



**The Mystic Gateway to
Fine Food, Wine
&
Hospitality**

RESTAURANT MENU

Welcome ..

It is our intention to provide a relaxing setting amidst a very natural environment where great flavours and wines can be shared and enjoyed with your loved ones, friends and family. We are very fortunate to be located at the top of the Yarra Valley and on the edge of the Upper Goulburn regions of Murrindindi, where our team of highly skilled chefs led by Head Chef Jason, are able to create a seasonally inspired menu with particular attention to fresh regional produce influenced by a diversity of cultures and flavours. We thank you for joining us and ask that you consider our menu and allow us to provide genuine regional hospitality.



Something Light & To Share ...

We are very excited to have the opportunity to showcase the Yarra Valley's and the Upper Goulburn Valley's best produce. In order to maximise your dining experience we have created smaller, share style dishes which are presented to the table. Have fun tasting and sharing lots of different dishes from the varied flavours of our menu.

Toasted Baguette with balsamic & olive oil (lf) 7

Toasted Baguette with Fetta, dukkah & local olive oil (lfa) 11

Garlic Bread 8.5 **Garlic Bread with Cheese** 9

Fries with Confit Garlic Aioli 9.5

Hand Cut Chips with Sour Cream and Sweet Chilli (v) 11.5

Bruschetta Two Ways - Tomato, Boccocini, Basil Pesto and Charred Vegetables, Goats Chevre 16.5

Garlic Prawns with Saffron, Chilli, Pea Pilaf (gf) 18

Buxton Smoked Trout Rilette with Toasted Sourdough (gfa) 17.5

Flash Fried Calamari with Fennel Salt, Wasabi & Pickled Carrot (gf) (lf) 17

Pulled Pork Sliders (3) with Apple Slaw and Jalapeño Mayonnaise (lf) 18

Antipasto Platter for 2 - Marinated Vegetables, Trout Rilette, Calamari, Croquettes, Feta, Chorizo, Toasted Baguette (gfa) 60

Important Notice Regarding Food Allergies :

While Black Spur Inn will take all reasonable care and endeavour to accommodate requests for altered or special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

v... vegetarian va...vegetarian adaptable ve...vegan gf ... gluten free
gfa ... gluten free adaptable lf ... lactose free

Please note that if paying with a credit card a 1.5% service fee will be added at settlement

A 15% surcharge is applicable on State and Federal public holidays

Thank you for understanding



Something Filling...

Roasted Root Vegetables, Black Quinoa & Feta Salad (gf) (lfa) (vea) 23

Grilled Chicken, Chorizo & Avocado Salad with Tarragon Mayonnaise (gf) (lf) 27

Pizza - Slow Cooked Lamb, Chermoula, Spinach and Red Onion (gfa - \$3 extra) 20
or

Three Cheese - Red Leicester, Mozzarella & Parmesan (gfa - \$3 extra) 18

Black Angus Cheeseburger with House made Ketchup, American Mustard, Red Leicester Cheese, Pickles and Fries 25

Traditional Beer Battered Fish & Chips with Fries and Salad (gfa) 25

Cajun Spiced Grilled Chicken Burger with Jalapeño Mayonnaise, Cheese, Tomato, Corn and Coriander Salsa and Fries (lfa) 25

Lightly Panko House Crumbed Oven Baked Chicken Parmagiana with Smoked Ham, Napoli Sauce & Mozzarella cheese, and your choice of two (2) sides 28

Panko House Crumbed Chicken Schnitzel with your choice of two sides and a sauce 25

Slow Cooked Moroccan Lamb Open Souvlaki with Preserved Lemon Yoghurt (lfa) 27

Confit Chicken Maryland with sweet Corn Croquette, Oyster Mushrooms, Asparagus & Thyme Jus 34

Linguine Pasta with Green Olive Tapenade, Broccoli, Lemon & Pinenuts (lf) (ve) 25

Slow Cooked Pork Belly with Apple, Radish, Wasabi & Peas (gf) (lf) 34

Beef Cheek Punjabi Curry with Saffron, Chilli, Pea Pilaf, Roti & Preserved Lemon Yoghurt (gfa) (lfa) 35

300g Portland Rump Cap with Roasted Bone Marrow, Charred Onions, Asparagus, Parmentier Potatoes & Red Wine Jus (gf) (lfa) 40

300g Grass Fed Black Angus Porterhouse with your choice of two sides & sauce or mustard (gf) 38

350g Grass Fed Black Angus T-Bone with your choice of two sides & sauce or mustard (gf) 38

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Chef's Note : We cook our steaks to the following guidelines:

Bleu - Very red and cold, Rare - cold red centre, soft, Medium Rare - warm red centre, firmer, Medium- pink and firm, Medium Well - small amount of pink in centre, Well Done - grey/brown throughout, firm.) Please allow at least 40 minutes for a Well Done Steak

Extra Sides ...

Fries (lf) 5
Sautéed Vegetables (gf) 6
Garden Salad with Red Wine Vinaigrette (gf) 5
Roasted Dutch Cream Potatoes (gf) 6

Extra Sauces- 3.5

Jus, Mushroom, Pepper, Aioli, Gravy or Garlic Butter (gf)

Extra Mustards - 3.0

Hot English, Dijon, Seeded, Horseradish

Something Sweet...

Something Sweet...

Chocolate Mousse with seasonal Berries & wild rice Crumble gf 12.5

Brioche French Toast with a Strawberry Compote & Espresso Ice Cream 12.5

Chocolate Sable with salted Caramel, Chantilly Crème, Banana & toasted Almonds 12.5

Affogato with a shot of espresso coffee and your choice of Frangelico, Baileys or Tia Maria with Vanilla bean Ice Cream gf v 18

Honeydew Granita with shaved Watermelon v, ve, gf, df 12

Chef's Featured Cheese Board for two

featuring Brie, Gorgonzola & Vintage Cheddar served with water Crackers, Fruit and Quince paste gfa v 22

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Something to Sip...

Coffee by Great Divide

Cappuccino, Café latte, Macchiato, Long Black, Flat White, Espresso, Mocha

Cup **4.5** Mug **5.2** Soy Milk **0.50** extra

Hazelnut or Caramel Syrup **1.0** extra

Hot Chocolate 5.0 Soy Milk **0.50** extra

Iced Coffee or Iced Chocolate **5.6** Soy Milk **0.50** extra

Discover the Spice of Life - Vanilla Chai or Spiced Cinnamon Chai Latte **4.0**

Soy Milk **0.50** extra

Tea by Yarra Valley - 4.0

English Breakfast, Earl Grey, Peppermint, Chamomile, Jasmine Green

Energy – Lemongrass & Ginger

Black Spur Inn would like to acknowledge the following local producers used in our current menu ...

Buxton Trout Farm, Delatite Poultry, Thornton Butchers & Deli, Oaktree Narbethong Eggs, Dobson Potatoes, Koala Cherries, Yarra Valley Dairy, Murrindindi Olive Grove, Yarra Valley Jams, Mountain Harvest Foods, Great Divide Coffee & Yarra Valley Teas

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