## Healesville In Room Dining

Someth	ning	small
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Tamarind glazed lamb loin, almond and pinenuts mole, pickled onions (mwg)	\$21
Ham hock and corn Locro (soup), paprika oil, coriander and toasted sourdough (gfo)	\$19
Empanada - roast vegetables, chimichurri (v/vg)	\$19
Oregano and paprika spiced Calamari, mayo and herb salad	\$20
Buffalo chicken wings, chipotle mayonnaise and apple slaw	\$19
A bit bigger	
Wagyu beef burger, milk bun, pickles, bacon, American cheese and fries	\$28
Little creek pasture reared rib eye, chimichurri, onion rings and red wine jus (gfo)	\$43
Salad - Roast winter vegetables, quinoa, preserved lemon, cumin yoghurt (mwg/v/vo) ADD: grilled chicken breast	\$27 \$10
Pan -fried salmon, mash, semi- dried tomatoes, pico de gallo (mwg)	\$38
Braised beef cheeks and lentil stew, parsnip cream and grilled sourdough (gfo)	\$39
Burrito wrap - Guacamole, pumpkin, jalapenos, pickled red onion, Mexican cheese and chips (v/vo)	\$24
Sides to share	
Seasonal green salad (mwg/v/vo)	\$12
Green beans, chimichurri (mwg/v/vo)	\$12
Fries, aioli (v)	\$12

## A bit sweeter

Please ask our friendly staff

V = Vegetarian GO = Vegan Option GFO = Gluten Free Option MWG = Made without Gluten

