

# HEALESVILLE HOTEL

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## spring 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

coal baked pumpkin & romesco dip,  
toasted chilli almonds, grilled flatbread 14

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

lemon cured kingfish, creme fraiche,  
spring onion & fermented chilli, rice crisp 15

### to start

k&b chicken, truffle & tarragon terrine,  
salad cream, duck fat toast 18

local broad beans & dutch carrots,  
wood fire grilled cippolini onions,  
yvd persian fetta, fresh sorrel 16

grilled asparagus, almond cream,  
toasted sesame seeds, orange dressing,  
pickled fennel 16

confit & smoked buxton trout,  
k&b whipped cod roe, mountain pepper,  
potato crisp 19

k&b charcuterie:  
lamb & sherry prosciutto, capocollo,  
marchettis truffle salami,  
carne-sal tiempe-salchichon,  
pickled vegetables, sourdough crisps 30

### main plates

spring pea, garlic & lemon risotto,  
jerusalem artichoke crisps, spring onion oil,  
fresh sorrel 29

roasted barramundi fillet,  
local broad beans, salted zucchini,  
pickled nasturtiums, lemon 36

slow roasted pork belly,  
4 pillars gin oranges, heirloom carrots,  
toasted oats, pickled fennel 36

12hr slow cooked lamb shoulder,  
spinach & coconut curry, coriander,  
coal baked sweet potato, crispy rice 36  
or shared for two 68

*see the blackboard for today's selection  
of steaks sourced from victorian farmers,  
selected and aged at our k&b butcher*

### on the side

witlof, cos, soft herbs, radish,  
parmesan dressing 8

house chips 8.5

coal baked dutch cream potatoes,  
k&b mustard, fried sage, rosemary,  
toasted garlic 9

coal roasted cauliflower,  
avgolemono, chilli dressing 9

### desserts

baked meringue, yarra valley strawberries,  
crème fraiche icecream 14

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

k&w chocolate mousse, orange zest,  
sable, local blood orange cream 16

belgrove black rye crème brûlée,  
toasted croissant, hazelnut shortbread 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:

coulommiers truffes,  
dried grapes, fig & calvados chutney 16  
*gutierrez colosia fino 8*

riverine blue,  
k&b honey, roasted walnuts 16  
*rob dolan 'late harvest' sauvignon blanc 10*

challerhocker,  
k&b pear & saffron relish 16  
*the ten #5 medium sherry 'eradour' 16*

or share a little taste of all three 30

## wood-roasting, charcoal grilling & spring harvesting

we are celebrating all things local this spring, with freshly picked snow peas, asparagus, broad beans, heirloom carrots in wonderful bright colours, whole cauliflowers to bake in the coals on the wood fire grill ... our spring and summer bbq's are back! every saturday and sunday from 12pm with chargrilled chipotle chicken and smokey beef ribs served hot off the grill in the garden.

# SPRING DRINKING

## aperitifs

champagne cocktail 12  
pimms number 1 cup 12  
aperol spritz 14  
classic martini 22

## house made soda

house made lemon  
& mint soda 6  
add mgc gin 14

## spring cocktails

stormy spring 15  
meyer lemon, white rum,  
capi ginger beer & basil

grapefruit collins 18  
mgc gin, local grapefruit,  
bitters & soda

beach house blood orange  
daiquiri 18  
beach house spiced rum,  
smoked blood orange & lime

ravensbrook gimlet 18  
local ravensbrook lime  
& house vodka

australian negroni 20  
applewood red okar,  
maidennii sweet vermouth,  
four pillars 'negroni' gin

## from our local distillers ...

melbourne gin co,  
capi tonic & lime 10.5

four pillars rare dry gin,  
fever-tree tonic & orange 11.5

four pillars navy strength gin,  
fever-tree tonic & kaffir lime leaf 14

## bubbles

nv mandala 'm' brut 10  
nv oakridge blanc de blanc 14  
nv taittinger prestige cuvée 18  
innocent bystander moscato 275ml 12

## white

k&b gruyere sauvignon blanc 9  
sticks pinot grigio 10  
k&b coldstream chardonnay 10  
rob dolan 'true colours' field blend 11

mac forbes 'spring' riesling 12  
goodman chardonnay 15

## pink

alkimi rosé 10  
chez ami 'wupydo' rosé 12

## red

six acres 'field blend' cabernet 10  
thick as thieves pinot noir 12  
payne's rise cabernet sauvignon 12  
mandala cabernet sauvignon 13  
pimpernel syrah 15  
medhurst pinot noir 15

## something sweet

rob dolan 'late harvest'  
sauvignon blanc 10  
m. chapoutier muscat  
de beaumes de venise 12  
romate 'young vines'  
pedro ximenez 13  
de bortoli noble one  
botrytis semillon 15

## craft brews on tap

southern bay australian lager 6.6  
st ronans apple cider 6.8  
napoleone porter 7  
hargreaves hill pale ale 7  
stone & wood pacific ale 7  
watts river ipa 7  
trumer pils 7.5

## to finish

genovese coffee 4  
calmer sutra tea 5  
evermore, lady melba,  
peppermint, floral fields, ginger  
grass, chai, green

## fancy a whole bottle?

our full wine list carries hundreds  
of carefully selected wines from  
near and far. all wines can be  
enjoyed in house or are available  
takeaway.  
ask us about our favourites!



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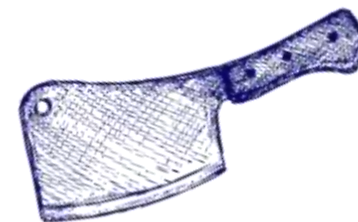
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we'd love to hear from you on our  
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positive feedback on our  
tripadvisor listing is always  
appreciated.

however if we didn't meet your  
expectations, please email  
[elise@healesvillehotel.com.au](mailto:elise@healesvillehotel.com.au)  
for an immediate response.



over at kitchen & butcher in our  
lovely custom built copper meat,  
charcuterie and cheese cabinet,  
we are singing the praises of spain  
and france. soft surface ripened  
cheeses are at their best at the  
moment, oozing gently on our  
wooden boards. the cabinet is  
emptied weekly and filled with  
new and exciting ripe cheeses  
from thursday morning, so come in  
and chat to our resident fromager  
about what's particularly good  
that day and what you could be  
cooking with for dinner that night.



on public holidays, all prices will be  
surcharged an additional 10%.  
this charge is designed to reflect  
the cost of operating on a public  
holiday. thank you for your  
understanding.

if sitting in the bar or garden, please order at the bar