




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


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

Lunch Special

YOUR CHOICE OF

Angus beef burger served medium rare on brioche, bacon, pickles, cheese, lettuce, tomato, burger mayo & hand cut chips

Tofu burger patty on vegan brioche, pickled carrot, daikon, onion, coriander, chilli, iceberg lettuce, mayo, kecap bbq sauce & hand cut chips 

Pappardelle, slow roasted duck, orange zest, basil, parmesan & charred sourdough



**WITH A COMPLIMENTARY POT OF COOPERS
JUST \$15**

 - vegan


Mains

Crispy Berkshire pork belly, roast pear, choi sum, pork gravy, pickled daikon & papaya	28
Sustainable market fish, parsley & almond puree, carrots agridulce, smoked ricotta, fennel, roast apricot & puffed rice	30
Chilli black beans, butternut corn bread, smoked tofu, fennel slaw, mayo & jalapenos 	22
Vegan butter curry, tofu dumplings, crispy onions, basmati rice & garlic naan 	24
Free range panko crumbed chicken parma, smoked leg ham, basil infused sugo, torched raclette cheese, roast potatoes & slaw	25
Southern fried chicken burger, cheddar, slaw, bean salsa & house cut chips	19
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

Brocolini, olive oil, pangrattato & parmesan	12
Hand cut chips 	9
Gravy	5
Fennel & cabbage slaw, fresh herbs & vinaigrette 	9
Potato mash	8

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

*** Ask staff about our Daily Specials ***
*** Please let us know if you have any allergies ***
All out meat is free range

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) 50
- 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) 12/59
- Woodlands Chardonnay 2014 (Margaret River, WA) 12/58
- Tim Smith Viognier 2015 (Eden Valley, SA) 11/53

Rosé

- Fighting Gully Road Sangiovese Rosé (Beechworth, VIC) 11/53

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