

HEALESVILLE HOTEL

TO START OR SHARE

roasted rosemary & lemon nuts 8 GF

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

warm cornbread, devilled butter 8

sydney rock oysters, lemon 4 ea.

pimento cheese & chive dip,
warm buttermilk biscuits 12

chicken liver pate, ricci's bickies,
k&b preserved kumquats & fresh chives 18

bills of belgrave smoked ham,
house pickles, local honey mustard,
charred cornbread 19

whole baked le conquerant camembert,
coal roasted pumpkin, pickled shallots,
toasted walnuts, locavore sourdough 24

SUNDAY ROAST LUNCH

we'll be stoking the wood-fired grill
in the garden, to warm our souls
with a family-style roast lunch
in the dining room.

start with little shared plates of 4 pillars
gin cured salmon, cold poached
prawns, toasted focaccia & cheddar
biscuits... then whole sides of grass fed
o'connors sirloin & berkshire pork belly
roasted over red-gum coals,
with shared sides of roasted dobson's
russet potatoes, charred brussels
sprouts & dutch carrots with local
honey, and plenty of mountain
pepper gravy. ... but leave room for
warm apple & toffee pudding,
brandy custard & vanilla ice cream

\$52 two courses
\$27 kids (12yrs & under)
dessert add \$10pp

LARGER PLATES

timbarra farm pumpkin & zucchini risotto,
toasted pepitas & pine nuts, spring onion oil,
salted ricotta 26 GF VO

roast berkshire pork cutlet,
fire pit braised butter beans, timbarra farm greens,
roast apple & seeded mustard pickle 34 GF

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

fire pit roasted hazeldene lemon & thyme chicken,
glazed timbarra farm turnips, confit broccoli,
smoked almond, fresh lovage 32 GF

12hr slow cooked gippsland lamb shank,
buttered white polenta, roasted tomato,
toasted garlic, fresh tarragon 36 GF

great southern grass fed 350gm sirloin,
cooked how you like it & carved,
creamed parsnips, confit shallots, fresh parsley 39 GF

SHARED SIDES

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

roasted dobson's dutch cream potatoes,
garlic & rosemary 9 GF

fresh rocket, tarwin blue cheese, roast pear,
candied walnuts 9 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

warm quince & almond pudding,
spiced syrup, rum & raisin ice-cream 16 GF

local apple turnover, butterscotch sauce,
vanilla ice cream & toasted walnuts 16

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

l'amuse brabander,
semi hard goats milk gouda,
ricci's bikkies crisp pita, dried grapes,
roast local pear 19 GFO

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.

WINTER IN THE VALLEY

we are celebrating all things
local this winter ...

with pumpkin, apples & perfectly ripe
pears, radishes, freshly picked upland
cress & leeks from timbarra farm...

free range berkshire pork,
local grass fed beef, and plump
hazeldene chickens, smoked & slow
cooked in the garden fire pit ...

... and local rainbow trout
from buxton farm, hot smoked
and baked in a pie

WINTER DRINKING

APERITIFS

gutierrez colosia fino sherry	10
velo de flor	16
champagne cocktail	17
tuxedo	18
classic negroni	20

WINTER COCKTAILS

winter: celebrating cold nights spent by the fire, sipping warming cocktails

maple old fashioned 20
rittenhouse rye whiskey, maple syrup & allspice infused angostura bitters, stirred down and presented over ice with a twist of orange

christmas in July 20
4 pillars christmas gin, stanton & killeen muscat, maidennii sweet vermouth, stirred down with regan's orange bitters

the time stone 18
mgc gin, fennel seed sugar syrup, absinthe & fresh lime

queenspark swizzle 18
appleton estate rum, demerara sugar syrup, fresh lime & mint, angostura bitters, served over ice with peychauds aromatic bitters & lime

rye cart 22
vulson white rye, kew oragery tripel sec, fresh lime & sugar syrup in this rye based margarita style cocktail

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 blanc de blanc	15
taittinger prestige cuvee	18

WHITE

hh cellars select yv sav blanc	10
hh cellars select yv chardonnay	10
punt road pinot gris	12
kt 5452 riesling	12
peloro sicilia bianco	14
journey wines chardonnay	15

PINK

yarra loch 'la cosette' pinot noir	12
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RED

rob hall cabernet	10
hh cellars select yv pinot noir	12
de bortoli 'section d4' nebbiolo	14
out of step 'willowlake' pinot noir	15
precipice 'hyde park' syrah	15

SOMETHING SWEET

rob dolan 'late harvest' sauingnon blanc	10
de bortoli botrytis semillon	15
greenstone 'cordon cut' viogner	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!	
colonial brewing draught	7
st ronans apple cider	7
hargreaves hill pale ale	7.2
kenneth fresh hop ipa	8.0
watts river ipa	7.2
detour xpa	7.2
bridge road hop harvest	7.5
watts river stout	7.8

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

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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