

SMALLER

Sesame seed falafel & tahini dip	12
Croquettes, mustard aioli	15
Tempura cauliflower, roast garlic labne, lemon, cumin	18
Saganaki, spiced fig compote, pickled zucchini	18
Braised lamb brick, rocket, pickled onion, relish	18
Octopus, herbs, grapefruit aioli	19
Smoked trout, avocado, chilli jam, puffed grains	19
18 month aged prosciutto, black garlic, toasted ciabatta	22

SIDES

Dressed leaves	6
Beetroot, grain & candied walnut salad	9
Garlic & thyme Mt Prospect potatoes, aioli	9
Champ potatoes, garlic & herb butter	9
Broccoli, chilli, almonds	10
Roasted pumpkin, cranberries, dukkah	10



LARGER

Pumpkin gnocchi, kale, beurre noisette, grana padano	28
Sticky barbeque tempeh, mushroom, orange, grains, seeds	28
Roasted chicken maryland, smoked eggplant, onion, zataar	29
Braised local beef, paris mash, chestnut, grape dressing	33
Confit pork belly, sweet potato, brussel sprouts, raw vegetable slaw	34
Seared kangaroo carpaccio, native spiced yoghurt, macadamia & beetroot	35
Whole baked trout for 2, rustic ratatouille, herbs & lemon	59

DESSERTS

Warm ricotta & orange pudding, caramel, fig ice cream	16
Lemon meringue tart, vanilla, citrus, almonds	16
Dark chocolate cremeaux, passionfruit, hazelnut, puffed grains	17
Argus affogato, vanilla ice cream, caramel, Frangelico liquor, espresso coffee	21

FEED ME | from \$65 pp

Can't decide?

Just **say feed me** & our chefs will select your menu for you.

Be sure to tell us your allergies, dietaries & dislikes.

DIETARY

PLEASE INFORM US OF ANY SPECIAL DIETARY OR ALLERGEN REQUIREMENTS

124 Main Rd, Hepburn Springs VIC 3461

Phone: (03) 5348 2202

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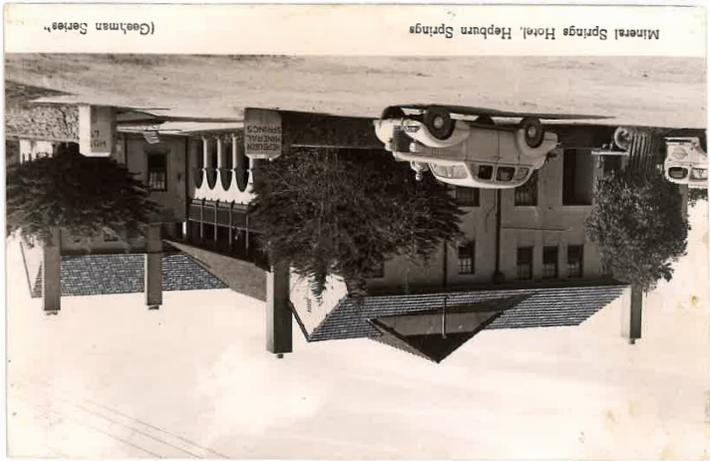
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Our Philosophy

The Argus has been a Hepburn Institution since the 1930s. We have created a menu with dishes that are designed to be shared with friends and family, and will take you on a seasonal journey through the region. Locally sourced suppliers such as Tuki trout, Istra, Googie eggs, Daylesford meat co, Springmount, Tonnas, La Madre bakery, Olives olives and the Sutton grange farm, just to name a few, have helped our chefs create a magical menu matched with a wine list that highlights a great range of Victorian vineyards you will be spoiled for choice.

We welcome you to enjoy the relaxed atmosphere throughout the Hotel.





DINING ROOM • HEBURN SPRINGS

THE ARGUS