



# 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



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

**entrées:**

bruschetta with ricotta and basil cream, tomato and chilli jam, vincotto	14	
pecorino, pea and mint ravioli, burnt butter and crispy sage	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, spicy eggplant purée, candied prunes, shaved green mango	20 / 34	
southern glazed chicken drumettes, chipotle, carrot and wombok slaw	16	
crispy fried breaded brie with an apple, walnut and celery salad	20	
pulled pork bao – pulled pork shoulder in a chinese steamed bun	12	
southern asian tasting plate – sri lankan beetroot curry, prawn skewer, mini pulled pork bao, asian slaw, naan bread, sriracha mayo	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, confit pumpkin purée, celeriac remoulade, saffron pilaf, roasted baby beetroots	28
seafood linguine ( <i>prawns, mussels, vongole</i> ), chili and garlic oil, cherry tomatoes and grana padano	34
wild rocket risotto, shaved zucchini, candied olive crumb, grana padano	28
fish of the day *changes daily – please ask your waiter*	36
pesto stuffed chicken maryland, buttered chat potatoes, green peas, braised cabbage, marsala reduction	32
duo of duck - massaman duck leg curry, pan seared duck breast, saffron pilaf and roasted sweet potatoes	38
roast pork loin with crackling, burnt apple purée, duck fat roasted kipfler potatoes and a fennel and citrus salad	32
crumbed veal cutlet, colcannon mash, scallopini sauce	42
pan seared lamb backstrap, confit pumpkin, pickled celeriac remoulade, roasted baby beetroots	38
carnivores plate for one: (a taste of above) - chicken maryland with braised cabbage - pork loin with duck fat kipfler potatoes - lamb backstrap with confit pumpkin purée - 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
chocolate moccha mousse with honeycomb and white chocolate chips	16
apple and rhubarb 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
<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:	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
2009 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