

HEALESVILLE HOTEL

winter 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

bernard's ham hock terrine, whipped aged
cheddar, k&b spiced piccalilli,
sourdough crisp 18

local broad bean & dutch carrot escabeche,
wood fire grilled cippolini onions & sorrel 14

fresh stracciatella di bufala,
yarra valley zucchini, spring onion oil,
chilli, jerusalem artichoke chips 17

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 28

wood-roasting, charcoal grilling & rotisserie

we are celebrating all things local this winter, with our gorgeous sunday roasts. slow grilled local pork and whole sides of crusted sirloin, slow roasted over red gum coals while the dobson's potatoes bake underneath. winter is the season for garlic, brassicas, carrots and swede. we are very fortunate to have our own k&b butcher to source and age our own meats, hand make sausages and select and age cheeses from both australia and the world.

main plates

dobson's potato & sweet potato gnocchi,
swede & cashew, burnt rosemary,
sweet pickled onion 28

roasted barramundi fillet,
braised shitake mushrooms,
charred cauliflower & green onion 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

hasselback dutch creams,
k&b mustard, fried sage, rosemary
& toasted garlic 9

coal roasted cauliflower,
avgolemono & chilli dressing 9

desserts

'outdoor' apple pie, salted toffee walnuts
& clotted cream ice-cream 18

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

k&w chocolate royal dome,
roast pears, toasted walnut icecream,
jerusalem artichoke chips 17

baked mandarin & almond custard,
k&b bakery hill whiskey marmalade,
macadamia 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 cours truffle,
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