



# 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 marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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:**

|  |      |
|--|------|
| 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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



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**desserts:**

traditional crème brûlée 16

lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream 16

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

affogato – vanilla ice cream, espresso and your choice of: *frangelico, tia maria, baileys, kahlua or pedro ximenez* 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: 9  
orange and chocolate truffles (4 pcs)

**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        |
| 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



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| pan seared scallops, maple roasted celeriac purée, confit granny smith apple and bacon dust                        |         | 20 / 34 |
| satay chicken skewers with peanut dip  |         | 16      |
| 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      |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus |         | 28      |
|  | 1/2 doz | dozen   |
| oysters natural served with a red wine and shallot dressing  | 24      | 40      |
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| vegetarian tasting plate – eggplant parmigiana, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



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**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste <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> | 26 |
| petit fours:<br>orange and chocolate truffles (4 pcs)   | 9  |

**dessert and fortified wines:**

|   |                  |          |
|---|------------------|----------|
| 2016 primo la magia botrytis riesling (375ml)     | mclaren vale,sa  | 17 / 68  |
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spaghetti with napoli sauce 14

mini fish and chips 14

chicken goujons with chips and salad 14

mini porterhouse with chips and salad 18

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| 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        |         | 20 / 34 |
| satay chicken skewers with peanut dip  |         | 16      |
| 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      |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus |         | 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      |
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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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
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mozzarella mash, wilted spinach and wild  
mushroom duxelle 46

**sides:**

daily salad 9

fries with garlic aioli 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9





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**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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> |    |
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spaghetti with napoli sauce 14

mini fish and chips 14

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| pork bao – crispy pork belly and asian salad in a chinese steamed bun  |         | 12      |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus |         | 28      |
|  | 1/2 doz | dozen   |
| oysters natural served with a red wine and shallot dressing  | 24      | 40      |
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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 |
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| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
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|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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:<br>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        |
| 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



# 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 marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |





We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

traditional crème brûlée 16

lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream 16

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

affogato – vanilla ice cream, espresso and your choice of: *frangelico, tia maria, baileys, kahlua or pedro ximenez* 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: 9  
orange and chocolate truffles (4 pcs)

**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        |
| 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



# menu

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**We are happy to alter dishes for specific dietary requirements**

**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |



We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9





We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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:<br>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        |
| 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



# menu

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**We are happy to alter dishes for specific dietary requirements**

**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |



We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste <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> | 26 |
| petit fours:<br>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        |
| 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





# menu

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**entrées:**

|  |         |         |
|--|---------|---------|
| soup of the day  |         | 15      |
| bruschetta with marinated bocconcini, tomato and chilli jam  |         | 14      |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        |         | 20 / 34 |
| satay chicken skewers with peanut dip  |         | 16      |
| 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      |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus |         | 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      |



We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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:<br>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        |
| 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

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bowl of fries 10

bowl of vegetables 10



# menu

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**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |





**We are happy to alter dishes for specific dietary requirements**

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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:<br>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        |
| 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



# 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



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**We are happy to alter dishes for specific dietary requirements**

**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |



**We are happy to alter dishes for specific dietary requirements**

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9





We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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:<br>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        |
| 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



# menu

**Most of our dishes can be altered for specific dietary requirements - feel free to ask**

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**Malvern Hotel**



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**We are happy to alter dishes for specific dietary requirements**

**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |



We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit,<br>raspberry coulis and chantilly cream   | 16 |
| assiette of orange:<br>orange chocolate truffle, orange panna cotta,<br>orange sorbet and orange sherbet fizz   | 16 |
| affogato – vanilla ice cream, espresso and your<br>choice of: <i>frangelico, tia maria, baileys, kahlua<br/>or pedro ximenez</i>  | 16 |
| chocolate pudding with toasted pistachio nuts,<br>vanilla bean ice cream and orange caramel   | 16 |
| <b>cheese plate</b> served with fruit, biscuits, toasted<br>bread and quince paste  | 26 |
| <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:<br>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        |
| 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





# menu

**Most of our dishes can be altered for specific dietary requirements - feel free to ask**

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Malvern Hotel



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**We are happy to alter dishes for specific dietary requirements**

**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |



We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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:<br>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      |
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| 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        |
| 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 |
| <br>                                  |    |
| bowl of salad                         | 9  |
| bowl of fries                         | 10 |
| bowl of vegetables                    | 10 |



# menu

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**Malvern Hotel**



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**We are happy to alter dishes for specific dietary requirements**

**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |





We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste <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> | 26 |
| petit fours:<br>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        |
| 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



# 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 marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |



We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9





We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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:<br>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        |
| 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



# menu

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**We are happy to alter dishes for specific dietary requirements**

**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |



We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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:<br>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        |
| 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





# menu

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**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |



We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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:<br>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        |
| 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



# menu

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**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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:**

|  |      |
|--|------|
| 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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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:<br>orange and chocolate truffles (4 pcs)   | 9  |

**dessert and fortified wines:**

|   |                  |          |
|---|------------------|----------|
| 2016 primo la magia botrytis riesling (375ml)     | mclaren vale,sa  | 17 / 68  |
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| 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        |
| 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     |
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### **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

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**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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:**

|  |      |
|--|------|
| 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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9





We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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:<br>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        |
| 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



# 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



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**We are happy to alter dishes for specific dietary requirements**

