

HEALESVILLE HOTEL

TO START OR SHARE

roasted rosemary & lemon nuts 8 GF

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

pickled & smoked beef brisket,
yellow mustard, salted cucumbers 12 GF

lemon ricotta, fava bean & sorghum salad,
grilled tomato, boiled & toasted peanuts,
fresh basil 16 GF

fire pit roasted timbarra farm paris carrots,
hazelnut cream, pickled onion & fresh sorrel 16 V

smoked buxton trout, fresh apple,
pickled celery, toasted walnuts & aioli 22 GF

ham hock & chive terrine, hh pickles,
hot mustard 22 GF

LARGER PLATES

roasted semolina gnocchi,
pea & lemon pesto, fresh mint & salted ricotta 26 VO

confit western plains pork belly, pickled fennel,
wood-fire roasted savoy cabbage, apple sauce 34 GF

pan roasted humpty doo barramundi fillet,
pine nut tartor, timbarra farm radish green goddess sauce 36 GF

red gum fire pit roasted hazeldene half chicken,
lemon & basil labne, soured zucchini, toasted buckwheat 32 GF

corned gippsland lamb rump,
whipped ricotta, freekeh, farro, spring onion
& toasted almonds, mint dressing 36 GFO

gippsland grass fed 300g wagyu rump,
cooked how you like it & carved,
dobson's potato & thyme gratin, confit garlic butter 40 GF

TO FINISH

house made peanut butter fudge,
5 per piece GF

k&w dark chocolate & hazelnut tart,
roast pear ice cream 14

poached meringue, lemon curd, shortbread,
crème fraiche sorbet 12 GFO

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

HAPPY HOUR FRIDAYS

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

from 4pm – 7pm
every friday in the bar & garden

WEEKEND GARDEN BBQ

\$28 from 12pm – 3pm
saturdays & Sundays
(weather permitting)
available in the garden and bar
slow grilled hot sauce
glazed beef brisket,
or carolina style western plains
pulled pork bun

served with:
bbq pit beans & sour cream,
fennel, cabbage & apple slaw,
& spiced dill pickles

can't decide? have it all \$54

SHARED SIDES

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

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

local cos, roast pear, fresh radish & chives,
honey & dijon dressing 9 GF

house chips & aioli 8.5 VO, GF

SPRING IN THE VALLEY

we are celebrating all things local this spring ...

with paris carrots, fava beans, radishes, freshly picked
basil, spring onion & sorrel from timbarra farm...

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

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.

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

SPRING DRINKING

APERITIFS

gutierrez colosia fino sherry	10
escubac & fresh lime	13
champagne cocktail	17
classic negroni	20

SPRING COCKTAILS

healesville hotel fruit cup 16
house made blend including
strawberry, mint, cucumber,
ginger, gin & sweet vermouthe, in a
collins with ice & ginger ale

spiced milk punch 18
freshly squeezed lemon juice,
spiced coffee demerara syrup,
mount gay rum, brandy & clarified
milk topped with freshly grated
nutmeg.

air mail 20
appleton estate rum, lemon & honey
topped with blanc de blanc

jasmin 20
mgc gin, campari, tripel sec & fresh
lemon juice shaken over ice,
in a classic coupe with dried orange

bourbon jam 18
old forester bourbon, blackberry jam
syrup & fresh lemon in a rocks glass
over ice

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
valentine 'zd' blanc de blanc	15
taittinger prestige cuvee	18

WHITE

hh cellars select yv sav blanc	10
hh cellars select yv chardonnay	10
de bortoli la boheme pinot gris	12
valentine riesling	14
rockford semillon	14
journey wines chardonnay	15

PINK

giant steps rose	12
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RED

debortoli 'estate' cabernet	12
hh cellars select yv pinot noir	12
giant steps 'ldr' pinot syrah	14
oakridge yv pinot noir	14
caviste yv syrah	15
camporsino chianti	15

SOMETHING SWEET

rob dolan 'late harvest' sauvignon 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
watts ipa	7.2
moo brew pilsner	7.2
stone & wood pacific ale	7.2
hargreaves hill pale ale	7.2
holgate chocolate porter	7.5
detour golden ale	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 from cellars.



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