



# 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, shaved cucumber salad & nori crisps	14
Tempura prawns (3) miso mayo, chilli & soft herb salad, toasted nori dressing	13
Fried polenta zeppole (5), rich tomato sugo, parmesan	9
Zuchinni & chickpea kofte (2), cucumber, mint, avocado, flatbread 	10


## Salads

Seared sesame tuna, snake beans, radish, egg, pomegranate jewels, preserved yuzu, chilli tamari dressing	24
Grilled fig, radicchio, spinach, shaved kohlrabi, coconut, white beans, hazelnut dressing, blue cheese	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, baby leaf salad	25
Southern fried chicken burger, cheddar, slaw, bean salsa, house cut chips	19
Kangaroo loin fillet, parsnip puree, crisps, potato fondant, sauteed spinach, spiced jus	30
300g O'Connors dry aged Sirloin, celeriac remoulade, twice cooked chunky chips, herb butter, dijon	30
300g O'Connors dry aged Scotch fillet, garlic mash, baby leaf salad, fried onion, pepperberry jus	36

## Sides

Green beans, confit garlic, almonds, lemon & sage butter	8
Hand cut chips 	9
Gravy	5
Baby leaf salad, glass onion, radish, sherry 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, 11 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

Colonial Australian IPA (WA) 6.5/13

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)

12/59

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