

THE GRACE DARLING HOTEL MENU

Starts

Cumin fried chickpea & sumac hommus with toasted sourdough 	10
Lamb cutlets (3) with smoky baba ghanouj, lemon & chilli labneh	15
Chicken ribs dusted in spices, fried & glazed with chipotle bbq sauce	13
Tempura prawns (3) with miso mayo, chilli & soft herb salad with toasted nori dressing	13
Cauliflower cheese croquettes (4) with a pickle, caper & shallot salsa	12
Charred tempeh skewers (3) with cashew puree & pickled cucumber salsa 	12


Salads

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

Lunch Special

YOUR CHOICE OF

Angus beef burger on brioche with bacon, pickles, cheese, lettuce, tomato & burger mayo with house cut chips



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

The Grace Darling house made pappardelle with duck ragu & parmesan

WITH A COMPLIMENTARY POT OF COOPERS
JUST \$15

 - vegan




Mains

Slow cooked lamb shepherds pie with fried broccoli	24
Market fish with creamed jerusalem artichokes, warm white beans, shredded brussel sprouts, fine herbs, capers & burnt butter	27
Chilli black beans with butternut corn bread, smoked tofu, fennel slaw, mayo, jalapenos & pickles 	25
Silverbeet & potato curry with fried onions, coriander, chilli, vegan cream cheese and basmati rice 	22
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

Steak

300g Sirloin with herb butter, fries, mustard & slaw with an aioli dressing	28
300g Scotch fillet with garlic butter, mash, silverbeet, pancetta & a mixed mushroom braise	36

Sides

Broccoli with olive oil, lemon & parmesan	9
Hand cut chips 	9
Gravy	5
Slaw - fennel, cabbage, herbs, vinaigrette 	9
Potato mash	8
Smoked tofu 	5

Dessert

New York cheesecake with chocolate soil & plum mud	14
Chocolate fondant with candied ginger mascarpone	14
Mixed ice cream sundae with brandy snap wafer & chocolate ganache sauce	12
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) 6.5/12
Furphy Refreshing Ale (VIC) 6/11
Hawthorn Pilsner (VIC) 6.5/12
Sample Pale Ale (VIC) 6/11
Brooklyn Lager (USA) 7/13
Stone & Wood Pacific Ale (NSW) 7/13
Sapporo (Japan) 7/13
Coldstream Apple Cider (VIC) 6/11

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)
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

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
Santa and D'Sas Prosecco NV (King Valley, VIC) 11/54
Oakdene Sparkling Brut NV (Bellarine Peninsula, VIC) 10/52
Bollinger Special Cuvee NV (Reims, France) 155

Whites

Grace House Semillon Sauvignon Blanc 2012 (VIC) 8.5/39
Poonawatta 'The Eden' Riesling 2015 (Eden Valley, SA) 11.5/57
Ingram Road Pinot Grigio 2015 (Yarra Valley, VIC) 11/53
Neudorf Sauvignon Blanc 2014 (Nelson, NZ) 12/55
Woodlands Chardonnay 2014 (Margaret River, WA) 12/57
Tim Smith Viognier 2015 (Eden Valley, SA) 12/59

Rosé

Dominique Portet Fontaine Rosé 2015, (Yarra Valley, 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
TarraWara Estate Pinot Noir 2015 (Yarra Valley, VIC) 12/59
Jericho Tempranillo 2015 (Adelaide Hills, SA) 11/53
Fighting Gully Road Sangiovese 2014 (Beechworth, VIC) 12/58
Domaine Naturaliste Cabernet Sauvignon 2014 (Margaret River, WA)
11.5/56
Head Red Shiraz 2015 (Barossa Valley, SA) 12/59

Cocktails

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

