

SMALL

Parmesan polenta chips, truffle mayonnaise	10
Fried calamari, fennel salt, red pepper relish	14
Grilled chorizo, hazelnuts, snow pea tendrils, honey aioli	14
Beetroot hommus, candied walnuts, flatbread	12
Seared lamb, spring vegetables, goat's curd, pita	22
Flamed pepperberry goat's cheese, pickled vegetables, lavash	14
Duck liver pâté, balsamic strawberry jelly, toasted sourdough	14
Char grilled King prawns, chilli butter, fennel salad	18
Oysters 1/2 doz - Natural w lemon	22
- Bloody Mary gel + celery	26
- Wood fired w bacon + pickled onion	28

SALADS

Braised chicken, fennel, peppers, rocket, citrus dressing	18
King prawns, witlof, asparagus, croutons, smoked paprika aioli	19
Quinoa, kale, blueberries, hommus, broccolini, tahini dressing	16
Cherry tomato, rocket, cos, cucumber, apple, cider + balsamic dressing	13

PIZZA

Cheese and garlic pizza bread, herbs	12
Fior di latte, basil, cherry tomato, extra virgin olive oil	18
Bacon, brie, red onion, BBQ sauce, rocket	24
Chicken, sweet corn, capsicum, smoked mozzarella	24
Artichoke, cherry tomato, eggplant, goat's cheese	22
Pepperoni, bacon, peppers, olives, basil	24
Roast pumpkin, pine nuts, salsa verde, pickled radish, paprika mayonnaise	22

LARGE

Roast beetroot, mushroom pate, pickled celery, crispy chick peas	26
220g Cape Grim sirloin, rosemary + garlic potato, char grilled broccolini, honey mustard jus	34
Confit duck leg, broad bean salad, mandarin gel, pickled chilli	30
Pan roasted barramundi, grilled celeriac, dried tomato, green gazpacho	32
300g Scotch fillet, miso cauliflower, shaved cabbage, orange jus, crisp potato	45

TO SHARE

Slow cooked lamb shoulder, lemon, herbs	65
BBQ glazed, grilled whole chicken, apple cider onions, pangrattato	45
Peach and white wine pork shoulder, peperonata, rosemary, pumpkin seeds	45
Whole wood fired fish, fennel, lemon, parsley	65
600g Scotch fillet, celeriac puree, garlic kale, red wine jus, brown butter solids	80

SIDES

THREE FOR 20	
Chips, chilli salt, aioli	8
Steamed greens, garlic, brown butter	8
Kipfler potato salad, pickled onion, walnuts, yoghurt dressing	8
Grilled eggplant, cultured cream, fried quinoa, salsa verde	8
Rocket, parmesan, cherry tomatoes, mustard vinaigrette	8
Fresh, roasted and pickled carrot, dill dressing, pine nuts	8

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

15% surcharge applies to all accounts on public holidays

HATCH +CO

LUNCH • DINNER



\$35PP SET MENU

MINIMUM 4 PEOPLE

ENTRÉE (SHARED)

Australian marinated olives
Parmesan polenta chips, truffle mayonnaise
Fried calamari, fennel salt, red pepper relish
Margherita pizza, fior di latte, basil, cherry tomato, extra virgin olive oil

MAINS (SHARED)

BBQ glazed, grilled whole chicken, apple cider onions, pangrattato
Peach and white wine pork shoulder, peperonata, rosemary,
pumpkin seeds
Rocket, parmesan, cherry tomatoes, mustard vinaigrette
Chips, chilli salt, aioli



\$49PP SET MENU

MINIMUM 6 PEOPLE

ENTRÉE (SHARED)

Australian marinated olives
Seared lamb, spring vegetables, goat's curd, pita
Grilled chorizo, hazelnuts, snow pea tendrils, honey aioli
Flamed pepperberry goat's cheese, pickled vegetables, lavash
Char grilled King prawns, chilli butter, fennel salad
Duck liver pâté, balsamic strawberry jelly, toasted sourdough

MAINS (SHARED)

Slow cooked lamb shoulder, lemon, herbs
BBQ glazed, grilled whole chicken, apple cider onions, pangrattato
Cherry tomato, rocket, cos, cucumber, apple, cider + balsamic vinaigrette
Grilled eggplant, cultured cream, fried quinoa, salsa verde
Kipfler potato salad, pickled onion, walnuts, yoghurt dressing



HATCH_{co}