

HEALESVILLE HOTEL

SMALLER PLATES

great for sharing

roasted rosemary & lemon nuts 8 GF

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

toasted cornbread, wild garlic butter 12

aged pyengana cheddar & onion dip,
timbarra farm radish, carrot & cucumber,
ricci's bikkis crisp pita 14

smoked quail & leek terrine,
green goddess sauce, ricci's crisp pita 16 GFO

bill's of belgrave smoked ham,
carne sel tiempo salchichon salami,
hh pickled vegetables, k&b dijonaise,
toasted focaccia 19

wood fire roasted dutch carrots,
almond cream, toasted sunflower seeds,
cress 16 V

stracciatella di bufala cheese,
wood fire grilled leeks, smoked dobson's
potato crisps, toasted black sesame 24 GF

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

SPRING IN THE VALLEY

we are celebrating all things
local this spring ...

with dutch carrots, radishes,
freshly picked upland cress
& leeks from timbarra farm...

spring blueberries from the badger
creek blueberry farm down the road
& dobsons new season potatoes.

we're loving the perfectly ripe and
aged nightwalker washed rind from
stone & crow cheese company...

... and local rainbow trout from
buxton farm roasted over red gum
coals in the garden

LARGER PLATES

yvp potato gnocchi, rocket & pine nut pesto,
charred leeks, aged pecorino, chilli & lemon 26 VO GFO

k&b cheeseburger,
o'connors grass fed beef, heidi farm tilsit cheese,
zuni pickles, dobsons potato chips, hot sauce 24.5

buttermilk fried free range chicken,
toasted cornbread, pickled green tomato & jalapeños 24.5

slow wood fire smoked & grilled k&b pork & dill sausages,
confit fennel, roasted broccoli, fresh spring peas
& toasted hazelnuts 29 GF

roasted buxton rainbow trout, grilled asparagus,
charred pearl onion, whipped hollandaise & wild garlic 32 GFO

o'connors grass fed 350g t-bone,
cooked how you like it over red gum coals, buttered parsnip,
bbq sugar snaps, mountain pepper sauce 39 GF

SHARED SIDES

chopped broccoli salad, toasted almond & chilli 9 V, GF

dobsons new season potatoes,
mint, lemon & spring onion oil 9 GF

cos, radish, cucumber, fresh chives & sherry dressing 8 V, GF

house chips 8.5 V, GF

HAPPY HOUR FRIDAYS

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

SATURDAY & SUNDAY BBQ

\$28 from 12pm – 3pm
available in the garden and bar

slow grilled beef cheek & toogood hot sauce glaze,
or louisiana style smoked bbq chicken

choose 2 sides:

corn bread & whipped butter
bbq pit beans & sour cream
broccoli & boiled peanut salad
green tomato & mustard chow chow

TO FINISH

house made fudge, 5 per piece GF
peanut butter or espresso

k&w chocolate & malt parfait,
oat biscuit, salted caramel sauce 16

local blueberry bomb alaska,
almond sable, burnt meringue 16.5 GF

warm meyer lemon, cornmeal & coconut cake,
pumpkin, walnut & maple cream 16. V

stone & crow nightwalker 50gms
yarra valley washed rind,
ricci's bikkies crisp pita, dried grapes,
quince paste 19 GFO

MONDAYS & TUESDAYS

half doz. fried hot wings,
buttermilk dressing & chips 16
available all day

WEDNESDAYS

red gum coal smoked & roasted
whole duck for 2,
malt & bacon glaze,
black eyed peas & rice,
slow braised green beans 68
available from 5pm

THURSDAYS

k&b veal schnitzel & chips
crumbed o'connor's veal schnitzel,
chips, chopped broccoli salad,
toasted almond & chilli
finnish mustard 25
available all day

FRIDAYS

fried chicken burger,
cornmeal & buttermilk battered,
melting cheddar, dill pickle,
toasted milk bun & chips 22
available all day

SPRING 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 lemon & barley	7
add mgc gin	16

SPRING COCKTAILS

celebrating everything spring; warmer weather, citrus, and fresh herbs! we also have a full list of cocktails available

grapefruit collins	18
fresh yellow grapefruit & lemon, shaken with mgc gin & fresh rosemary	

whiskey smash	18
old forester bourbon, fresh lemon & mint, shaken with sugar syrup, served in a rocks glass with fresh mint	

bloody shiraz sour	18
four pillars bloody shiraz gin, rare dry gin, fresh lemon & egg white, garnished with cherry bitters & maraschino cherry	

rhubarb & rose daiquiri	18
poached rhubarb, rosewater, mount gay silver rum & fresh lime. served in a martini glass with poached rhubarb	

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

BUBBLES

nv de bortoli prosecco	10
chandon blanc de blanc	15
taittinger prestige cuvée	18
innocent bystander moscato 275ml	14

WHITE

clos riant sauvignon blanc	10
westwood chardonnay	12
airlie bank pinot gris	12
warramate riesling	12
thick as thieves arneis	14
nikkal chardonnay	15

PINK

medhurst rose	12
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RED

de botroli tempranillo touriga	10
dalla mia finestra pinot noir	12
rogers and peterson shiraz	12
nikkal pinot noir	15
pimpernel syrah	16

SOMETHING SWEET

rob dolan 'late harvest' sauvignon blanc	10
m. chapoutier muscat de beaumes de venise	12
romate 'young vines' pedro ximenez	14
oakridge botrytis pinot gris	17

CRAFT BREWS ON TAP

all beers available in pots, pints or jugs. see our drinks menu for our current special pour on tap!

colonial brewing draught	6.9
st ronans apple cider	6.9
napoleone pale ale	7
stone & wood pacific ale	7
bridge road chestnut pilsner	7
hargreaves hill esb	7.2
watts river ipa	7.2

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.

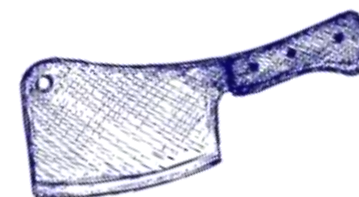
STAFF PICK

domaine des corbillieres "les griott ines" gamay	12
glass	14
bottle	48

originally grown from the Loire, lush black fruits, drink often and if you must drink it with food, we suggest charcuterie.

K&B Kitchen & BUTCHER

over at k&b our butchers cabinet is stocked with plenty of 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