



# 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	
whole roast beetroot dome filled with goats cheese mousse and walnut apple crumble	14	
potato and ricotta gnocchi tossed in sicilian mushroom, artichokes, olives and tomato 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 celeriac puree, peppered dutch carrots and a grape compote	18 / 34	
braised octopus carpaccio with spring vegetable salsa	16	
tandoori chicken skewers, pickled mango and moroccan cous cous salad	15	
pork bao – crispy pork belly and asian salad in a chinese steamed bun	11	
greek tasting plate – pulled lamb shoulder, salami, hummus, greek salad, tzatziki and homemade herb flat bread	26	
	½ 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 – moroccan cous cous salad, caramelised onion tart, pear and cabbage slaw and tzatziki	28
roast mushroom risotto with grana padano cream	27
fish of the day *changes daily – please ask your waiter*	36
caribbean spiced chicken with potato roesti, wilted spinach, asparagus spears and jus	32
duo of duck – braised duck leg and sichuan spiced duck breast with sweet potato and lemongrass puree, kimchi and 5 spice reduction	38
pork belly with honey and thyme roasted parsnips and baby dutch carrots, apple & date relish and red wine jus	32
sticky beef ribs with mustard, pear and cabbage slaw and southern style bbq sauce	34
pan roasted garlic and thyme rubbed lamb rump with pumpkin parfait, toasted broccolini and red wine jus	38
carnivores plate for one: (a taste of above) <ul style="list-style-type: none"><li>- caribbean spiced chicken with potato roesti</li><li>- pork belly with apple date relish</li><li>- pan roasted lamb with toasted broccolini</li><li>- 100g steak with herbed butter</li></ul>	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:**

frozen banoffee pie (banana caramel and chantilly cream)	16
vanilla yoghurt parfait, coconut and almond fudge, kiwi fruit compote	16
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
<b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste	24
<ul style="list-style-type: none"> <li>- brique d'affinois (washed rind) - france</li> <li>- manchego (semi hard) - spain</li> <li>- berrys creek mossvale blue - victoria</li> </ul>	
petit fours: orange and chocolate truffles (4 pcs)	9

**dessert and fortified wines:**

2014 bass river iced riesling (375 ml)	gippsland, vic	15 / 60
2013 chateau guiraud petit (375ml)	sauternes, fr	80
2002 chateau guiraud petit (375ml)	sauternes, fr	140
2001 hugel pinot gris vendange tardive (375ml)	alsace, fr	130
gonzales byass nectar pedro ximenez	jerez, esp	10
geoff hardy muscat	mclaren vale, sa	9
all saints rare rutherglen muscat	rutherglen, vic	25
yalumba museum release muscat	south australia	12
baileys port	glenrowan, vic	8
2014 simao fortified	rutherglen, vic	10
yalumba museum release 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



## **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