



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 |
| pan fried homemade gnocchi in a creamy gorgonzola sauce with buttered spinach | | 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 thai red curry sauce and a papaya salad | | 18 / 34 |
| cured red tuna served with a miso broth, edamame and wasabi mayonnaise | | 18 |
| traditional beef tartare (150g eye fillet) with homemade shoe string fries, garden salad, truffle mayonnaise | | 20 |
| pork bao – crispy pork belly and asian salad in a chinese steamed bun | | 11 |
| asian tasting plate – chicken san choy bau, beef rendang, asian slaw, tamarind raita dip and roti canai | | 28 |
| | 1/2 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:

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| 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 – braised artichoke heart, dauphinoise potato gratin, papaya salad, apple and celeriac purée and a basil pesto | 28 |
| moreton bay bug risotto in a creamy prawn bisque, grana padano | 30 |
| fish of the day *changes daily – please ask your waiter* | 36 |
| mozzarella and sundried tomato stuffed chicken breast, braised artichoke heart, confit chat potatoes, pinenut and basil pesto | 32 |
| duo of duck – pan seared duck breast, confit duck leg in a mushroom stock, apple and celeriac purée, mushroom duxelle and a sour cherry sauce | 38 |
| crispy pork belly with vietnamese noodle salad, spicy apricots and honey roasted dutch carrots | 32 |
| slow and low braised pedro ximenez beef cheeks with cauliflower purée and cipollini chutney | 34 |
| chargrilled lamb backstrap (200 gram), dauphinoise potato gratin, prosciutto wrapped asparagus spears, red wine jus | 38 |
| carnivores plate for one: (a taste of above) - beef cheek with cauliflower purée - pork belly with roasted dutch carrots - lamb backstrap with dauphinoise gratin - 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:

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| traditional crème brûlée | 16 |
| dark chocolate, mascarpone and sour cherry parfait, crispy almond tuiles | 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 |
| 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 | 26 |
| - 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 rutherghlen muscat | rutherghlen, vic | 25 |
| barossa cellar reserve tawny port 30yo | barossa, sa | 12.5 |
| 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