



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 where our team of highly skilled chefs led by our Head Chef Trevarr Beazley, 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 you with our genuine regional hospitality.



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.

To Share...

Bruschetta - 3 Ways

- Oven dried Tomatoes, Basil pesto and Feta
- Buxton smoked Trout, soft boiled Egg, Cucumber & Caper berry
- Olive tapenade, confit of Garlic and Goat's cheese **16.0 gfa va**

Suggested wine - NV Coldstone Pinot Noir Chardonnay Sparkling or Medhurst Sauvignon Blanc

Charcuterie Board

Selection of sliced locally cured meats, with house Relish and pickles **22.0 gfa**

Suggested wine - 2013 Waterstone Bridge Chardonnay or 2012 Mr. Frog Pinot Noir

Something Light...

Soup De Jour

Please ask wait staff for Today's Special **8.50**

Suggested wine - 2013 Waterstone Bridge Chardonnay or 2011 Boat o' Craigo Sauvignon Blanc

Prawn Spring Rolls

with Saffron, Aioli, shaved Apple & Watercress salad **16.0 gf**

Suggested wine - NV Coldstone Pinot Noir Chardonnay Sparkling or 2013 Brown Bros. Moscato

Air Cured Bresola

Cured Eye Fillet served with soft boiled Egg, Anchovy Mayonnaise & toasted house Brioche **17.0 gfa**

Suggested wine - 2013 Leeuwin Estate Art Series Riesling or 2013 Medhurst Pinot Noir

Pork Rilette

with Apple Jelly, Watercress and toasted bread **14.90 gfa**

Suggested wine - 2012 Snobs Creek Artisan Sauvignon Blanc or 2013 Waterstone Bridge Chardonnay

Slow Cooked Beef Cheek

served with a Fricassee of Peas, Tomato, Shallots and Roquette **16.0 gf**

Suggested wine - 2012 Punt Road Merlot or 2013 Medhurst Pinot Noir



Something Filling...

Pan Fried Ricotta Gnocchi

served with roasted Cauliflower, Peas, Red Onion Jam and shaved Parmesan **24.0**

Suggested wine – 2013 Leeuwin Estate Art Series Riesling or 2013 Medhurst Pinot Noir

Seared Chermoula Spiced Barramundi

served with black Quinoa, tabbouleh and a preserved Lemon Yoghurt **32.0 gf**

Suggested wine –or 2013 Waterstone Bridge Chardonnay or 2013 Leeuwin Estate Art Series Riesling

Chicken & Mushroom Ballotine

served with roasted Parsnips, braised leeks, watercress and a light Chicken Jus **30.0 gf**

Suggested wine - 2012 Snobs Creek Artisan Sauvignon Blanc or 2013 Leeuwin Estate Art Series Riesling

Chef's featured Roast of the Day - with an array of seasonal Baked Vegetables, condiments and Chef's rich Gravy **26.90 gfa**

Suggested wine – Ask wait staff for recommendation to complement today's roast

Lightly Crumbed Oven Baked Chicken Breast served with Virginian Ham, Napoli sauce and Mozzarella Cheese, with your choice of Chips and Salad or Chips and Vegetables **26.50**

Suggested wine – 2013 Waterstone Bridge Chardonnay or 2013 Leeuwin Estate Art Series Riesling

Confit of Pork Belly

served with Lentils, Cauliflower Puree, Cottachino (pork) Sausage and sautéed Spinach **30.0 gf**

Suggested wine - 2010 Punt Road Merlot or 2012 Mr. Frog Pinot Noir

300 gm Grass Fed Black Angus Porterhouse

served with Kipfler Potatoes, green Beans, Cauliflower Gratin and Chef's house red wine Jus **32.00 gf**

Suggested wine – 2010 Boat O Craig Shiraz or 2012 Medhurst Cabernet Sauvignon

(Please allow at least 40 minutes for a Well Done Steak)

Extra Sides - 6.50

Green Salad v, gf

Chunky Chips v

Green Beans with Almond Butter gf v

Kipfler Potatoes in garlic & lemon gf v

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

Buxton Trout & Salmon Farm – Buxton

Yarra Valley Beef Joint – Healesville

Delatite Poultry – Mansfield

Thornton Butcher & Delicatessen

Black Spur Inn Produce Garden (Chris the Gardener)

v... vegetarian va...vegetarian adaptable ve...vegan gf ... gluten free gfa ... gluten free adaptable
Please note that if you choose to settle your account with a credit card a 1.8% service fee will be added on settlement
A 15% surcharge is applicable on State and Federal public holidays



Something Sweet...

White Chocolate Semi Freddo with Raspberry & Rosewater Coulis **11.90** gf v

Suggested - 2009 Long Gully Estate Ice Riesling

Honey Glazed Apple with Katafi Pastry with vanilla yoghurt and Hazelnut Praline **11.90** v

Suggested - Politini Fine Old Muscat

Caramelised Pineapple & Gingerbread served with a Cardamom Zabaglione **11.90** v

Suggested - 2009 Long Gully Estate Ice Riesling

Affogato with a shot of espresso coffee and your choice of Frangelico, Baileys or Tia Maria & Vanilla Ice Cream **16.50** gf v

Suggested - the world is your oyster

Baked Chocolate Tart with double cream and Rhubarb Caramel **11.90**

Suggested - Morris Liqueur Tokay

Trio of Sorbet served with candied Orange, Passionfruit and Mint **11.90** gfa, ve v

Suggested - 2009 Long Gully Estate Ice Riesling

Chef's Featured Cheese Board for two served with water Crackers, Fruit and Quince paste **20.0** gfa v

Suggested - 2012 Brown Bros. Moscato or Stanton & Killeen Ruby Port or 2009 Long Gully Estate Ice Riesling

Something to Sip...

Coffee by Beraldo

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

Cup **4.0** Mug **4.80** Soy Milk **0.50** extra

Hazelnut or Caramel Syrup **1.00** extra

Hot Chocolate

4.60 Soy Milk **0.50** extra

Iced Coffee or Iced Chocolate

5.60 Soy Milk **0.50** extra

Discover the Spice of Life - Vanilla Chai or Spiced Chai Latte

4.00 Soy Milk **0.50** extra

Tea by Beraldo - 4.00

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

Detox - Fairytale Fruit Blend

Energy - Lemongrass & Ginger

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