

## SMALL

Truffle + pea arancini	5
Baked polenta + chilli corn relish	6
House made cheesy garlic bread + whipped butter	9
Crisp chicken wings, Parmesan + black pepper	12
House made duck liver pâté, apple chutney + toasted sourdough	12
Crisp calamari, chilli jam + lime	14
Warm goat's cheese soufflé + chives	18
Six wood fired oysters, bacon, apple balsamic + chives	24
Seared scallops, braised bacon, parsley salad + lemon	26

## LARGE

Pan roasted free-range pork chop, caramelised pears, spring greens + pork jus	28
Duck confit, witlof, orange + hazelnuts	28
Slow cooked chicken ravioli, truffle pecorino, toasted almonds + parsley	27
200gm grass fed beef tenderloin, roasted capsicum, semi-dried tomato + hazelnut relish	32
Market fish, parsnip purée, gremolata + toasted almonds	29

## FEASTS TO SHARE

Lamb shoulder, house made pita, tahini, beetroot hummus, chilli cucumber salad, watercress + lemon 85

Chermoula marinated wood fired chicken, zataar flatbread, herb yoghurt, parsley salad + tzatziki 75

Caribbean marinated pork shoulder, soft rolls, pineapple relish, butter lettuce + BBQ sauce 79

Whole wood fired snapper, fennel salad, chips, salsa verde + lemon 85

Pan roasted 1kg T-bone steak, roasting juices, buttery potato mash, rocket Persian feta salad 115

## SIDES ALL 7

Chips, chilli salt + aioli	Buttery potato mash
Rocket, pine nuts, Persian feta + balsamic	Wood fired pumpkin + tahini
Steamed greens + brown butter	Roast cauliflower, chilli, Parmesan + rocket

## SALADS

Poached ocean trout, shaved fennel, orange, watercress + citrus vinaigrette	24
Seared beef tenderloin, rocket, semi-dried tomatoes, pine nuts, Persian feta + balsamic vinaigrette	22
Roasted beetroot, goat's curd, red oak lettuce, witlof, apple, walnut + honey dressing	21

## PIZZA

Pepperoni, fennel oil, mozzarella, Parmesan + parsley	26
Zucchini, ricotta, lemon, mint + mozzarella	22
Italian sausage, pistachio, garlic, Parmesan, mozzarella + basil	26
Roasted pumpkin, pine nuts, Fontina, mozzarella, balsamic + rocket	22
Fior de latte, basil, tomato + extra virgin olive oil	22



## HATCH SET MENU

'THE PERFECT OPTION FOR A GRAZING  
LUNCH OR A LIGHT DINNER'

MINIMUM 6PPL

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**35PP**

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**ENTRÉE (SHARED)**

Truffled pea + Parmesan arancini

Crisp calamari, chilli jam + lime

Margarita pizza, fior di latte, basil, tomato  
+ extra virgin olive oil

**MAINS (SHARED)**

Chermoula marinated wood fired chicken, zaatar flatbread,  
herb yoghurt, parsley salad + smoky eggplant puree

Caribbean marinated pork shoulder, soft rolls, pineapple  
relish, butter lettuce + BBQ sauce



## THE GRAND TOUR

'CAN'T DECIDE? RELINQUISH CONTROL TO OUR HEAD CHEF  
WHO WILL PREPARE A UNIQUE SELECTION OF DISHES  
FROM THE HATCH MENU.'

THE TOUR IS SURE TO BOTH TANTALIZE AND SURPRISE...  
SO PREPARE FOR AN EXCITING CULINARY EXPERIENCE.

THE SELECTION WILL HIGHLIGHT THE MENU'S MOST LOVED  
DISHES AS WELL AS THE CHEF'S PERSONAL FAVORITES.

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**49PP**

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