

# HEALESVILLE HOTEL

## winter food

### snacks & bites

k&b rosemary & lemon  
salted nuts 6

mount zero olives with herbs  
& fennel seed 8

pickled & fresh local vegetables,  
house made curd 8

smoked buxton trout escabeche rilette,  
mountain pepper crisps & crème fraiche 15

spinach, black pepper & yvd fetta hummus,  
toasted chickpeas & grilled flatbread 14

blackened eggplant & tahini dip,  
parsley, toasted noisette confit garlic bread 14

### to start

lemon cured kingfish, creme fraiche,  
spring onion & fermented chilli 19

bernard's ham hock terrine, whipped aged cheddar,  
k&b spiced piccalilli, sourdough crisp 18

coal baked dutch carrots, almond cream,  
toasted sesame & nori dressing 14

fresh stracciatella di bufala,  
pickled butternut squash, spring onion oil,  
chilli, jerusalem artichoke chips 17

k&b charcuterie;  
lamb & sherry prosciutto, capocollo,  
marchettis truffle salami,  
carne-sal tiempe-salchichon,  
pickled vegetables, sourdough crisps 28

## main plates

dobson's potato & sweet potato gnocchi, |  
swede & cashew, burnt rosemary, sweet pickled onion 28

roasted john dory fillet, braised shitake mushrooms,  
charred cauliflower & green onion 36

mustard glazed pork loin, kb boudin blanc,  
baked local pear, pickled kohlrabi,  
roasted hazelnuts, parsley & garlic sauce 36

12hr slow cooked lamb shoulder,  
spinach & coconut curry, coriander, braised swede, crispy rice 36  
or shared for two 68

## steaks sourced from victorian farmers

o'connors grass fed beef, selected and aged at our k&b butcher store:

300g porterhouse 33  
250g scotch fillet 38  
300g hanger steak 37  
350g 4 week dry aged wing rib 48

... served with smoked yv tomato, basil & goats curd salad, confit garlic sauce

... or dobson's potato gratin, buttermilk fried onion rings, k&b mustard

## wood grill & rotisserie over red gum coals

*sample only – we're creating new wood-grilled dishes all the time!*

grilled half shell hervey bay scallops, old bay spiced butter & fresh okra 17

k&b aged prosciutto, coal baked black fig, confit local tomato, deep fried walnuts 16

rotisserie roasted cajun spiced chicken  
charred red capsicum relish, toasted almond, zucchini & oregano salad, confit garlic 34  
or for 2 to share 58

## desserts

'outdoor' apple pie, salted toffee walnuts  
& clotted cream ice-cream 18

warm meyer lemon pudding,  
toasted macadamia nut cream,  
lemon curd & smoked meringue 16

k&w chocolate royal dome,  
roast pears, toasted walnut icecream,  
jerusalem artichoke chips 17

chocolate bread & butter pudding,  
chocolate sauce, crème fraiche icecream 16

affogato espresso  
& vanilla-bean icecream 10  
drowned in a little frangelico,  
amaretto or grand marnier add 7

## at k&b we love cheese

from our gorgeous copper cheese cabinet, we have chosen some  
favourites with the perfect pairings:

l'artisan mountain man,  
dried grapes, fig & calvados chutney 16

colston bassett stilton,  
k&b honey, roasted walnuts 16

jean faup chevre,  
k&b pear & saffron relish, lavosh 16

or share a little taste of all three 30

## tasting menu

tasting menu ..... \$70 pp  
6 matched wines ..... \$55 pp

lemon cured kingfish, creme fraiche,  
spring onion & fermented chilli

*n.v. mandala m sparkling – yarra valley*

~

fresh stracciatella di bufala,  
pickled butternut squash, spring onion oil, chilli,  
jerusalem artichoke chips

*2015 la prova fiano – adelaide hills, sa*

~

bernards ham hock terrine,  
whipped cheddar, k&b spiced piccalilli,  
sourdough crisp

*2016 k&b coldstream chardonnay – yarra valley*

~

roasted john dory fillet,  
braised shitake mushrooms,  
charred cauliflower & green onion

*2014 yarraloch 'single vineyard' pinot noir – yarra valley*

~

o'connors grass fed 350g scotch fillet,  
hasselback potato, k&b mustard

braised cavolo nero,  
avgolemono lemon dressing

*2015 toolangi shiraz – yarra valley*

~

treacle tart,  
crème fraiche icecream

*m. chapoutier muscat de beaumes de venise*