

WINE BY THE GLASS

BUBBLES

NV Dal Zotto Prosecco, King Valley, VIC 14

2012 Yarrabank Cuvee Brut, Yarra Valley, VIC 19

NV Veuve Clicquot, Reims, FR 29

WHITE

2017 Mitchelton Blackwood Park Riesling, Goulburn Valley, VIC 15

2017 Medhursts "YV" Chardonnay, Yarra Valley, VIC 15

2017 Jones Road Sauvignon Blanc, Mornington Peninsula, VIC 15

2017 Chockstone Pinot Gris, Grampians, VIC 14

2016 Crittenden Estate 'Peninsula' Fume Blanc, Mornington Peninsula, VIC 14

ROSE

2016 Pink Claw Grenache Rose, Mornington Peninsula, VIC 13

RED

2012 Delys Le Petite Syrah, Pyrenees, VIC 14

2017 Sticks Cabernet Sauvignon, Yarra Valley, VIC 14

2017 Boat O'Craigo Pinot Noir, Yarra Valley, VIC 15

2018 Wood Park Wines Wild's Gully Tempranillo, King Valley, VIC 12

CHEF'S SELECTION MENU

4 COURSES - \$89 per person

Cider cured salmon | Apple puree | Beetroot | Walnuts (DF, GF)

Sirloin steak | Creamy mash | Broccolini | Port wine sauce (GF)

Sautéed greens | Lemon | Garlic (GF, DF, V)

Lavender crème brulee | Apple | Shortbread | Cinnamon ice-cream

NIBBLES

Bread & Butter 6 | Olives 8 | Mixed nuts 8

SMALLER PLATES

Chicken & black pudding terrine | Piccalilli | Chicken liver | Macadamia 20

Slow cooked duck egg | Green asparagus | Crème fraiche | Truffle oil (GF, V) 19

Cider cured salmon | Apple puree | Beetroot | Walnuts (DF, GF) 24

Lamb scrumpet | Mint | Goats curd | Pickled carrots 20

MAINLY MINE

Berkshire pork belly | Rhubarb beetroot ketchup | Baby beets | Apple cider jus (DF,GF) 36

Sirloin steak | Creamy mash | Broccolini | Port wine sauce 48

Hapuka | Cauliflower | Goats cheese | Herb sauce | Almonds 42

Barramundi | Kipfler potato | Saffron | Mussels | Karkalla (GF) 38

Gnocchi | Porcini | Wild mushrooms | English cheddar | Spinach (V) 34

SIDE KICKER

Creamy mashed potato (GF) 12

Smoked pimento spiced chips | English cheddar mayonnaise 10

Beetroot | Butter lettuce | Walnuts | Orange vinaigrette (GF) 15

Sauteed greens | Lemon | Garlic (GF) 14

SWEET FINISH

Trio of sorbets & ice-creams (GF) 14

Lavender creme brulee | Apple puree | Shortbread | Cinnamon icecream 19



Dolly's Apricot Crumble | Clotted cream | Lemon myrtle 21

A nod to our heritage. This building was once home to the Lindrum's Billiard Centre, which was opened in 1973 by Walter Lindrum's neice Dolly Lindrum.



British cheese | Eccles cake | Quince 24

Cropwell Bishop Stilton Blue

This dish is inspired by our Head Chef, Matthew Bentley's mother, who was born and raised in the town of Eccles

Walter's cheese board | Irish crackers | Grapes | Quince jam 25

Cropwell Bishop Stilton Blue | Grandma Singletons Strong Lancashire | Tunworth Camembert

Felt restaurant will donate \$1 for every dessert purchased, to the AccorHotels Community Fund. The fund supports the Kokoda Youth Foundation, Lifeline, Garvan Institute, AIME and the Australian Childhood Foundation

HIGH TEA AT HOTEL LINDRUM

Every Saturday and Sunday
1pm – 4pm

A glass of sparkling wine on arrival

Assortment of ribbon sandwiches & petite Noisette rolls with seasonal fillings

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

\$69 per person

Group bookings are welcome
(1 person for every 10 is free)

Bookings are essential.

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

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