroom

FUNGHI / 20
mushroom, mozzarella, kale,
gorgonzola, basil (v)

DIAVOLA / 22
tomato base, mozzarella, spicy
salami, nduja, olives, chilli

SALSICCIA / 23
mozzarella, pork sausage, italian
broccoli, pecorino romano

GAMBERETTO / 24
prawns, tomato, zucchini, garlic,
chilli, dill

gluten friendly / 3

DESSERT

CHOCOLATE / 14
chestnut, cherry (gf)

PEAR / 14
chai tea panna cotta, peach (gf)

APPLE & RHUBARB / 14
crumble, nuts, mascarpone (gf)

kids menu available under 12 years only
please ask our staff for daily specials

SIDES & SALAD

CHIPS / 9
with mustard mayo

CABBAGE SLAW / 10
fennel, pecorino,
shallot dressing (v, gf)

BEETROOT / 12
roasted beetroot, dill, lemon,
goats curd, hazelnut (v, gf)

GRAIN SALAD / 11
freekah, faro, pickled cauliflower,
raisin (vg)

GREEN BEANS / 11
smoked almonds,
brown butter (v, gf)

CHEESE

today's best cheese selection
lavosh, baguette

1 cheese / 15
2 cheeses / 22
3 cheeses / 29

(v) vegetarian (gf) gluten friendly
(vg) vegan

Our menu and kitchen contain allergens
including but not limited to nuts, shellfish,
gluten and dairy. Whilst all reasonable
efforts are taken to accommodate guest
dietary needs, we cannot guarantee that
our food will be allergen free. Please
notify our staff if you have a specific
dietary request.

SET MENU OPTIONS



- \$30 charcuterie + shared pizza + salad + chips
- \$40 charcuterie + shared pizza + salad + chips + dessert + tea & coffee
- \$50 charcuterie + main (4 choices) + salad + chips
- \$50 shared entree + main (4 choices) + salad + chips
- \$60 charcuterie + main (4 choices) + salad + chips + dessert + tea & coffee
- \$60 shared entree + main (4 choices) + salad + chips + dessert + tea & coffee
- \$60 charcuterie + shared main + salad + chips + dessert + tea & coffee

CHARCUTERIE

chef's selection with pickles, sourdough

SHARED ENTREE

HUMMUS DIP

qukes, breakfast radish, flatbread (vg)

MT ZERO OLIVES (gf, vg)

CROQUETTES

smoked cheddar, corn, cauliflower, chipotle mayo (V)

HOPKINS RIVER TARTARE

beef, egg, cassava, shallot (gf)

ASSORTED PIZZAS

MARGHERITA

tomato base, mozzarella, evoo, basil (gf)

CAPRICCIOSA

tomato base, mozzarella, ham, artichoke, olives, mushroom

FUNGHI

mushroom, mozzarella, kale, gorgonzola, basil (v)

DIAVOLA

tomato base, mozzarella, spicy salami, nduja, olives, chilli

SALSICCIA

mozzarella, pork sausage, italian broccoli, pecorino romano

GAMBERETTO

prawns, tomato, zucchini, garlic, chilli, dill

gluten friendly on request

CHOICE MAIN

FORREST MUSHROOM RISOTTO

white truffle, artichoke, mascarpone (gf, v)

PRAWN & CLAM LINGUINI

cherry tomatoes, pine nuts, chilli, garlic, pangratatto

HOPKINS RIVER SCOTCH FILLET

smoked miso butter, potato, watercress (gf) (250g)
served medium rare

*Premium upgrade to eye fillet

\$5.00 per person

CONE BAY BARRAMUNDI

peas, beans, lemon (gf)

SHARED MAIN OPTIONS

select 2 items from the following shared mains

CONE BAY BARRAMUNDI

asparagus, fennel slaw, cauliflower, watercress (gf)

HOPKINS RIVER SCOTCH

served medium rare, haricot bean salad, smoked salsa verde (gf)

CIDER & MAPLE ROASTED

PORK SHOULDER

heirloom carrots, whole grain mustard (gf)

SIDES

CHIPS

with mustard mayo

CABBAGE SLAW

fennel, pecorino, shallot dressing (v,gf)

SHARED DESSERT

Cheese boards and petit fours

Please note:

Choice option is available for 10 - 40px

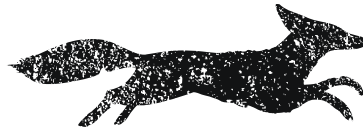
40px + are required to go on a shared set menu or alternate drop from options above

Menu items subject to change

All menus must be pre-ordered and prepaid (min 7 days)

