



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 capably led by our Chef Matt 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.



To Start & to Share ...

Garlic Bread 8.5 **Garlic Cheese Bread** 9.5

Toasted Baguette with balsamic & olive oil (lf) (v) 7

Peking Duck Spring Rolls with Chilli Soy dipping sauce (lf) 15

Southern Fried Calamari with Sriracha Mayo (gf) (lf) E 14 /M 26

Stuffed Mushrooms with char grilled Vegetables, crumbled Fetta and Balsamic Reduction (v) (vea) (gf) 14

Pan Fried Gnocchi with Pumpkin puree, Pinenut, roast Pumpkin, Spinach, Sage & crumbled Feta (v) (vea) E 16 / M 26

Pork, Apple & Walnut Terrine with toasted Sour Dough and Tomato relish (gf)(lf) 16

Salads ...

Pesto Lamb with Spinach, Feta, roasted Beetroot, Sundried Tomato & Pinenuts (gf) 22

Tempura Prawns with crispy Noodles, Red Onion, Capsicum, Mint, Coriander and a Chilli Soy dressing 20

Mediterranean Couscous with grilled Zucchini, Spanish Onion, Sultanas, roast Pumpkin, Spinach, Feta & Kalamata Olives (v) 20

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



Mains Fair...

Pan Seared Atlantic Salmon with Kipfler Potato, Asparagus, crispy Prosciutto and a Caper Dill Buerre Blanc (gf) 30

Slow Cooked Pork Belly with sweet Potato mash, sautéed Cabbage and a caramelised Apple & Sage sauce (gf) 30

Pan Seared Duck Breast with roast Sweet Potato, Mushroom, Beans, Spinach and a Blackberry reduction (gf) (lf) 30

Lightly Panko House Crumbed Oven Baked Chicken Parmagiana with smoked Ham, Napoli sauce & Mozzarella Cheese with Fries, Salad or sautéed seasonal Vegetables 28

Lightly Panko House Crumbed Oven Baked Chicken Schnitzel with Fries, Salad or sautéed market fresh Vegetables 25

From the Grill...

300g Grass Fed Black Angus Porterhouse with Garlic Parmesan mash, seasonal Greens and your choice of sauce 36

200g Grass Fed Portland Eye Fillet with Portobello Mushroom, pan fried Potato, Bacon & Spinach (gf) 38

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

Blue - 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

Sweet potato fries (gf) 6

Sautéed vegetables (gf) 6

Garden salad with red wine vinaigrette (gf) 5

Extra Sauces- 3.5

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

Extra Mustards - 3.0

Hot English, Dijon, Seeded, Horseradish

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Something Sweet...

Chocolate Brownie with Cherry Anglaise, Chocolate Ganache & Vanilla Bean Ice Cream
12.5

Crème Brûlée with Honey, Cinnamon & Vanilla topped with Hazelnut Praline (gf) 12.5

Raspberry Sorbet with Coconut Lemon Yoghurt (lf) (ve) (gf) 12.5

Affogato with a shot of espresso coffee and your choice of Frangelico, Baileys or Tia Maria with vanilla bean ice cream (v) (gf) 18

Chef's Featured Cheese Board for two

Featuring South Cape Brie, South Cape Vintage Blue & Mersey Valley Cheddar served with water crackers, dried fruit and Grapes (gfa) (v) 22

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 **6.5** Soy Milk **0.50** extra

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

Soy Milk or Almond 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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