

HARVEST MUFFINS

for more than a dozen years
our muffins have been a favourite ...

regular \$4.50 smaller \$3.50

raspberry and white chocolate
mixed berry muffin

HARVEST CAKES

28cm round cakes

\$75 each (serves 10—12)

meyer lemon & meringue tart

k&w dark chocolate mud cake

ricotta, pistachio & cranberry cake

raspberry, almond & frangipane tart

carrot cake with pecans, almond & spices

SWEET TREATS

\$24 minimum half doz. of each

raspberry & coconut teacake

vanilla & rum canelé

pistachio & rosewate meringue (gf)

caramel & chocolate slice

yo-yo's

portuguese tarts

hazelnut & date melting moment

raw snickers slice (v)

SLOW BRAISES

all our main course dishes are served
chilled ready for reheating, talk to us
about buying or borrowing our lovely
enamelware or bring your own dish

\$10 per person (minimum 8)

syrian chicken, middle eastern spices,
currants & coriander

slow roasted lamb in verjuice,
dill & lemon with salsa verde

k&b pork and fennel sausages,
white beans, tomato & herbs

lamb moussaka, slow cooked lamb &
tomatoes, luscious eggplant & béchamel

slow braised lamb, tomato & black olive ragu
with rosemary

thai red curry of beef curry with pumpkin and
kaffir lime, green beans & coriander

pork & fennel meat balls, tomato & saffron
sauce, polenta

SAUCES & RELISHES

from k&b we have incredible sauces
& relishes to make your dinner complete

veal & red wine jus

homemade chicken & thyme gravy

salsa verde

tomato & mustard seed relish

barbeque hot sauce

caremelised onion, cider & thyme



CATERING MENU

creating delicious & fresh
food for your next event ...

At K&B we bring together the best of the Healesville Hotel & Harvest Cafe. We source the best Yarra Valley produce to create menus from which you can cater for small groups through to big events. From breakfast, morning tea or lunch, to a fabulous roast dinner, cocktail party or a shared feast for hundreds. From our fabulous cheese & charcuterie we make sensational platters to excite & entice ... talk to us about your next event from the smallest to most decadent!

7 days notice for orders requested

Contact us: 03 5962 4002

email: admin@healesvillehotel.com.au

258 maroondah hwy, healesville 3777

HARVEST SALADS

our seasonal salads are made from the freshest herbs, grains & vegetables, with delicious house made dressings

\$75 per platter serves 10 as a side dish

persian spiced cauliflower, chickpeas, golden raisin & smoked almonds, mint & labneh

winter vegetable, brussels sprouts, roasted beetroots, fennel, parsley, spinach, green lentils & walnuts

baked sweet potato, lentils & black olive, walnut relish

roasted local pumpkin & quinoa, fennel, olive & crispy kale

HARVEST FRITTATAS

made with tom's free range eggs & lashings of herbs, perfect for breakfast, lunch or sliced as a fingerfood.

\$40 large frittata serves 6 as a light lunch or ask us to cut into bite sized pieces

bill's smoky bacon, kale & cheddar

roasted tomato, basil; & goats cheese

smoked salmon, fennel, capers & dill

chorizo, potato & red pepper, romesco

SANDWICHES & BAGUETTES

our sandwiches and baguettes are made on noisette sourdough with K&B meats & cheeses, housemade aioli, relishes & pickles...

\$9.00 ea. four point sandwiches

\$10.50 ea. baguettes

minimum 4 of each filling

roasted chicken, flat leaf parsley & housemade mayonnaise

wagyu beef bresaola, dukkah & goats cheese, pickled beetroot & spinach

smoked ham, cheddar, tomato relish

fennel seed salami, olive tapenade, roasted red peppers and wild rocket

grilled vegetables, kale & basil pesto, cashew cream, rocket & dukkah

mashed avocado, peas & ricotta, artichokes, gruyere & black pepper

smoked salmon, pickled cucumber, dill & horseradish aioli

RICE PAPER ROLLS

fresh rolls with vermicelli noodles, chili, fresh mint & vietnamese dipping sauce

\$72 for 24 pieces

toasted seeds, greens & pickled carrot

hoisin chicken, black sesame & cucumber

crispy pork, mint & pickled cabbage

CHARCUTERIE & CHEESE

we have an ever-changing range of delicious charcuterie, perfectly ripe local & international cheeses, muscatels, olives, antipasto, as well as crusty bread from noisette bakery, handmade lavosh, water crackers, relishes & pickles

charcuterie & antipasto platter

small \$55 serves 6 - 8

medium \$85 serves 12 - 14

large \$120 serves 18 - 20

includes prosciutto di parma, bresaola, salami, spanish jamon, marinated olives, cornichons, pork rilette, chargrilled vegetables, crisp breads & crusty noisette bread

k&b cheese platter

small \$65 serves 6 - 8

medium \$105 serves 12 - 14

large \$155 serves 18 - 20

includes sophie's selection of perfectly ripened cheeses from our gorgeous copper cheese cabinet, muscatels, seasonal fruit & lavosh

ON THE SIDE

\$25 each serves 8 as a side dish

coal baked potatoes, garlic & thyme

charred brussels sprouts & pancetta

slow smoked pumpkin & yv dairy feta

creamy mash potatoes

cous-cous with preserved lemon & herbs

green herb rice pilaf, toasted almonds