




THE GRACE DARLING HOTEL MENU


Starts

Cumin fried chickpea & sumac hommus & toasted sourdough 	10
Lamb cutlets (3) & smoky baba ghanouj	15
Apple & gin cured sustainable ocean trout, beetroot & ginger paint, shaved cucumber salad, nori crisps	14
Tempura prawns (3) with miso mayo, chilli & soft herb salad with toasted nori dressing	13
Fried polenta zeppole (5), rich tomato sugo & parmesan	9
Zuchinni & chickpea kofte, cucumber, mint, avocado & flatbread 	10

Burgers

Angus beef burger served medium rare on brioche, bacon, pickles, cheese, lettuce, tomato, burger mayo & hand cut chips	19
Tofu burger patty on vegan brioche, pickled carrot, daikon, onion, coriander, chilli, iceberg lettuce, mayo, kecap bbq sauce & hand cut chips 	19
Southern fried chicken burger, cheddar, slaw, bean salsa & hand cut chips	19

Salads

Seared sesame tuna, snake beans, radish, egg, pomegranate jewels, preserved yuzu & chilli tamari dressing	24
Spiced & toasted cauliflower, diced smoked tofu, mixed grains, nuts, macerated red onion, baby leaves & cider vinaigrette 	18

.....
*** Ask staff about our Daily Specials ***

*** Please let us know if you have any allergies ***



*** All our meat is free range ***
.....

 - vegan


Mains

Crispy Berkshire pork belly, roast pear, choy sum, pork gravy, pickled daikon & papaya	28
Sustainable market fish, parsley & almond puree, carrots agridulce, smoked ricotta, fennel, roast apricot & puffed rice	30
Risotto, garden peas, squash, asparagus, baby carrot, ricotta & basil pesto	24
Chilli black beans with butternut corn bread, smoked tofu, fennel slaw, mayo & jalapenos 	22
Vegan butter curry, tofu dumplings, crispy onions, basmati rice, garlic naan 	24
Pappardelle, slow roasted duck, orange zest, basil, parmesan & charred sourdough	25
Free range panko crumbed chicken parma, smoked leg ham, basil infused sugo, torched raclette cheese, roast potatoes & slaw	25
Kangaroo loin fillet, jerusalem artichoke puree & crisps, potato fondant, warrigal greens & red wine jus	30
300g Sirloin, herb butter, fries, mustard, slaw & aioli dressing	28
300g Scotch fillet, garlic butter, mash, kale, pancetta & mixed mushroom braise	36

Sides

Broccolini, olive oil, pangrattato, parmesan	12
Hand cut chips 	9
Gravy	5
Fennel & cabbage slaw, fresh herbs & vinaigrette 	9
Potato mash	8
Onions rings & sriracha mayo	9

Dessert

Sticky date pudding, butterscotch sauce & vanilla ice cream	12
House made mixed ice cream (3) sundae, brandy snap wafer & chocolate ganache sauce	11
House made sorbet (2) & fresh fruit 	9
Bottomless filter coffee	3

THE GRACE DARLING HOTEL DRINKS

Tap Beer

Coopers Premium Lager (SA) 5/10
Coopers Pale Ale (SA) 5.5/11
Coopers Sparkling Ale (SA) 6/12
Cooper's Dark (SA) 6/12
Furphy Refreshing Ale (VIC) 6/12
Hawthorn Pilsner (VIC) 6.5/13
Sample Pale Ale (VIC) 5.5/11
Brooklyn Lager (USA) 7/14
Stone & Wood Pacific Ale (NSW) 6.5/13
Sapporo (Japan) 6.5/13
Coldstream Apple Cider (VIC) 5.5/11

Bottle

4 Pines Hefeweizen (VIC) 9
Hawthorn Amber Ale (VIC) 9
White Rabbit Dark Ale (VIC) 10
Two Birds Taco Pale Ale (VIC) 10
Quiet Deeds IPA (VIC) 9
Mountain Goat Summer Ale Can (NSW) 9
Colonial Small Ale (WA) 9
Mornington Peninsula Lager Can (VIC) 9
Sample 3/4 IPA Can (VIC) 9
Melbourne Bitter 375ml (VIC) 7
Melbourne Bitter 750ml (VIC) 12
Peroni (Italy) 9
Asahi (Japan) 9
Guinness Draught Can (Ireland) 11
Coopers Light (SA) 6
Lick Pier Ginger Beer (VIC) 10

Cider

Apple Thief Pink Lady Apple Cider (VIC) 9
Apple Thief William Pear Cider (VIC) 9
Monteith's Crushed Apple Cider (VIC) 10
Monteith's Crushed Pear Cider (VIC) 10

Sparkling

Grace House Bubbles Brut NV (VIC) 8.5/39
Umberto Luigi Extra Dry Prosecco DOC (Veneto, Italy) 11/54
Delamotte Brut 375ml (Champagne, France) 45
Bollinger Special Cuvee NV (Reims, France) 155

Whites

Grace House Semillon Sauvignon Blanc 2012 (VIC) 8.5/39
Rieslingfreak No.3 Riesling 2016 (Clare Valley, SA) 11.5/56
Ingram Road Pinot Grigio 2015 (Yarra Valley, VIC) 11/53
Petit Bourgeois Sauvignon Blanc 2015 (Loire Valley, France)
12/58
Woodlands Chardonnay 2014 (Margaret River, WA) 12/58
Tim Smith Viognier 2015 (Eden Valley, SA) 12/58

Rosé

Fighting Gully Road Sangiovese Rosé 2016 (Beechworth, VIC)
12/58

Reds

Grace House Shiraz/Cabernet 2012 (VIC) 8.5/39
5 Ships At Sea Pinot Noir 2011 (Mornington Peninsula, VIC) 9.5/47
TarraWarra Estate Pinot Noir 2015 (Yarra Valley, VIC) 11/53
Bodegas Enguera Tempranillo 2015 (Valencia, Spain) 10/48
Domaine Naturaliste Cabernet Sauvignon 2014 (Margaret River, WA)
11.5/56
Bull Lane Shiraz 2015 (Heathcote, VIC) 12/58
Tomfoolery Young Blood Grenache 2016 (Barossa Valley, SA) 12/58

Cocktails

Aperol Spritz 12
Espresso Martini 19
Negroni 20
Amaretto Sour 18
Mojito 19
Margarita 19