

HEALESVILLE HOTEL

TO START OR SHARE

roasted rosemary & lemon nuts 8 GF

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

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

grilled local asparagus, ricotta cream,
kalamata olive & timbarra farm radish 16 GF

citrus cured tasmanian salmon, watercress,
crème fraiche, 4 pillars gin & dill dressing 19 GF

wood-fire grilled sardines, pickled fennel,
escabeche dressing, saffron & aioli 17 GF

hot red-gum smoked duck,
salted kohlrabi, fresh cucumber,
toasted barley, tomato & sherry dressing 21

wood fire roasted carrots,
almond cream, toasted sunflower seeds,
rocket 16 V, GF

SUMMER IN THE VALLEY

we are celebrating all things
local this spring ...

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

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

yarra valley pasta potato gnocchi,
caper raisin dressing, almond, basil & toasted garlic 26 V GFO

colonial beer braised berkshire pork cheek,
wood-fire bbq leek, watercress dressing,
pork crackle & fennel remoulade 30 GF

roasted buxton rainbow trout, grilled asparagus,
pickled radish, whipped hollandaise 32 GF

12hr slow cooked lamb shoulder,
bbq green beans, crispy shallots, toasted sesame
& tahini dressing 36
... or shared for two friends 67 GF

o'connors grass fed 350g t-bone,
cooked how you like it, celeriac remoulade,
bbq sugar snaps, mountain pepper sauce 39 GF

SHARED SIDES

coal-baked cauliflower, avgolemono,
toasted garlic, smoked chilli, spring onion 9 GF

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

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

house chips & aioli 8.5 VO, GF

HAPPY HOUR FRIDAYS

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

WEEKEND BBQ

\$28 from 12pm – 3pm saturday & sunday
available in the garden and bar
slow grilled hot sauce glazed beef brisket,
or carolina style western plains pulled pork BOTH GF

choose 2 sides:

corn bread & whipped butter
bbq pit beans & sour cream GF
fennel, cabbage & apple slaw GF
spiced dill pickles GF

can't decide? have it all \$54

TO FINISH

house made fudge, 5 per piece GF
peanut butter or chocolate orange

pecan & salted caramel pie,
la casa double cream 16

strawberry & pistachio semifreddo, milk crumbs,
caramelised k&w white chocolate 16

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

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

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

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

vegetarian wood-fired bbq,
grilled halloumi, charred asparagus,
zucchini & eggplant, flat bread,
labneh & toasted seeds 23
... or share with a friend 42
available from 5pm

F&C FRIDAYS

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

SUMMER 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 strawberry	7
add mgc gin	16

SUMMER COCKTAILS

summer is here, time for berries, melons, stone fruit & mint! also see our full list of cocktails

ra ra no. 2	18
mount gay white rum & house made strawberry shrub, elegantly served with debortoli prosecco to top	

southside fizz	18
mgc gin, mint, fresh lemon and sugar syrup, showcasing gembrook's own gin in this mojito with a twist!	

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

watermelon iced tea	18
australian vodka, watermelon, elder tea, cider vinegar & fresh lime. top with a little soda and you have a refreshing summer beverage!	

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 yv sauvignon blanc	10
dcb chardonnay	12
range life pinot grigio	12
provenance riesling (biodynamic)	12
piropan soave	15
moonlit forest chardonnay	15

PINK

medhurst cabernet rose	14
lark hill shiraz rose	12

RED

gran sasso montepulciano	10
dcb pinot noir	12
trenel beaujolais nouveau	12
rob dolan cabernet	14
journey wines pinot noir	15
mac forbes yv syrah	15

SOMETHING SWEET

rob dolan 'late harvest' sauvignon blanc	10
m. chapoutier muscat de beaumes de venise	12
romate pedro ximenez	15
de bortoli botrytis semillon	15
radical action 5.5 apple, peach, mango, orange & blackberry	10
green tea 5.5 green, spearmint & peppermint tea strains with apple	12
quencher 5.5 raspberry or lemon	15
kombucha 6 raspberry or ginger	

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	7
st ronans apple cider	7
napoleone pale ale	7
stone & wood pacific ale	7.2
hargreaves hill pale ale	7.2
watts river ipa	7.2
trumer pilsner	7.5

TO FINISH

genovese coffee	4
calmer sutra tea	5
evermore, lady melba, peppermint, floral fields, ginger grass, chai, green	14

FANCY A WHOLE BOTTLE?

our full wine list carries hundreds of carefully selected wines from near and far.

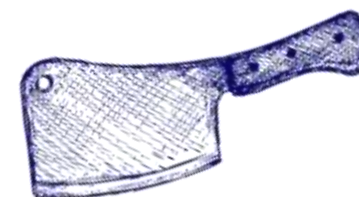
all wines can be enjoyed in house or are available takeaway.

EMMA & TOM'S JUICES

radical action 5.5 apple, peach, mango, orange & blackberry	10
green tea 5.5 green, spearmint & peppermint tea strains with apple	12
quencher 5.5 raspberry or lemon	15
kombucha 6 raspberry or ginger	

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