



**felt**  
RESTAURANT

A menu designed for sharing.

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

Join us for dinner.





## COCKTAILS



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### 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*

### Sidcar 20

*Cognac, Cointreau and lemon juice*

## APERITIFS

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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

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NV Dal Zotto Prosecco, King Valley, VIC 14

13' Yarrabank Cuvee Brut, Yarra Valley, VIC 19

Veuve Clicquot NV Rheims, FR 29

## WHITE

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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

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17' Pink Claw Grenache Rose, Mornington, VIC 13

## RED

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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\*

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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)

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

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

## SMALL PLATES

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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

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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

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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

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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

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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

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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**

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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

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\$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](http://www.hotellindrum.com.au)

# felt

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