



felt

RESTAURANT

A menu designed for sharing
by Chef Connor Min.

Each dish reflects his passion
for exceptional and locally
sourced produce.

Join us for dinner.



COCKTAILS



Espresso Martini – Signature Cocktail 19

Padre coffee with Ketel One Vodka, Kahlua and a hint of Frangelico

Kir Royale 19

9th Island Pinot Noir Chardonnay blended with Chambord for sweetness

Cosmopolitan 19

Fruity & sweet: vodka, Cointreau, lime and cranberry juice

Margarita 19

Salty & sour: lemon, Tequila, Cointreau and finished with a salt rim

Mojito 19

Born on the Island of Cuba a refreshing blend of white rum, lime and mint

Sidecar 20

Cognac, Cointreau and lemon juice

APERITIFS

Lillet Blanc *served with ice and slice of orange* 14

Aperol Spritz; *Aperol & Sparkling wine* 14

Negroni; *Campari, Tanqueray, Vermouth* 18

Jasmine; *Tanqueray, Campari, Cointreau & Lemon* 19

BUBBLES

NV Dal Zotto Prosecco, King Valley, VIC 14

13' Yarrabank Cuvee Brut, Yarra Valley, VIC 19

Veuve Clicquot NV Rheims, FR 29

WHITE

16' La Bohème Riesling, Yarra Valley, VIC 15

16' Pizzini Pinot Grigio, King Valley, VIC 12

16' Jones Road Sauvignon Blanc, Mornington, VIC 15

16' Medhurts 'YV' Chardonnay, Yarra Valley, VIC 15

16' Crittenden Estate 'Peninsula' Fume Blanc, Mornington, VIC 14

ROSÉ

17' Pink Claw Grenache Rose, Mornington, VIC 13

RED

16' Rob Dolan Pinot Noir, Macedon Ranges, VIC 14

16' Heathcote Winery Craven's Place, Heathcote, VIC 14

15' Rockbare Cabernet Sauvignon, Coonawarra, SA 14

15' Two Hands Brave Faces, GSM, Barossa Valley, SA 15

16' Pinocchio Sangiovese, Multi Region, VIC 14

CHEF'S SHARING MENU

7 plates \$60pp | with dessert \$73pp*

Pork and mushroom dumplings, soy chilli sauce, Asian herbs

Manchego cheese and jalapeno croquettes, chilli mayo (v)

Asparagus, beetroot crumbs, crispy farrow (vegan)

Duck liver mousse, sweet olives, pickles, brioche toast

Hiramasa kingfish carpaccio, tuna aioli, shaved pickle, eschallots,
buttermilk lavosh

Korean fried chicken, buttered corn, pickled daikon

Charred pork belly slices, Shaoxing glaze, yellow squash, torched radicchio,
quince jam (gf)

~

Triple chocolate mousse, chocolate coffee crumb, Padre espresso ice cream

* Minimum 2 people – chef's menu is served sharing style

SMALL PLATES

Pork and mushroom dumplings, soy chilli sauce, Asian herbs 15

Manchego cheese and jalapeno croquettes, chilli mayo (v) 14

Buttered broccolini, tamari almonds (v) 10

Smoked pimento spiced fries, aioli (vegan) 10

Duck liver mousse, sweet olives, pickles, brioche toast 14

Local olive medley (vegan) (gf) 9

Burrata, heirloom tomatoes, beetroot, tarragon honey dressing, quinoa crisps 19

Asparagus, beetroot crumbs, crispy farrow (vegan) 14

MEDIUM PLATES

BBQ beef short rib, apple slaw, sliced radish, black bean crumbs, black olive oil 26

Gamekeepers artisan charcuterie board with ciabatta slices 27

Chargrilled local squid, edamame, chorizo crumb, fennel leaves 21

Korean Fried chicken, buttered corn, pickled daikon 24

Hiramasa Kingfish carpaccio, tuna aioli, shaved pickle, eschallots, buttermilk lavosh 23



This dish is inspired by Stephanie Alexander, a Melbourne born and raised cook, who is regarded as one of Australia's great food educators and inspiring women.

LARGE PLATES

Market fish, fennel and grapefruit salad, caper berries, sorrel, lemon 36

Diced lamb neck ragu, pappardelle pasta, vine ripened tomatoes, goat curd, pecorino 33

Wild mushroom and ricotta tortellini, cauliflower puree pecorino, crisp sage (v) 31

Charred pork belly slices, Shaoxing glaze, yellow squash, torched radicchio, quince jam (gf) 33

Medium smoked duck breast, spiced pumpkin puree, kohlrabi chips, sauerkraut, orange jus, wattle seeds 35

250g Cape Grim beef strip loin, grilled onion, kipfler potato 46

DESSERT

Trio of Sorbet and ice-cream 12

Pistachio nougat crumbed semifredo, white chocolate sauce, amaretti, raspberry strawberry dust 15

Walter's cheese selection of seasonal cheeses, lavosh, grapes, fig jam 24

A good cause for dessert – Strawberry ricotta clafoutis, butter pecan ice-cream, blueberry 16

felt restaurant will donate \$2 for every Dessert Special purchased, to the AccorHotels Community fund. Please allow 15 minutes for the dessert to be delivered.



GALLERY

Triple chocolate mousse, chocolate coffee crumb,
Padre espresso ice cream 15

A nod to our heritage. This building was once home to well-known Melbourne coffee merchants, Griffiths Brothers.

STICKY TIPPLE

2016	Frogmore Creek Vineyard Iced Riesling	Coal River TAS	17
2014	De Bortli Noble One Botrytis Semillon	Hunter Valley, NSW	19
NV	Pennyweight Gold Riesling	Beechworth, Vic	19
NV	All Saints Estate Muscat	Yarra Valley, VIC	15
NV	Penfolds Grandfather's Port	Multi Region, SA	19
2012	Ramos Pinto Port	Douro, PRT	9
NV	Valdespino Pedro Ximinez	Jerez, SPN	9

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

(gf) = gluten free | (v) = vegetarian.

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



HIGH TEA

**Every Saturday & Sunday
1pm – 4pm**

A glass of sparkling wine on arrival

Assortment of ribbon sandwiches & petite
Noisette rolls with seasonal fillings such as;
smoked salmon, egg chai and tuna mayonnaise

Freshly baked scones with organic jam by
Jam Lady Jams and clotted cream

Petite pastries, macarons and afternoon cakes

Your choice of 15 different T2 loose leaf
blends and Padre espresso coffee is
available throughout the service

\$60 per person

Group bookings welcome

(1 person for every 10 is free)

Bookings are essential.

Speak to a member of our team or
visit www.hotellindrum.com.au

felt

26 Flinders Street – Melbourne
03 9668 1111

www.hotellindrum.com.au

@Hotel_Lindrum

@Felt_Restaurant