

HEALESVILLE HOTEL

TO START OR SHARE

roasted rosemary & lemon nuts 8 GF

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

coal baked capsicum & pyengana cheddar
dip, timbarra farm radish, carrot & cucumber,
ricci's bikkis crisp pita 14 GFO

timbarra farm roasted & pickled beetroot,
pastry flakes, whipped macadamia fetta,
fresh mint 16 V

local heirloom tomatoes,
salted timbarra farm radish, toasted black
sesame seeds, lovage oil 16 V

cold poached tiger prawns, pickled fennel,
escabeche dressing, saffron & aioli 19 GF

smoked kangaroo tartare, dried red grape,
chargrilled leek, mount zero barley,
toasted sesame & rye 21

wood-fire roasted zucchini, burrata,
smoked almonds, green chilli, local fig,
shallot & chive salsa 18 GF

SUMMER IN THE VALLEY

we are celebrating all things
local this summer ...

with beetroot, zucchini, radishes,
tomatoes, 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, hot smoked
and baked in a pie



LARGER PLATES

yarra valley pasta potato gnocchi, charred local tomato,
fresh basil, cashew feta, & toasted garlic 26 V GFO

slow braised western plains pork belly,
4 pillars gin pickled carrot, toasted oats, local green pear 30 GF

smoked buxton trout & tiger prawn pie,
braised fennel, dobsons potatoes, capers & fresh lemon 36

12hr slow cooked lamb shoulder,
bbq green beans, grilled garlic flatbread, chimichurri,
toasted hazelnuts & tahini dressing 36
... or shared for two friends 67 GFO

o'connors grass fed 350gm sirloin,
cooked how you like it & carved, smoked almond cream,
charred corn & zucchini salsa 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

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

TO FINISH

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

k&w chocolate & peanut butter tart,
raspberry sorbet 16

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

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

HAPPY HOUR FRIDAYS

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

from 4pm – 7pm
every friday in the garden

WEEKEND GARDEN BBQ

\$28 from 12pm – 3pm
saturdays & sundays

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

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, debortoli prosecco	
southside fizz	18
gembrook mgc gin, mint, fresh lemon & sugar syrup	
southern sour	18
old forester bourbon, la salamander apricot liqueur, house made peach jam syrup & fresh lemon	
watermelon iced tea	18
australian vodka, watermelon, elder tea, cider vinegar, fresh lime & soda	

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

les bulles yarra valley sparkling	10
chandon blanc de blanc	15
taittinger prestige cuvée	18

WHITE

scope 'blossom' fiano	10
aller trop loin sauvignon blanc	12
sticks chardonnay	12
oakridge pinot grigio	12
bobar viognier	14
arfion chardonnay	15

PINK

medhurst cabernet shiraz	12
aller trop loin skin contact gris	14

RED

d'soumah cabernet	10
sticks pinot noir	12
payten & jones vv syrah	13
dehesa gago tempranillo	14
serengale merlot cabernet	14
yarra peaks pinot noir	15

SOMETHING SWEET

rob dolan 'late harvest' sauvingnon blanc	10
de bortoli botrytis semillon	15

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 session ale	7
hargreaves hill pale ale	7.2
watts river ipa	7.2
stone & wood pacific ale	7.2
la sirene citray sour	7.5

TO FINISH

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

FANCY A WHOLE BOTTLE?

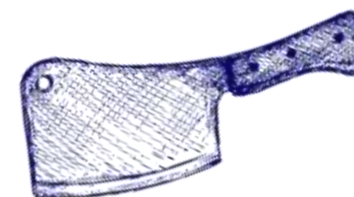
our full wine list carries hundreds of carefully selected wines from near and far.	
all wines can be enjoyed in house or are available takeaway.	

EMMA & TOM'S JUICES

radical action 5.5 apple, peach, mango, orange & blackberry	
green tea 5.5 green, spearmint & peppermint tea strains with apple	
quencher 5.5 raspberry or lemon	
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.



are you following us
on instagram?
[@healesvillehotel](https://www.instagram.com/healesvillehotel)



or connect with us on

[facebook.com/healesvillehotel](https://www.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