(v) vegetarian (gf) gluten friendly

(vg) vegan



CANAPE MENU

COLD CANAPES / 5 each

oysters, mignonette, lemon (gf)
kingfish ceviche, coconut, mandarin, betel leaf (gf)
beef tartare, cassava, chipotle, egg yolk (gf)
pork and fennel terrine en croute
baba ganoush tartlet, straw mushroom, truffle (v)
herbed goat's curd, lavosh, house pickle (v)

HOT CANAPES / 5 each

smoked cheddar and corn croquettes, chipotle, parsley (v)
beef and burgundy pie whipped quince
bbq pork bao, coriander, hoisin
red bean and fennel empanada (v)
cabbage and nori pancake, kewpie, tograshi (v)
duck and pistachio sausage roll, piccalilli
shitake mushroom and leek spring roll (vg)
Argentinian prawn arancini, black garlic aioli

SLIDER, TACOS, BUNS / 10 each

hopkins river beef poboy, chipotle mayo, smoked cheddar
fish taco, caper slaw, lemon, tartare
mini slider, house pickles, smoked cheddar, brioche

GRAZING / 14 each

flinders island lamb ragu, gnocchi, pecorino
beetroot and dill risotto, goat's curd, lemon (gf, v)
fish and chips, tartare sauce, lemon

GRAZING PLATTERS

assorted gourmet pizza slices - vegetarian and meat selections / 21
charcuterie - parfait, terrine, chef's selection of cured meats and pickles / 31

SWEET TREATS / 4.5 each

mini lemon meringue tarts
vanilla panna cotta, coconut snow, lemon balm (gf)
chocolate and almond brownie, tonka bean (gf)

(minimum of 20pc per item)

SAMPLE PACKAGES

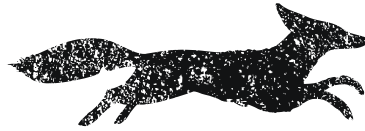
2-3hr event: (suitable for light entertaining lunches)
\$26 per head - 2 x canapes, 1 x sliders, 1 x pizza slice

3-4hr event: (suitable for lunchtime events/evenings)
\$40.5 per head - 4 x canapes, 1 x pizza slice, 1 x slider, 1 x sweet treat
\$54.5 per head - 4 x canapes, 1 slider, 1 x pizza slice, 1 x grazing, 1 x sweet treat

4-6hr event: (suitable for evening events)
\$78 per head - 6 x canapes, 2 x sliders, 2 grazing

(v) vegetarian (gf) gluten friendly (vg) vegan





WINE LIST

SPARKLING

FIZZY & BUBBLY

Mr McCracken's Muse, Brut Cuvee	Multi Regional, SA	8.5	39.0
Gentle Annie, Prosecco	Central Victoria, VIC	10.0	50.0
Pommery Royal NV Brut	Reims, FRA		129.0
Pommery - Piccolo 200ml	Reims, FRA		37.0
The Lane 'Lois', Brut Rosé	Adelaide Hills, SA		69.0
Veuve Clicquot, Brut	Reims, FRA		115.0
Acquesi, Moscato	Piedmonte, IT	9.5	50.0

WHITES

AROMATIC

White Stripes, Pinot Grigio	Alpine Valley, VIC	10.5	50.0
Ministry of Clouds, Riesling	Clare Valley, SA		58.0
The Pass, Pinot Gris by 'Vavasour'	Marlborough, NZ	9.0	42.0
Salatin, Pinot Grigio	Veneto, IT		50.0

CRISP & FRUITY

'Alto alto', White blend (riesling)	Multi Regional, VIC		59.0
Russian Jack, Sauvignon Blanc	Marlborough, NZ	9.5	45.0
Simao & Co, Sauvignon Blanc	King Valley, VIC		54.0

RICH & FULL

Indigo, Chardonnay	Beechworth, VIC	12.0	59.0
Passing Clouds, Chardonnay	Bendigo, VIC		55.0
Sorrenberg, Chardonnay	Beechworth, VIC		110.0

MULLED WINE \$11.0

GLS BTL

ROSÉ

PRETTY & PINK

Domaine Pierre De Prunet, Rosé	Languedoc, FRA	10.5	57.0
Hewitson Belle Ville, Rosé	Barossa Valley, SA		50.0

RED

SMOOTH & SOFT

Quest Farm, Grand Central, Pinot Noir	Central Otago, NZ	12.0	60.0
Curly Flat, Cellar Release, Pinot Noir	Macedon Ranges, VIC		99.0
Pocketwatch, Pinot Noir	Yarra Valley, VIC	10.5	52.0