**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |



We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

traditional crème brûlée 16

lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream 16

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

affogato – vanilla ice cream, espresso and your choice of: *frangelico, tia maria, baileys, kahlua or pedro ximenez* 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: 9  
orange and chocolate truffles (4 pcs)

**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        |
| 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





# menu

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**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |



We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

traditional crème brûlée 16

lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream 16

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

affogato – vanilla ice cream, espresso and your choice of: *frangelico, tia maria, baileys, kahlua or pedro ximenez* 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: 9  
orange and chocolate truffles (4 pcs)

**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        |
| 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 |
| <br>                                  |    |
| bowl of salad                         | 9  |
| bowl of fries                         | 10 |
| bowl of vegetables                    | 10 |



# menu

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**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |





We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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:<br>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      |
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| gonzales byass nectar pedro ximenez               | jerez, esp       | 10       |
| geoff hardy muscat                                | mclaren vale, sa | 9        |
| 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



# menu

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**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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:**

|  |      |
|--|------|
| 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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9





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**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste <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> | 26 |
| petit fours:<br>orange and chocolate truffles (4 pcs)   | 9  |

**dessert and fortified wines:**

|   |                  |          |
|---|------------------|----------|
| 2016 primo la magia botrytis riesling (375ml)     | mclaren vale,sa  | 17 / 68  |
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| 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        |
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| penfold's grandfather fine old liqueur tawny port | south australia  | 15.5     |
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### **children's menu:**

spaghetti with napoli sauce 14

mini fish and chips 14

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mini porterhouse with chips and salad 18

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bowl of fries 10

bowl of vegetables 10



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Malvern Hotel



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**We are happy to alter dishes for specific dietary requirements**

**entrées:**

|  |         |         |
|--|---------|---------|
| soup of the day  |         | 15      |
| bruschetta with marinated bocconcini, tomato and chilli jam  |         | 14      |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        |         | 20 / 34 |
| satay chicken skewers with peanut dip  |         | 16      |
| 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      |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus |         | 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      |



We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

traditional crème brûlée 16

lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream 16

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

affogato – vanilla ice cream, espresso and your choice of: *frangelico, tia maria, baileys, kahlua or pedro ximenez* 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: 9  
orange and chocolate truffles (4 pcs)

**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        |
| 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





# menu

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| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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:**

|  |      |
|--|------|
| 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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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:<br>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        |
| 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



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**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |





We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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:<br>orange and chocolate truffles (4 pcs)   | 9  |

**dessert and fortified wines:**

|   |                  |          |
|---|------------------|----------|
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| gonzales byass nectar pedro ximenez               | jerez, esp       | 10       |
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| 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



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**entrées:**

|  |         |       |
|--|---------|-------|
| soup of the day  | 15      |       |
| bruschetta with marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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:**

|  |      |
|--|------|
| 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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
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six week aged eye fillet (240g) 44

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***with your choice of sauces:***

***red wine, mushroom, peppercorn or blue cheese***

fillet mignon wrapped with bacon (250g),  
mozzarella mash, wilted spinach and wild  
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**sides:**

daily salad 9

fries with garlic aioli 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9





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**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
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**sides:**

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baked field mushrooms 9

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|   |    |
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| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
| assiette of orange:<br>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 |
| <b>cheese plate</b> served with fruit, biscuits, toasted bread and quince paste   | 26 |
| <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:<br>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        |
| 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





# 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 marinated bocconcini, tomato and chilli jam  | 14      |       |
| pan fried homemade gnocchi verde, arrabiata sauce, 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, maple roasted celeriac purée, confit granny smith apple and bacon dust                        | 20 / 34 |       |
| satay chicken skewers with peanut dip  | 16      |       |
| 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      |       |
| turkish tasting plate – homemade lamb kofta, capsicum dip, pita bread, marinated olives and feta, dolmades, hummus | 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    |



We are happy to alter dishes for specific dietary requirements

**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, maple celeriac purée, kimchi, rice coconut cake and asparagus spears   | 28   |
| slow braised sticky beef ribs with roasted baby vegetables and a corn and carrot fritter   | 34   |
| wild mushroom risotto, asparagus spears and shaved grana padano (vegan without the grana padano)   | 28   |
| fish of the day<br>*changes daily – please ask your waiter*  | 36   |
| pan roasted chicken supreme, roasted capsicum and sundried tomato fregola, tossed broccolini, chicken jus  | 32   |
| pan roasted duck breast (240g) in a dashi broth, enoki mushroom, kohlrabi and fried tofu   | 38   |
| crispy pork belly, coconut rice cake, kimchi, braised spring onions and nuoc cham dressing   | 32   |
| crumbed veal cutlet, colcannon mash, scallopini sauce  | 42   |
| pan roasted lamb rack (4 points) , confit purple congo potato, baba ganoush, macerated sultanas and smoked labneh  | 42   |
| carnivores plate for one: (a taste of above)<br>- chicken supreme with fregola<br>- pork belly with kimchi<br>- lamb cutlet (1) with confit purple congo potato<br>- 100g steak with herbed butter | 45   |



We are happy to alter dishes for specific dietary requirements

**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 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9



We are happy to alter dishes for specific dietary requirements

**desserts:**

|   |    |
|---|----|
| traditional crème brûlée  | 16 |
| lemon tart with compressed ruby grapefruit, raspberry coulis and chantilly cream  | 16 |
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