



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 basil, tomato, chilli jam and bocconcini		13
soup of the day		14
wild porcini mushroom ravioli with romesco sauce and shaved grana padano		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 miso emulsion, shiitake and enoki mushrooms and pearl tapioca crackers		18 / 34
middle eastern spiced chicken skewers (2) with fresh tabbouleh and tzatziki		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
grazing platter – cured salami, prosciutto, hummus, spicy capsicum dip, roast pumpkin and zucchini, marinated artichokes and turkish bread		26
	1/2 doz	dozen
oysters natural served with a red wine and shallot dressing	24	40
oysters kilpatrick	27	46
oyster shooters – gazpacho	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 moussaka, baked field mushroom, mexican rice and romesco sauce	28
mushroom and pea risotto with poached chicken and white truffle oil	27
fish of the day *changes daily – please ask your waiter*	36
portuguese lemon chicken with corn and zucchini fritters and avocado salsa	32
char siu duo of duck – confit duck leg and pan roasted duck breast with coconut pancake, sesame broccolini and master stock reduction	38
pork belly with orange and carrot mash, shaved fennel and watercress salad with red wine jus	32
sticky and spicy beef ribs with mexican wild rice and crispy tortillas	34
duo of lamb – braised lamb shoulder and pan roasted lamb rump served with creamy semolina and a cherry tomato and feta salad	38
carnivores plate for one: (a taste of above) - lamb shoulder and creamy semolina - pork belly with orange and carrot mash - chicken with corn and zucchini fritter - 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
coconut and tapioca pudding with caramelised pineapple in kaffir lime syrup	15
assiette of orange: orange chocolate truffle, orange panna cotta, orange sorbet and orange sherbet fizz	16
affogato – vanilla ice cream, espresso and your choice of: <i>frangelico, tia maria, baileys, pedro ximenez or kahlua</i>	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
<ul style="list-style-type: none"> - brique d’affinois (washed rind) - france - manchego (semi hard) - spain - berrys creek mossvale blue - victoria 	
petit fours: orange and chocolate truffles (4 pcs)	9

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