

HEALESVILLE HOTEL

SMALLER PLATES

great for sharing

roasted rosemary & lemon nuts <small>v, GF</small>	8
mount zero olives, garlic, lemon zest & rosemary <small>v, GF</small>	8
house pickles, kohlrabi, pearl onion, cucumber	8
smoked buxton trout, whipped roe, fresh chives, buckwheat pancakes	12
duck liver parfait, rhubarb jelly, ricci's crisp pita	16
serrano jamon, yv dairy bulls eye matured cheese, local quince compote	16/23
coal baked timbarra farm beetroot, yv dairy gentle goat cheese, green apple, sorrel	16/22
baked whole le conquerant camembert, pumpkin & sprout leaves, oat bread	23

V = vegan GF = gluten free GFO = gluten free option

WINTER IN THE VALLEY

we are celebrating all things
local this winter ...

with pears & apples from
maroondah orchards, quinces,
brussels sprouts from adams farm
down the road ... beautiful timbarra
farm pumpkins & beetroot ...
dobsons dutch cream potatoes.

we're loving the perfectly ripe and
aged cheeses from the iconic yarra
valley dairy ...

... and whole trouts from buxton
roasted over red gum coals
in the garden

LARGER PLATES

baked semolina & aged parmesan gnocchi, coal roasted pumpkin, lemon, toasted walnut	29.5
h.h. cheeseburger, o'connors grass fed beef, heidi farm tilsit cheese, zuni pickles, dobsons potato chips, hot sauce	24
buttermilk fried free range chicken, cabbage & fennel slaw, sesame dressing, pickled green tomato	24
whole barbeque buxton trout, tuscan kale & chilli kraut, bacon jam, fried hazelnuts	32
corned wagyu beef brisket, hot sauce glazed, buttered corn, wood fire grilled onion, green bean salsa	34
slow wood-fire grilled pork belly, creamed farro, pickled oyster mushrooms, green onion oil, herb mayonnaise	36 or 62 to share
o'connors grass fed 350g sirloin, buttered corn, wood fire grilled onion, green bean salsa	39

SHARED SIDES

roast brussels sprouts, peanut cream, smoked chilli <small>v, GF</small>	9
dobsons dutch cream potatoes, bill's bacon & malt dressing <small>GF</small>	9
cos, radish, local pear, fresh chives & sherry dressing	8
house chips <small>v, GF</small>	8.5

HAPPY HOUR FRIDAYS

\$5 tap beer & cider | \$5 wines | free bar snacks
from 4pm – 7pm every friday in the bar

SUNDAY ROAST

sundays from may 'till september we'll be stoking the
wood-fire grill in the garden to warm our souls with a
family-style roast lunch in the dining room
\$52 two courses \$62 three courses

TO FINISH

salted caramel fudge	5 per piece
baked quince & almond pudding, ginger syrup, crème fraiche ice cream <small>GF</small>	16.5
rice pudding, k&w chocolate cream, roasted maroondah orchards pears, cinnamon	16.5
ford farm cheddar 50gms	19
clothbound cheddar from devon, uk, crisp sourdough, maroondah orchards pear, dried grapes, date & walnut rolada <small>GFO</small>	

MONDAYS & TUESDAYS

steak & chips 25
200gm o'connors grass fed
porterhouse, chips,
cabbage & fennel salad,
k&b finnish mustard

WEDNESDAYS

12 hour slow cooked ravensbrook
lamb shoulder for two 65
chermoula spiced green beans,
lemon yoghurt & dobsons dutch
cream potatoes

THURSDAYS

k&b veal schnitzel & chips 25
crumbed o'connor's veal schnitzel,
chips, the fermentary sauerkraut
& lemon

FRIDAYS

fish & chips 27
parsley & dill beer battered fish,
chips, cos, cucumber, chives
& buttermilk dressing

WINTER DRINKING

APERITIFS

sweetdram escubac	14
pimms no 1 cocktail	14
hurdle creek pastis	14
champagne cocktail	17
classic martini	22

HOUSE MADE SODA

house made spiced orange	6
add four pillars gin	15

WINTER COCKTAILS

old forester hot toddy	16
old forester bourbon, honey & fresh lemon, served hot	

brandy sour	18
black bottle brandy, orange syrup, bitters, lemon, stanton & kileen topaque	

hurdle creek espresso martini	18
hurdle creek dark cacao, cointreau, dead man's drop spiced rum & espresso	

herbal ice tea	20
hurdle creek evolution aniseed gin, belgrove ginger hammer, sweetdram escubac, fresh lemon & tarragon	

blood orange negroni	20
applewood okar amaro, smoked blood orange syrup, maidenni sweet vermouth & four pillars negroni gin	

FROM OUR LOCAL DISTILLERS

melbourne gin co, strangelove tonic & lime	10.5
four pillars rare dry gin, fever tree tonic & orange	11.5
alchemy distillers dry gin, strangelove tonic & lemon	13.5
four pillars navy strength gin, fever tree tonic & kaffir lime	14

BUBBLES

nv de bortoli prosecco	9
yarra bank cuvée	14
taittinger prestige cuvée	18
innocent bystander moscato 275ml	12

WHITE

mandala sauvignon blanc	10
westwood chardonnay	10
helen & joey inara pinot gris	10
best's great western riesling	12
journey wines fiano	12
oakridge chardonnay	15
hoddles creek pinot blanc	15
PINK	
nikkal pinot noir rose	12

RED

k&b montepulciano	9
tarrahill le batard	10
yering 'elevations' pinot noir	12
moonlit forest shiraz	14
rob hall pinot noir	14
santoling nero d'avola	14

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

colonial brewing draught	6.8
st ronans apple cider	6.8
hargreaves hill esb	7
napoleone pale ale	7
stone & wood pacific ale	7
watts river stout	7
trumer pils	7.5
see our drinks menu for our current special pour on tap!	

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.

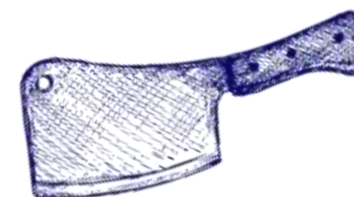
all wines can be enjoyed in house or are available takeaway.

STAFF PICK

hoddles creek 2011 pinot blanc	
glass	15
bottle	60
an old alsatian variety grown on the edge of the yarra, these wines age beautifully. this textural wine is shows character of nashi pear, has terrific poise and length, and personally I can't think of a better wine to go with the pork belly.	

K&B Kitchen & BUTCHER

over at k&b our butchers cabinet is stocked with plenty of summer bbq goodies: organic, handmade, preservative free sausages, ploughman's burgers, little lamb koftas packed with spices & herbs. our cheese fridge & charcuterie cabinets are stocked with delicious goodies to make your summer delicious and special. let us know what you love & we will help you decide & even suggest a local wine to match.



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

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