

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

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

TO SHARE

Slow roast lamb shoulder, watercress + lemon	58
Chermoula marinated wood fired chicken + herb yoghurt	43
Caribbean marinated pork shoulder, butter lettuce + housemade BBQ sauce	42
Hatch seafood platter, wood fired whole market fish, Harvey Bay scallops, calamari, oysters, house cured salmon, condiments + chips	85

SIDES ALL 7

Chips, chilli salt + aioli	Wood fired pumpkin + tahini
Rocket, pine nuts, Persian feta + balsamic	Wood fired asparagus, lemon
Steamed greens + brown butter	Roast cauliflower, chilli, Parmesan + rocket
Pita bread + beetroot hummus	Shaved sugarloaf cabbage, parsley + whole grain mustard
Buttery potato mash	

SALADS

Poached ocean trout, shaved fennel, orange, watercress + citrus vinaigrette	18
Seared beef tenderloin, rocket, semi-dried tomatoes, pine nuts, Persian feta + balsamic vinaigrette	16
Roasted beetroot, goat's curd, red oak lettuce, witlof, apple, walnut + honey dressing	14

PIZZA

Pepperoni, fennel oil, mozzarella, Parmesan + parsley	22
Zucchini, ricotta, lemon, mint + mozzarella	18
Italian sausage, pistachio, garlic, Parmesan, mozzarella + basil	21
Roasted pumpkin, pine nuts, Fontina, mozzarella, balsamic + rocket	18
Fior de latte, basil, tomato + extra virgin olive oil	16



HATCH SET MENU

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

MINIMUM 6PPL

35PP

ENTRÉE (SHARED)

Australian marinated olives

Truffled pea + Parmesan arancini

Crisp calamari, chilli jam + lime

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

Pepperoni, fennel oil, mozzarella, Parmesan + parsley

MAINS (SHARED)

Chermoula marinated wood fired chicken, herb yoghurt

Slow roast lamb shoulder, watercress + lemon

Chips, chilli salt, aioli

Rocket, pine nuts, Persian feta + balsamic

Home made pita breads



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.

49PP

