

HEALESVILLE HOTEL

TO START OR SHARE

roasted curried nuts & raisins 8 GF

mount zero olives, garlic,
lemon zest & rosemary 8 V, GF

hh charcuterie,
pork, pistachio & prune terrine, jamon,
pork & fennel salami, mustard, hh pickles
& grilled sourdough 30 GFO

coal baked timbarra farm beetroot, salted
ricotta, toasted almonds, fried buckwheat,
pickled onion, crème fraiche 16 GF

wood-fire grilled local zucchini,
hazelnut cream, pickled onion & fresh sorrel 16 V

heirloom tomato, watermelon, basil
& toasted walnut salad 18 V

GARDEN BBQ

\$28 from 12pm – 3pm
saturdays & sundays
(weather permitting)

available in the garden & bar
slow grilled beef brisket,
or carolina style chicken

served with:
cornbread & whipped butter,
fennel, cabbage & apple slaw,
spiced dill pickles & jalapeños

HAPPY HOUR FRIDAYS

\$5 tap beer & cider | \$7 wines
free bar snacks

from 4pm – 7pm
every friday in the bar & garden

LARGER PLATES

roasted semolina gnocchi,
lemon & zucchini sauce, watercress, salted ricotta,
toasted hazelnuts 28 VO

western plains crumbed pork chop,
local peach, toasted walnuts, timbarra farm sorrel,
alabama white sauce 34

pan roasted humpty doo barramundi fillet,
smoked heirloom tomatoes, pickled timbarra farm celery,
basil, toasted pine nuts 36 GF

red gum fire pit roasted hazeldene half chicken,
pickled timbarra farm radish, buttermilk parmesan sauce,
cos & fresh chives 34 GF
... or whole chicken for two friends to share 59

hh cheeseburger, o'connors grass fed beef,
joseph farms red cheddar cheese, zuni pickles, chips 24

gippsland 150 day grain fed sirloin 300g,
cooked how you like it & carved,
timbarra farm kohlrabi remoulade, seeded mustard dressing 39 GF

SHARED SIDES

sugar snap peas, toasted garlic, salted ricotta 9 GF

roasted dobson's sabago potatoes,
dill & buttermilk dressing 9 GF, VO

timbarra farm summer leaves, honey & mustard dressing 7 GF

mount zero farro, freekeh, rasins, fresh mint & chives,
spiced curry dressing 9

house chips & aioli 8.5 VO, GF

SUMMER IN THE VALLEY

we are celebrating all things local this summer ...

with beetroot, radishes, freshly picked basil, spring
onion & sorrel from timbarra farm...

free range berkshire pork, local beef,
and plump hazeldene chickens, smoked
& slow cooked in the garden
fire pit over red gum coals ...

TO FINISH

house made peanut butter fudge,
5 per piece GF

peach sundae,
macerated local peaches, pecan brittle,
sour cream ice cream, wafer biscuit
& peach caramel 14 GFO

k&w milk chocolate parfait, marinated
strawberries, milk crumb 14

ice creamery,
traditional churned ice creams & sorbets
ask us for today's flavours 4 per scoop

your choice of petit camembert,
tarwin blue or manchego la tradicion
served with roasted pear, walnuts
& rickies bikkies posh lavosh 18
... or a selection of all three 32

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

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.

HAVE YOU VISITED THE CELLARS?

opening hours:

sun - thurs 8:30am - 8:00pm
fri & sat 8:30am - 11:00pm

pop in for a free wine tasting,
grab a bottle from the shelf to
take home,
or add \$15 corkage to enjoy in
the cellars, the laneway, or
outside in the garden.

wine time

SUMMER DRINKING

APERITIFS

| | |
|--------------------|----|
| la goya manzanilla | 10 |
| americano | 16 |
| tuxedo cocktail | 18 |
| classic negroni | 20 |

SUMMER COCKTAILS

healesville hotel fruit cup 16
house made blend including
strawberry, mint, cucumber,
ginger, gin & sweet vermouth,
in a collins with ice & ginger ale

christmas cherry fizz 18
a modern australian christmas
cocktail, using house made cherry
syrup, mgc gin & soda water

summer storm 20
mount gay dark rum, fresh lime juice,
fresh mint and fever tree ginger beer
make this twist on the classic dark
and stormy

southern sour 18
old forester bourbon,
house made peach jam syrup
& fresh lemon in this contemporary
summer sour

FROM OUR LOCAL DISTILLERS

| | |
|-----------------------------------------------------------|----|
| melbourne gin co, strangelove tonic & lime | 11 |
| four pillars rare dry gin, fever tree tonic & orange | 12 |
| alchemy distillers' dry gin, strangelove tonic & lemon | 14 |

BUBBLES

| | |
|-------------------------|----|
| les bulles yv sparkling | 10 |
| oakridge pinot meunier | 15 |
| laurent perrier nv | 18 |

WHITE

| | |
|---------------------------------|----|
| hh cellars select yv sav blanc | 10 |
| hh cellars select yv chardonnay | 10 |
| airlie bank 'gris on skins' | 12 |
| feathertop vermintino | 13 |
| gunderloch 'fritz' riesling | 14 |
| ying station chardonnay | 15 |

PINK

| | |
|-------------------------|----|
| pip & ra 'delight' rose | 12 |
| dominique portet rose | 14 |

RED

| | |
|-----------------------------|----|
| 'the Italian' barbera blend | 10 |
| lone star creek pinot noir | 12 |
| feathertop shiraz | 13 |
| punt road cabernet | 14 |
| feathertop nebbiolo | 15 |
| mac forbes 'yv' pinot noir | 15 |

SOMETHING SWEET

| | |
|------------------------------|----|
| de bortoli botrytis semillon | 15 |
| romate pedro ximenex | 15 |

CRAFT BREWS ON TAP

| | |
|---------------------------------------------------------------------------------------------------------------|-----|
| all beers available in pots, pints or jugs. see our drinks menu for our current special pour on tap! | |
| wolf of the willows 'xpa' | 7.5 |
| st ronans apple cider | 7 |
| brunley brewing summer ale | 7.5 |
| bright brewery alpine lager | 7.5 |
| detour golden ale | 7.2 |
| bonehead brewing neipa | 7.5 |

TO FINISH

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

FANCY A WHOLE BOTTLE?

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|------------------------------------------------------------------------------------------|--|
| 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 from cellars. | |



EMMA & TOM'S JUICES

| |
|-------------------------------------------------------------------|
| orange 5.5 |
| cloudy apple 5.5 |
| radical action 5.5 apple, peach, mango, orange & blackberry |
| quencher 5.5 raspberry or lemon |
| kombucha 6 raspberry or ginger |

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on instagram?
@healesvillehotel



or connect with us on

facebook.com/healesvillehotel

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