



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	
tomato dome stuffed with ratatouille and olive tapenade	15	
gnocchi genovese with watercress and grana padano	15 / 27	
salt & pepper calamari served on a wild rocket and parmesan salad	16 / 28	
salt & pepper prawns with garlic aioli and a hint of chilli	18 / 32	
pan seared scallops with leek fondue and bacon foam	18 / 34	
thai beef and crispy noodle salad	16 / 28	
lemon and pepper chicken skewers with mexican corn salsa, pebre sauce	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 – bloody mary	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 – sweet potato skordalia, truffle polenta chips, rice noodle salad, pumpkin and walnut stuffed zucchini	28
summer squash, asparagus and lemon risotto with parmesan cheese and white truffle oil	27
fish of the day *changes daily – please ask your waiter*	36
caribbean spiced chicken thigh fillets with potato cake, avocado and olive salsa	32
duo of duck – braised duck leg and sichuan spiced duck breast with sweet potato and lemongrass purée, kimchi and 5 spice reduction	38
crispy pork belly with roast pumpkin and walnut stuffed zucchini and a spiced beetroot relish	32
hickory smoked kangaroo fillet with green pea purée, confit potato, blistered cherry tomato jus	34
pan roasted lamb noisettes with sweet potato skordalia, truffled polenta chips, rocket pesto and fried kale	38
carnivores plate for one: (a taste of above) - caribbean chicken, potato cake, avocado salsa - pork belly with spiced beetroot relish - lamb noisette with sweet potato skordalia - 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:

caramelised apple and rhubarb crumble 16

traditional crème brûlée 16

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

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

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

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