



menu

Most of our dishes can be altered for specific dietary requirements - feel free to ask

Please note a 2.5% surcharge applies to amex and diners and a 10% surcharge applies on public holidays



Malvern Hotel



@MalvernHotel



We are happy to alter dishes for specific dietary requirements

entrées:

bruschetta with ricotta basil cream, tomato and chilli jam	13	
soup of the day	14	
gnocchi with sauteed mushrooms, spinach and creamy gorgonzola sauce	15 / 27	
salt & pepper calamari served on a wild rocket and parmesan salad	15	
salt & pepper prawns with garlic aioli and a hint of chilli	18 / 32	
pan seared scallops with cauliflower puree, mushroom duxelle and vegetable crisps	18 / 34	
pulled pork with crispy tortilla, mexican street corn and jalapeno salsa	15	
chicken liver pate with red wine poached pears and garlic crostini	16	
pork bao – crispy pork belly and asian salad in a chinese steamed bun	11	
tasting plate – pastrami, ham, marinated olives & feta, rocket & basil pesto, grilled zucchini, honey mustard sauce and grilled ciabatta	26	
	1/2 doz	dozen
oysters natural served with a red wine and shallot dressing	24	40
oysters kilpatrick	27	46
oyster shooters – apple mojo	27	46
oyster tasting plate – all of the above	27	46



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mains:

beer battered fish and chips served with our daily salad	27.5
chicken parmigiana – served with a simple salad and fries	27.5
vegetarian tasting plate – eggplant parmigiana, baked field mushroom, pearl cous cous salad and green harissa sauce	28
poached chicken and cherry tomato risotto with white truffle and basil oil tossed in asparagus veloute	27
fish of the day *changes daily – please ask your waiter*	36
prosciutto wrapped chicken breast stuffed with ricotta and oregano with green harissa sauce, wilted kale and a medley of roast sweet potato	32
duo of duck – braised duck leg in tomato ragout and pan roasted duck breast with creamy polenta, spinach and chorizo caponata	38
pork belly with honey and thyme roasted parsnips and baby dutch carrots, apple & date relish and red wine jus	32
slow braised beef cheeks with celeriac mash, wilted silverbeet and caramelised onions	34
pan roasted lamb backstrap with roast broccoli and pearl cous cous salad, babaganoush and preserved lemon labneh	38
carnivores plate for one: (a taste of above) - prosciutto wrapped chicken with sweet potato - pork belly with apple date relish - pan roasted lamb with cous cous salad - 100g steak with herbed butter	45



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from the char grill:

six week aged black angus porterhouse (350g) 42

six week aged eye fillet (240g) 44

porterhouse and eye fillet steaks are served with fries, salad and herbed butter

***with your choice of sauces:
red wine, mushroom or peppercorn***

fillet mignon wrapped with bacon (250g), mozzarella mash, wilted spinach and wild mushroom duxelle 46

sides:

daily salad 9

fries with garlic aioli 9

green beans, broccoli and flaked almonds 9

baked field mushrooms 9

creamy mozzarella mash 9



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desserts:

baileys and coffee cheesecake with candied pecans and dark chocolate shavings 15

brulee of the day with almond biscotti 15

assiette of orange: 16
orange chocolate truffle, orange panna cotta, orange sorbet and orange sherbet fizz

affogato – vanilla ice cream, espresso and your choice of: *frangelico, tia maria, baileys, pedro ximenez or kahlua* 16

chocolate pudding with toasted pistachio nuts, vanilla bean ice cream and orange caramel 16

cheese plate served with fruit, biscuits, toasted bread and quince paste 24

- brique d'affinois (washed rind) - france
- manchego (semi hard) - spain
- berrys creek mossvale blue - victoria

petit fours: 9
orange and chocolate truffles (4 pcs)

dessert and fortified wines

2014 bass river iced riesling (375 ml)	gippsland, vic	15 / 60
2001 hugel pinot gris vendange tardive (375ml)	alsace, fr	130
gonzales byass nectar pedro ximenez	jerez, esp	10
geoff hardy muscat	glenrowan, vic	9
yalumba museum release muscat	south australia	12
baileys port	glenrowan, vic	8
grant burge aged tawny port	barossa, sa	8.5
yalumba museum release old antique tawny 15yo	south australia	13.5
penfold's grandfather fine old liqueur tawny port	south australia	15.5
2011 cockburns late bottled vintage port	portugal	9.5

we use genovese coffee and genovese tea drop leaf tea

tea selection: *english breakfast, green, chamomile, earl grey, lemongrass & ginger, peppermint and chai*



children's menu

penne pasta with napoli sauce	14
mini fish and chips	14
chicken goujons with chips and salad	14
mini porterhouse with chips and salad	15
bowl of salad	9
bowl of fries	9
bowl of vegetables	9