SAVOURY

Little Vespa, Sangiovese Cabernet	King Valley, VIC	11.0	54.0
Bodegas Valdriz (Organic), Tempanillo	Ribera del Duero, ESP		49.0
B Minor, Mourvedre, Grenache, Shiraz	Nagambie Lakes, VIC		60.0
Château Pesquie, Ventoux Terrasses, Grenache Syrah	Rhone Valley, FRA	12.5	62.0
Colab & Bloom, Shiraz	McLaren Vale, SA		65.0

BIG & SPICY

Château La Lagune 'Mlle L', Merlot Blend	Bordeaux, FRA		89.0
Buller, Shiraz	Heathcote, VIC	9.0	45.0
Finca Las Moras, Malbec	San Juan, ARG	10.0	49.0
Reschke Vitulus, Cabernet Sauvignon	Coonawarra, SA		57.0
Spinifex 'Old Vine', Mataro	Barossa Valley, SA		135.0

Ask our staff about our cellar list.



DRINK LIST & BEERS

DRINKS

Coffee by Griffiths	3.8
Hot chocolate	4.5
Chai	4.5
Honey	.30
Soy	.50
Vanilla, hazelnut, caramel	.50
TEA by Tea Drop	4.5
Green, earl grey, peppermint, chamomile, english breakfast, lemongrass ginger	
JUICE	4.0
Orange, pineapple, red grapefruit, cloudy apple, tomato, cranberry	
Cascade Ginger Beer	5.0
Split Rock Sparkling 750ml	8.0
Red Bull	6.0

BEER & CIDER

ON TAP

	POT	PINT	330ML
Carlton Draught	5.5	11.0	
Stella		14.5	8.5
Great Northern 3.5	4.8	9.5	
4 Pines - Pale Ale	6.5	13.0	
Stone & Wood - Pacific Ale	6.0	12.0	
Noble Boy - Pale Ale	5.5	11.0	
Monteiths - Cider	6.0	12.0	

BOTTLE

Victorian Bitter	8.0
Corona	9.5
Asahi	10.0
Peroni	10.0
Cascade Light	6.5
Cascade Stout	9.5

CIDER

Rekorderlig strawberry & lime	11.0
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COCKTAILS & PITCHERS

COCKTAILS

MOJITO	18.0
White rum, lime, mint, sugar, soda	
MARGARITA	18.0
Tequila, Cointreau, lime	
COSMOPOLITAN	18.0
Vodka, cranberry, citrus, orange	
NEGRONI	18.0
Gin, vermouth, campari	
LONG ISLAND ICE TEA	18.0
5 spirits, fresh lemon, cola	
ESPRESSO MARTINI	18.0
Vodka, Kahlua, espresso, vanilla sugar	
AMARETTO SOUR	18.0
Amaretto, lemon, sugar, egg white	

WHITE CHOCOLATE & PASSIONFRUIT MARTINI	19.0
Vanilla vodka, white chocolate monin, passionfruit puree, ruby red grapefruit, egg white	
APPLE MARTINI	19.0
Vodka, pomme verte liqueur, apple juice, lemon, sugar & egg whites	
BLOODY MARY	18.0
Vodka, horseradish, mustard worcestershire, tabasco, celery	
APEROL SPRITZ	15.0
Aperol, house sparkling, fresh orange, topped with soda	
DARK & STORMY	18.0
Spiced rum, lime, ginger beer, bitters	

PITCHERS

PIMMS	35.0
SANGRIA	35.0
APEROL SPRITZ	40.0
MOCKTAILS	8.0
Mango Tango	
Virgin Mojito	
Virgin Mary	



BACK BAR

VODKA

Absolut Vanilla	10.0
Grey Goose	12.0

GIN

Bombay Sapphire	10.5
Hendrick's	12.0

BOURBON

Maker's Mark	10.5
Wild Turkey	10.5
Woodford Reserve	12.0

TEQUILA

El Jimador blanco	10.0
Don Julio Reposado	13.0

WHISKEY & SCOTCH

Johnny Walker Black	10.0
Jack Daniels	10.5
Canadian Club	10.0
Jameson	10.5
Bowmore 12yo	12.5
Balvenie Single Malt	14.0
Glenfiddich 15yo	14.5
Nikka from the Barrel	15.0

COGNAC & BRANDY

St Remy	9.5
Hennessey vsop	13.0

RUM

Sailor Jerry	10.0
Mount Gay	10.0
Bundaberg	10.0
Havana Club Anejo 7 yo	11.0
Angostura 1919	12.5