



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:

soup of the day	15	
bruschetta with ricotta basil cream, tomato and chilli jam	13	
homemade pumpkin and feta tortellini with creamy walnut sauce and shaved 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 parsnip puree and sweet potato chips	18 / 34	
torched atlantic salmon fillet with a red cabbage and carrot slaw and dill yoghurt	18	
peri peri chicken skewers with a saffron pilaf and a mint dip	15	
pork bao – crispy pork belly and asian salad in a chinese steamed bun	11	
antipasto tasting plate – pastrami, prosciutto, parmesan crostini, grilled vegetables, olive tapenade and sundried tomato pesto	28	
	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 – chunky celeriac mash, red cabbage and carrot slaw, sesame tossed broccolini, baked field mushroom and a quinoa and goat cheese truffle	28
pancetta, swiss brown and wild mushroom risotto with grana padano cream	28
fish of the day *changes daily – please ask your waiter*	36
ricotta and basil stuffed chicken maryland wrapped in prosciutto, red harissa, lemon pepper potato fondant and butter spinach	32
duo of duck – orange confit duck leg, pan seared duck breast, roasted fig, semolina mash and blood plum jus	38
crispy pork belly with sesame tossed broccolini, chunky celeriac mash, date and pear relish and a honey soy glaze	32
slow and low braised pedro ximenez beef cheeks with cauliflower puree and cipollini chutney	34
pistachio crusted lamb rack (4 points) with a potato stack, quinoa and goat cheese truffle and salsa verde	38
carnivores plate for one: (a taste of above) - beef cheek with cauliflower puree - pork belly with date and pear relish - lamb cutlet with quinoa & goat cheese truffle - 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, peppercorn or blue cheese

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:

traditional crème brûlée	16
lemon syrup polenta cake with rum infused whipped cream and orange marmalade	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, kahlua or pedro ximenez</i>	16
flourless 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:

2016 primo la magia botrytis riesling (375ml)	mclaren vale,sa	17 / 68
2002 chateau guiraud petit (375ml)	sauternes, fr	140
2002 chateau coutet (750ml)	sauternes, fr	23 / 170
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
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