



felt
RESTAURANT

A menu designed for sharing
by Chef Connor Min.

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

Join us for dinner.



COCKTAILS



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

Sidecar 20

Cognac, Cointreau and lemon juice

APERITIFS

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

NV Dal Zotto Prosecco, King Valley, VIC 14

13' Yarrabank Cuvee Brut, Yarra Valley, VIC 19

Veuve Clicquot NV Rheims, FR 29

WHITE

La Bohème Riesling, Yarra Valley, VIC 15

Pizzini Pinot Grigio, King Valley, VIC 12

Jones Road Sauvignon Blanc, Mornington, VIC 14

Medhurts 'YV' Chardonnay, Yarra Valley, VIC 13

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

ROSÉ

Pink Claw Grenache Rose, Mornington, VIC 13

RED

Patrick's Vineyard Pinot Noir, Macedon Ranges, VIC 14

Hereos Vineyard Shiraz, Geelong, VIC 16

Rockbare Cabernet Sauvignon, Coonawarra, SA 14

Two Hands Brave Faces, Grenache Shiraz Mataro Barossa Valley, SA 15

Pinocchio Sangiovese, Multi Region, VIC 14

CHEF'S SHARING MENU
7 plates \$60pp | with dessert \$73pp*

Pork and mushroom dumplings, shitake broth, soy chilli oil, Asian herbs

Manchego cheese and jalapeno croquettes (v)

Asparagus, winter chestnut cream, chewy beet, faro (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, Shaoxing glaze, winter 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

Pork and mushroom dumplings, shitake broth, soy chilli oil, Asian herbs 15

Manchego cheese and jalapeno croquettes (v) 14

Buttered broccolini, tamari almonds (v) (gf) 10

Smoked pimento spiced fries, aioli (v) 10

Local olive medley (v) (gf) 9

Duck liver mousse, sweet olives, pickles, brioche toast 14

Fried kombu, tuna gribiche, puffed rice, tobiko 14

Burrata, heirloom tomatoes, beetroot, tarragon honey dressing, quinoa crisps 19

Asparagus, winter chestnut cream, chewy beet, farro (vegan) 14

MEDIUM PLATES

BBQ beef short rib, radish, apple, black beans, black olive 25

Gamekeepers artisan charcuterie board 27

Chargrilled local squid, sake burre blanc, 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

Market fish, cream of leek and potato, roasted fennel caper berries, sorrel, lemon 38

Diced lamb neck ragu, priest's hat pasta, vine ripened tomatoes, goat curd, marjoram, olive crumbs 33

Wild mushroom and ricotta ravioli, pecorino, crisp sage (v) 31

Charred pork belly, Shaoxing glaze, winter squash, torched radicchio, quince jam (gf) 32

Braised beef cheek, winter parsnip puree, sour cherry, spring onion, beef tendon crisp (gf) 34

Medium smoked duck breast, spiced pumpkin puree, baked kohlrabi, blood orange jus, wattle seed dust 35

Beets pappardelle, exotic mushroom, pepita, kale, soy cream, basil pesto (vegan) 28

250g Cape Grim beef strip loin, grilled onion, kipfler potato, red wine jus 46

DESSERT

Pistachio nougat crumbed semifredo, white chocolate sauce, amaretti, raspberry strawberry dust 15

Trio of Sorbet 12

Walter's cheese selection of seasonal cheeses, lavosh, grapes, fig jam 24

A good cause for dessert – Strawberry and ricotta clafoutis, butter peacan icecream, black berry 16

felt restaurant will donate \$2 for every Dessert Special purchased, to the AccorHotels Community fund.



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

Noble One	Riverina NSW	18
Galway Pipe Tawny Port	Barossa, SA	9
Mr Pickwicks Tawny Port	Barossa, SA	14
Penfolds Grandfather Port	South Eastern Australia	19
Romate Pedro Ximinez	Jerez, Spain	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**

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

\$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

felt

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