

SMALL

Three smoked mozzarella + herb arancini, red pepper relish	9
Fried haloumi, dried tomato, almonds, basil aioli	12
Truffle salami, whipped feta, salsa verde, crostini	13
Smoked honey chicken wings, lemon, herbs	12
Duck liver pâté, roasted rhubarb, sourdough	14
Fried calamari, herb salt, orange mayonnaise	14
Beetroot hommus, crispy chick peas, flatbread	12
Seared scallops, carrot purée, crisp prosciutto	20
Six wood fired oysters, pistachio and herb butter	24

TO SHARE

Slow cooked lamb shoulder, lemon and herbs	60
Rosemary and garlic char-grilled chicken, paprika yoghurt, crispy onion	45
Honey and ginger pork shoulder, smoked apple, almonds	44
Red wine braised beef cheeks, set polenta, pickled onion, millet gremolata	60
Whole wood fired fish, fennel salad, lemon dressing	60

SALADS

Braised chicken, chick peas, cucumber, rocket, tahini yoghurt	18
Blueberry cured salmon, goat's curd, broccoli, kale, almond	19
Roasted pumpkin, semi dried tomato, radicchio, hazelnut aioli	16
Rocket, cos, cherry tomato, cucumber, apple, cider + balsamic dressing	13

LARGE

Pan roasted barramundi, grilled fennel, capsicum, saffron broth	30
Pork tenderloin, grilled witlof, caper crème fraiche, fried broccoli, tomato jelly	32
220g beef sirloin, truffled mushrooms, steamed asparagus, pickled radish	34
Slow roasted cauliflower, carrot purée, tomato, herb dressing, hazelnuts	25
Spiced chicken Maryland, grilled eggplant, kale, goats curd	28

SIDES

THREE FOR 20

Chips, chilli salt, aioli	8
Rocket, walnuts, goats cheese, orange dressing	8
Steamed greens, garlic, brown butter	8
Truffled potato mash	8
Red cabbage coleslaw, dill vinaigrette	8
Roasted sweet potato, sesame, herbs	8

PIZZA

Cheese and garlic pizza bread, herbs	12
Pepperoni, mushrooms, mozzarella, parmesan	22
Fior di latte, basil, cherry tomato, extra virgin olive oil	18
Chicken, pumpkin, kale, pickled onion, mozzarella	24
Mushrooms, smoked mozzarella, chilli, rocket, honey	20
Artichoke, potato, rosemary, garlic, rocket, mozzarella	21
Prosciutto, peppers, smoked olives, pine nuts, mozzarella, basil	26

Using only the highest quality produce, head chef, Dallas draws inspiration from the simplicity + generosity of home cooking, making Hatch + co. the perfect home away from home.

Big Dal



\$35PP SET MENU

ENTRÉE (SHARED)

Australian marinated olives

Smoked mozzarella and herb arancini, red pepper relish

Fried calamari, herb salt, orange mayonnaise

Margherita pizza, fior di latte, basil, cherry tomato, extra virgin olive oil

MAINS (SHARED)

Rosemary and garlic char-grilled chicken, paprika yoghurt, crispy onion

Honey and ginger pork shoulder, smoked apple, almonds

Rocket, walnuts, goat's cheese, orange dressing

Chips, chilli salt, aioli

MINIMUM 4PPL



\$49PP SET MENU

ENTRÉE (SHARED)

Truffle salami, whipped feta, salsa verde, crostini

Beetroot hommus, crispy chick peas, flatbread

Duck liver pâté, roasted rhubarb, sourdough

Blueberry cured salmon, goat's curd, broccoli, kale, almonds

Mushroom pizza, smoked mozzarella, chilli, rocket, honey

MAINS (SHARED)

Slow cooked lamb shoulder, lemon + herbs

Rosemary and garlic char-grilled chicken, paprika yoghurt, crispy onion

Roasted pumpkin, semi dried tomato, radicchio, hazelnut aioli

Steamed greens, garlic, brown butter

Roasted sweet potato, sesame, herbs

Red cabbage coleslaw, dill vinaigrette

MINIMUM 6PPL



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