



The Malvern Hotel – Takeaway Information

We are delighted to be able to offer contact free takeaway pick up service or home delivery by our waiters for our loyal customers who would prefer to enjoy our food in the comfort of their own homes.

AVAILABLE

Every day: 4pm – 8pm

Delivery to: Malvern, Toorak, Armadale, Kooyong, East Malvern (to Dandenong Road), Glen Iris (to Burke Road), Hawthorn East (to Burke Road and Riversdale Road), South Yarra (to Chapel Street).

TO ORDER

Call: 9822 3582

Please have your credit card details ready as we are unable to accept payment upon pick up. No cash.

COLLECTION

When picking up your takeaway meals, please enter via Glenferrie Road entrance where they will be sealed and bagged with your name clearly marked for contactless pick up. Our staff will be there to assist if required

If you are feeling unwell or uncomfortable about entering the venue, please wait outside and a staff member will come to you.



The Malvern Hotel – Takeaway Food Menu

entrees

oysters natural served with a red wine and shallot dressing	24 / 40
oysters kilpatrick	27 / 46
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
pulled pork bao – pulled pork shoulder in a chinese steamed bun	12
home-made gnocchi in a rich beef & tomato ragout, shaved parmesan (vegetarian available)	15 / 27
popcorn chicken with chipotle mayonnaise	18
crispy mini tacos, tangy tomato salsa, guacamole, mixed bean dip (vegetarian)	16
pan seared scallops, cauliflower purée, roasted baby carrots, garlic chili cracker, pea powder	20/34
vegetarian spring rolls	12.5



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, beetroot purée, broccolini, roasted chat potatoes, mediterranean vegetables	28
wild rocket risotto, shaved zucchini, candied olive crumb, grana padano	28
seafood linguine (<i>prawns, mussels, vongole</i>), chili and garlic oil, cherry tomatoes, grana padano	34
steak sandwich – char-grilled minute steak w lettuce, tomato, bacon, egg & fries	24
5hrs slow braised lamb shanks, mediterranean roasted vegetables, moroccan couscous, apricot and date chutney	34
roast pork loin w crackling, eggplant parmigiana, grilled zucchini, pork cider jus	32
crispy skin atlantic salmon fillet, pea and parmesan arancini, beetroot purée, broccolini, grape salsa	36
chicken supreme, buttered chat potatoes, green peas, braised cabbage, marsala reduction	32
crumbed veal cutlet, colcannon mash, scallopini sauce	42



steaks

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

chateau briande – 600 grams of eye fillet (for 2 to share) with green beans,
creamy mash potato, baked field mushrooms, onion rings, red wine jus 90

kids

spaghetti with napoli sauce 14

mini fish and chips 14

chicken goujons with chips and salad 14

mini porterhouse with chips and salad 18

sides

daily salad 9

fries with garlic aioli 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

creamy mozzarella mash 9