

felt

RESTAURANT

Chefs menu option: 7 courses \$63pp | with dessert \$73pp*
dishes included are marked with ^ symbol

SMALL/SIDES

Crispy fries dusted with celery salt (v)	8
Grilled broccolini rabe tossed in herb oil and pangrattato (v)	9
Pan seared asparagus sprinkled with aleppo pepper (gf) (v)	9
Kale Caesar salad with croutons, parmesan cheese, white anchovies and 63 degree egg	16
Pear and rocket salad with walnut dressing (v)(gf)	12
Marinated olives and pretzel with house made cheese dipping sauce (v)	13
Mushroom and truffle croquettes ^ (v)	14
Heirloom tomato and beetroot salad with honey labneh, quinoa crunch and chili oil vinaigrette (gf) (v)	16
Chicken liver parfait and pedro ximenez jelly served with toasted brioche ^	14
Lamb ribs with honey and malt vinegar glaze (gf)	18
Pork and prawn dumplings with Asian herb salad and homemade sauce ^	12

MEDIUM

Pretzel dusted calamari with lime mustard aioli	20
Crispy pork belly, stone fruit salad apricots, nectarine, peaches with celeriac puree and plum sauce ^ (gf)	22
Day boat scallops, avocado cream, pickled cucumber ^ (gf)	24
Saganaki cheese in a cast iron pan, smoked almond dust, pink grapefruit and frisée salad (gf)	16
Smokey crumbed eggplant with Gippsland blue cheese dipping sauce ^ (v)	16

LARGE

Pan seared market fish with Italian coleslaw and sauce vierge (gf)	34
Slow cooked lamb shoulder with garlic yoghurt, harissa and mixed tomato salad with flat bread	48
Kale risotto with crème fraiche, 63 degree egg, walnut croutons and topped with pecorino (v)	32
 SIGNATURE DISH Chargrilled spatchcock with a sweet tea glaze, served with a watercress and parsley salad dressed in herb oil ^	42

GRILL

Australian pasture raised meat sourced directly from our farmers. All steaks are pre-carved and served with parsley and watercress salad, smoked tomato and chive butter, salsa verde and jus.

350g Short Horn Rib Eye (gf)	South Gippsland	46
300g Black Angus Scotch Fillet (gf)	Cape Grim, Tasmania	48

DESSERT

Orange crème brûlée with freeze dry fruits (gf)	15
Apple parfait in pastry, blackberry sponge and honeycomb ^	15
Trio of house made sorbets (<i>ask waiter for details</i>)	12
Fried popcorn ice-cream with a dolce center sitting on sticky cherry paint and chocolate soil	15

felt restaurant | Instagram: @hotel_lindrum | Tag: #hotellindrum #feltrestaurant

(gf) = gluten free | (v) = vegetarian. * Minimum 2 people – chef's menu is served sharing style

Please speak to our team for wine matches or further selections
& substitutions that meet your dietary requirements.