



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	
pan fried goat cheese and pesto ravioli with cherry tomato sugo, crispy basil and pancetta shard	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, green pea purée, tossed snow peas, orange and cherry caramel, olive crumbs	20 / 34	
korean style "bulgogi" beef with a soba noodle cake and spring onions	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	12	
asian tasting plate – lamb coconut curry, chicken sang choi bau, tangy asian salad, mint yoghurt and naan bread	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 – eggplant parmigiana, tossed broccolini, honey roasted dutch carrots, pea purée, pumpkin and ricotta tart	28
moreton bay bug risotto in a creamy prawn bisque, grana padano	30
fish of the day *changes daily – please ask your waiter*	36
pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus	32
duo of duck – asian braised red cabbage, chargrilled bok choy, tangy apricot chutney and a sesame dressing	38
crispy pork belly, seeded mustard mash, honey roasted dutch carrots, tomato and jalapeño relish, red wine jus	32
crumbed veal cutlet, wombok and carrot slaw, sweet potato roesti, beurre noisette	42
pan roasted lamb backstrap (200 gram), pumpkin and ricotta tart, pancetta wrapped asparagus spear, red wine jus	38
carnivores plate for one: (a taste of above) - chicken supreme with fregola - pork belly with dutch carrots - lamb backstrap with duchess potatoes - 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), 46
mozzarella mash, wilted spinach and wild
mushroom duxelle

500 gram surrey farm rib eye, matured cheddar 55
mash, baked field mushrooms and green beans
with your choice of sauces:

red wine, mushroom, peppercorn or blue cheese

sides:

daily salad 9

fries with garlic aioli 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9

chinese broccoli with garlic oil 10



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desserts:

traditional crème brûlée	16
coconut and passionfruit mousse and jelly dome with mango coulis, compressed watermelon	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
<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 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:

spaghetti with napoli sauce 14

mini fish and chips 14

chicken goujons with chips and salad 14

mini porterhouse with chips and salad 18

bowl of salad 9

bowl of fries 10

bowl of vegetables 10