



menu

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

**Please note credit card surcharges apply
MC/VISA debit 1%; MC/VISA credit 1.5%;
AMEX/DINERS/JCB 2.5%,
and a 10% surcharge applies on public holidays**



Malvern Hotel



@MalvernHotel



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entrées:

soup of the day	15	
bruschetta with marinated bocconcini, tomato and chilli jam	14	
pan fried homemade gnocchi, gorgonzola sauce, caramelised pear (can be served vegan with a napoli sauce)	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, leek fondue, berry relish, purple congo potato crisps, garlic and lemon butter	20 / 34	
satay chicken skewers with peanut dip	16	
garlic and chilli grilled queensland black tiger prawns (served shelled) with toasted ciabatta	26	
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	
	½ doz	dozen
oysters natural served with a red wine and shallot dressing	24	40
oysters kilpatrick	27	46
oyster shooters – bloody mary	27	46
oyster tasting plate – all of the above	27	46



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mains:

beer battered fish and chips served with our daily salad	27.5
chicken parmigiana – served with a simple salad and fries	27.5
vegetarian tasting plate – eggplant parmigiana, parsnip purée, leek fondue, honey roasted vegetables and purple congo potato crisps	28
tagliatelle pasta with a rich beef cheek ragout, red wine sauce and braised shallots	34
chorizo infused risotto with grilled cherry tomatoes, grana padano and chorizo crumb	28
fish of the day *changes daily – please ask your waiter*	36
oven baked chicken supreme, burnt cocktail onions and fregola, lentil purée, chicken jus	32
duo of duck: pan seared breast and pulled leg in a dashi broth, enoki mushroom, kohlrabi and fried tofu	38
crispy skin pork belly, artichoke purée, vermicelli and cashew nut salad, plum relish	32
crumbed veal cutlet, colcannon mash, scallopini sauce	42
pan seared lamb backstrap, parsnip purée, honey roasted butternut pumpkin and celeriac, parsnip crisps and red wine jus	38
carnivores plate for one: (a taste of above) - chicken supreme with fregola - pork belly with artichoke purée - lamb backstrap with pumpkin and celeriac - 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
apple, rhubarb and mixed berry crumble with vanilla ice cream	16
affogato – vanilla ice cream, espresso and your choice of: <i>frangelico, tia maria, baileys, kahlua or pedro ximenez</i>	16
chocolate pudding with toasted pistachio nuts, vanilla bean ice cream and orange caramel	16
cheese plate served with fruit, biscuits, toasted bread and quince paste	26
<ul style="list-style-type: none"> - brique d'affinois (washed rind) - france - manchego (semi hard) - spain - berrys creek mossvale blue - victoria 	
petit fours:	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
valdespino 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
2000 warre's vintage port	portugal	30



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