

HEALESVILLE HOTEL

SMALLER PLATES

great for sharing

k&b rosemary & lemon beer nuts	6
mount zero olives, toasted garlic, lemon zest & parsley	8
pork crackle, fried cauliflower, smoked chilli aioli	12
buxton trout roe, crème fraiche, dobsons potato crisps	14
rizzoli anchovies, braised tomato, mount zero olive & puff pastry	14
chargrilled eggplant hummus, coal baked pumpkin romesco, toasted seeds, grilled flat bread	16
grilled local asparagus, almond cream, pickled fennel, toasted sunflower seeds, chives	16
smoked & fried wandin jurrasic quail, charred corn & dill pickles	each 16
k&b chicken liver parfait, barberry jelly, hazelnut & dried mulberry dukkah, sea salt lavosh	17
k&b charcuterie; prosciutto, capocollo, marchettis truffle salami, carne-sal tiempe salchichon, pickled vegetables, sourdough crisps	30

WOOD - FIRE ROASTING & CHARCOAL GRILLING

we are celebrating all things local this spring, with freshly picked timbarra farm leaves, asparagus, rhubarb, dobsons dutch cream potatoes baked 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.

LARGER PLATES

slow roasted butternut squash risotto, smoked chilli, fried walnuts & fresh sorrel	29
wood fire grilled rainbow trout, celeriac, beetroot, pickled mustard seeds, dill dressing	36
chargrilled berkshire pork belly, barley & farro salad, roasted leeks, toasted pine nut & nastirsium pesto	37
12hr slow cooked pulled lamb shoulder, spiced yoghurt hummus, broccoli chimichurri, toasted garlic, grilled flat bread	37
... or shared for two friends	67
shared for four friends	120

VICTORIAN FARMED BEEF

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

300g porterhouse	36
300g rump cap	37
350g scotch fillet	38
1kg 4 week dry aged wing rib ... share for two	85

with bill's bacon butter, dobsons potato & thyme gratin, braised timbarra farm spring greens

SHARED SIDES

charred & creamed corn, smoked chilli & spring onion	9
coal baked dobsons potatoes, toasted pine nuts, lemon & parsley pesto	9
mixed timbarra farm leaves, cucumber & buttermilk dressing	9
house chips	8.5
loaded chips, toasted nori, shichimi chilli, toasted sesame seeds & kewpie mayo	12

SWEET

yarra valley strawberries, crème fraiche ice cream, lovage granita	14
rhubarb & roasted pistachio tart, burnt butter & hazelnut pastry, vanilla bean ice cream	16
k&w chocolate mousse, local cherries, dutch cacao, crème fraiche ice cream & toasted walnuts	16
coffee crème brûlée, belgrove liquor, toasted croissant, hazelnut shortbread	16
celine's ice creamery; per scoop	4
k&w chocolate roasted pistachio crème fraiche vanilla bean grapefruit & lemon sorbet	

FROMAGERIE

from our k&b food store next door, perfectly aged in our gorgeous copper cheese cabinet

with lavosh, maroondah orchards pear, dried grapes, date & walnut rolada

30 gms	12
50 gms	19

mauri tallegio cow's milk washed rind, matured in natural caves in lombardy, italy	
swiss gruyere 1655 a cooked curd, traditional hard alpine cheese aged for 18 months	
tarwin blue cow's milk blue from berry's creek farm, gippsland, vic	

SPRING SPECIALS

mondays & tuesdays locals night	wednesdays roast for 2	59	thursdays butchers bolognese & yv pasta	24	fridays k&b beef burger & loaded fries	18
if your postcode begins with 377 we'll take 20% off any main meal	roasted k&b pork belly porchetta, asparagus, baked potatoes, apple sauce & cider gravy. available from 5:30pm until sold out		slow cooked beef ragù alla bolognese with fresh local tagliatelle & aged reggiano. available all day until sold out		o'connors grass fed beef burger, aged cheddar, k&b mustard, pickles, toasted brioche with loaded feta & herb fries from 5pm until sold out	

SPRING DRINKING

APERITIFS

oakridge pink champagne cocktail	15
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 meyer lemon, white rum, capi ginger beer & basil	15
grapefruit collins mgc gin, local grapefruit, bitters & soda	18
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	14

BUBBLES

nv mandala m brut	10
oakridge sparkling meunier rose	15
nv taittinger prestige cuvée	18
innocent bystander moscato 275ml	12

WHITE

out of step 'lusatia park' sav blanc	12
sticks pinot grigio	10
k&b coldstream chardonnay	10
oakridge 'skelete' riesling	12
rockford white frontignac	12
serrat chardonnay	15

PINK

proud produce 'mountain' rosé	12
aller trop loin 'skin contact' pinot gris	12

RED

six acres 'field blend' cabernet	10
seville estate 'barber' pinot noir	12
kellybrook cabernet sauvignon	12
evvia 'primavera' pinot noir	14
punt road gamay	14
soumah syrah	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
hargreaves hill small hoppy	6.6
st ronans apple cider	6.8
napoleone 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.

STAFF PICK

Oakridge 'Skelete' Riesling

Let's call it a Mosel style kabinett with a dash of residual, which means it's a cracking summer drink and the ideal partner to Chris' roast chicken.

38 for a bottle or 22 takeaway price

K&B Kitchen & BUTCHER

over at kitchen & butcher in our lovely custom built copper meat, charcuterie and cheese cabinet, we are singing the praises of italy and switzerland. 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.



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we'd love to hear from you on our social media channels and your positive feedback on our tripadvisor listing is always appreciated.

however if we didn't meet your expectations, please email elise@healesvillehotel.com.au for an immediate response.

IF SITTING IN THE BAR OR GARDEN, PLEASE ORDER AT THE BAR