

+ SMALL PLATES

Olives (VE, GF) House marinated olives	\$8
Focaccia Bread (VE) House baked focaccia with garlic, herbs & extra virgin olive oil	\$8
Truffle Arancini (V) Truffle Arancini serve with truffle aioli	\$10
Beetroot Hummus (VE) Beetroot hummus with walnut, herbs, flatbread	\$10
Chicken Wings (GF) Blue cheese dip and choice of 2 sauce Buffalo sauce, Smokey BBQ sauce	\$12
Calamari (GF) Crispy calamari, chilli salt, chipotle aioli, snow pea tendrils, lemon	\$13

+ SIDES

Chips, chilli salt, aioli (V)	\$8
Salad, Hatch garden salad (V)	\$10
Garlic Butter Greens (GF, V) Seasonal greens with garlic & butter.	\$10

+ SALADS

Halloumi Salads (GF, V) Halloumi, mixed lettuce, cherry tomato, red onion, cucumber, olives, avocado, lemon dressing, beetroot hummus	\$18
Grilled Chicken Salad (GF). Grilled chicken, mix leaves, tomato, olives, feta, avocado, onion, house dressing, side of hummus and pita bread	\$19

+ MAIN PLATES

Hatch Classic Cheese Burger Beef patty, cheddar, pickles, tomato, lettuce, house burger sauce, burger bun, accompanied with chilli salt chips.	\$20
Chicken Parmigiana Chicken with parmesan and herb crust, melted mozzarella and leg ham served with chips and side house salad.	\$27
300G Black Onyx Rib Fillet (GF) Pumpkin puree char-grilled broccolini, baby carrot and house jus	\$45
Market Fish (GF) sweet and sour crispy market fish, pickled carrots, assorted peppers & red onions.	\$35
Scallop Fricassee (GF) pancetta, broad bean, shallots, chilli cucumber, beurre blanc & chervil.	\$26
Angel Hair Garlic Prawn Pasta (DF) Prawns cooked in garlic and citrus sauce served with angel hair pasta	\$28
Linguine Genovese (V) Made fresh with basil, pine nuts, garlic, parmigiano and cheese	\$27
Truffle & Mushroom Risotto (V, GF) Butter seared mushrooms, truffle folded through Italian risotto rice.	\$26

+ SHARED PLATES

Grilled whole chicken (GF) Grilled whole chicken marinated in house spice with herb, garlic served with roast sweet potato and roast carrots.	\$55
Beef Cheek (GF, DF) Beef cheek Bourguignon, char-grilled baby Carrots.	\$58
Lamb Shoulder (GF, DF) Slow cooked lamb shoulder, herbs, lemon dressing	\$68

+ PIZZA

Cheese Garlic (V) Garlic sauce, mozzarella, topped with fresh parsley	\$12
Margherita (V) cherry tomato, Fior Di Latte, basil, Napoli sauce, extra virgin olive oil	\$20
Veggie Supreme (V) Fresh capsicum, tomato, spanish onion, olives mushroom, mozzarella, Napoli sauce & crumble fetta	\$26
Wood smoked PIT pizza Ground beef, salami, panchetta, smokey tomato base	\$26
BBQ Chicken Chicken strips, bacon, smoky BBQ sauce, mozzarella	\$26
Supreme Salami, bacon, capsicum, spanish onion, mushroom, olives, mozzarella, Napoli sauce	\$27

+ DESSERT

Warm Chocolate Brownie Hazel nut brownie, cream, vanilla cream, chocolate glaze	\$14
Apple Tart tain Apple Tart tain served with vanilla ice cream	\$14

+ Super Deal For 2

With complimentary bottle of wine

\$99.00

Truffle Arancini (V)
Chips, chilli salt, aioli (V)
Hatch garden salad (GF)
Grilled whole chicken (GF) Or Beef Cheek (GF, DF)
Warm Chocolate Brownie (GF)
complimentary bottle of House wine

(Max 2 people for Dining)

\$39 PP SET MENU

MINIMUM 4 PEOPLE

+ ENTRÉE (SHARED)

House marinated olives (VE, GF)

Beetroot hummus, herbs, flatbread (VE)

Crispy calamari, chilli salt, chipotle aioli, snow pea tendrils, lemon (GF, DF)

Margherita pizza, cherry tomato, fior di latte, basil, Napoli sauce, extra virgin olive oil (v)

+ MAINS (SHARED)

Grilled whole chicken marinated in house spice with herb and garlic served with roast sweet potato and roast carrots (GF)

Beef cheek Bourguignon, char-grilled baby carrots, snow pea tendrils (GF, DF)

Hatch garden salad (GF, V)

Chips, chilli salt, aioli (V)

\$55 PP SET MENU

MINIMUM 6 PEOPLE

+ ENTRÉE (SHARED)

House marinated olives (VE, GF)

Crispy calamari, chilli salt, chipotle aioli, snow pea tendrils, lemon (GF, DF)

Chicken wings with blue cheese dip and choice of 2 sauce (GF)

Truffle Arancini serve with truffle aioli (V)

Margherita pizza, cherry tomato, fior di latte, basil, Napoli sauce, extra virgin olive oil (v)

+ MAINS (SHARED)

Slow cooked lamb shoulder, herbs, lemon dressing (GF, DF)

Beef cheek Bourguignon, char-grilled baby carrots, snow pea tendrils (GF, DF)

Garlic butter greens (GF, V)

Hatch Garden salad (GF, V)

Chips, chilli salt, aioli (V)