

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 CARPACCIO / 16
beef, chipotle, cassava,
ricotta salata (gf)

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

KINGFISH CRUDO / 16
pickled cucumber, bergamot, lemon,
mandarin, pork crackle

PASTA & RISOTTO

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

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

PORCINI MUSHROOM RISOTTO / 25
white truffle, parmesan, thyme,
mascarpone (gf, v)

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

CHARCUTERIE

CHARCUTERIE BOARD / 31
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

SAN DANIELE PROSCIUTTO (40g) / 13
pickles, charred shallot

MEAT & FISH

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

FLINDERS ISLAND LAMB RUMP / 34
peas, faro, freekeh, beans

BORROWDALE PORK CUTLET / 31
red cabbage, apple, herb emulsion (gf)

CONE BAY BARRAMUNDI / 28
cauliflower, raisins, almonds, lemon (gf)

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

FRUTTI DI MARE / 24
prawns, clams, mussels, garlic,
tomato, chilli

gluten friendly / 3

DESSERT

CHOCOLATE / 14
sesame nougatine, mandarin,
pabana (gf)

MANDARIN / 14
vanilla panna cotta, curd, jelly,
ginger crumble (gf)

STRAWBERRY / 14
lime, white chocolate, moscato,
lemon balm (gf)

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

a selection of the below items, pickle fennel, mustard, fresh baked sourdough,

pork and fennel terrine, chicken liver parfait, wagyu beef pastrami, salchi bosque, san daniele prosciutto

SHARED ENTREE

SYDNEY ROCK OYSTERS
mignonette dressing, lemon (gf)

CROQUETTES

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

HOPKINS RIVER CARPACCIO

beef, chipotle, cassava, ricotta salata (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

FRUTTI DI MARE

prawns, clams, mussels, garlic, tomato, chilli

gluten friendly

CHOICE MAIN

PORCINI MUSHROOM RISOTTO
white truffle, parmesan, thyme, 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

CONE BAY BARRAMUNDI

cauliflower, raisins, almonds, 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

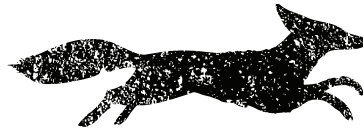
Please note:

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)



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

White Stripes, Pinot Grigio	Alpine Valley's, VIC	10.5	50.0
Ministry of Clouds, Riesling	Clare Valley, SA		45.0
The Pass, Pinot Gris by 'Vavasour'	Marlborough, NZ	9.0	42.0

CRISP & FRUITY

'Alto alto', White blend	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
Moreau Chablis, 'Domaine De Bieville'	Chablis, FRA		69.0
La Provia, Fiano	Adelaide Hills, SA		52.0
Leeuwin Estate 'Art Series', Chardonnay	Margaret River, WA		120.0

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

Thivin Cote De Brouilly, Gamay	Beaujolais, FRA		87.0
Quest Farm, Grand Central, Pinot Noir	Central Otago, NZ	12.0	60.0
Curly Flat, Cellar Release, Pinot Noir	Macedon Ranges, VIC		99.0

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

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.



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	

PITCHERS

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



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	
Fat Yak - 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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BACK BAR

VODKA	10.0
Wyborowa	10.0
Stoli Vanilla	12.0
Grey Goose	

GIN	
Beefeater	10.0
Bombay Sapphire	10.5
Hendrick's	12.0

BOURBON	
Jim Beam	10.0
Maker's Mark	10.5
Wild Turkey	10.5
Woodford Reserve	12.0

TEQUILA	
El Jimador blanco	10.0
Don Julio Reposado	13.0

RUM	
Havana Club Anejo 3 yo	10.0
Sailor Jerry	10.0
Mount Gay	10.0
Bundaberg	10.0
Havana Club Anejo 7 yo	11.0
Angostura 1919	12.5

WHISKEY & SCOTCH

Ballantine's	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

LIQUEUR 10.0

Malibu	
Kahlua	
Baileys	
Midori	
Frangelico	
Barbresso Ouzo	
Southern Comfort	
Chambord	
Contreau	
Dissaronno amaretto	