



lunch at the cooks larder

LATE SPRING 2010

HOUSEMADE PORK TERRINE OR CHICKEN LIVER PATE with ONION MARMALADE and SOUR DOUGH TOASTS 17

ANTIPASTO PLATE - HOME MADE CHARRED, MARINATED, ROASTED VEGETABLES with BOCCONCINI, CARAMELISED BALSAMIC, SOURDOUGH 18

SALAMI PLATE - SELECTION OF HANDMADE SALAMI, SHAVED PECORINO MARINATED OLIVES, ROCKET SALAD and GRILLED SOURDOUGH 18

CROQUE MONSIEUR OR MADAME (with FRIED EGG) with FREE RANGE HAM, GRUYERE, HOUSEMADE KETCHUP and GREENS 14.5 / 15.5

MELON, PARMA HAM and BUFFALO MOZZARELLA SALAD 19

OREGANO, CHILLI and GARLIC MARINATED BBQ SQUID with LEMON, AIOLI and ROCKET SALAD 17

ZUCCHINI FRITTERS with CUCUMBER, WATER CRESS, MINT and PETA SALAD 19

FRESH TAGLIATELLE PASTA with ASPARAGUS, PARMESAN and SOFT POACHED FREE RANGE EGG 19

ORGANIC INGLEWOOD CHICKEN SCALLOPINE with ITALIAN STYLE SLAW and CITRUS AIOLI 23

GOATS CHEESE and BROADBEAN RISOTTO with CRISP PANCETA 20

GRASS FED SCOTCH FILLET STEAK SANDWICH ON SONOMA SOURDOUGH with ONION MARMALADE, AIOLI, ROCKET and FRIES 22

SIDES

ROCKET, PEAR and PARMESAN SALAD 10

THICK CUT ROSEMARY and GARLIC FRIES with TOMATO RELISH OR AIOLI OR CHILLI JAM 8

SOURDOUGH with EVOO and CARAMELISED BALSAMIC 7

ADD MARINATED OLIVES 4.5 OR HOME MADE DUKKAH 3

CHEESE AUSTRALIAN and IMPORTED FARMHOUSE CHEESES with CRACKERS, HOME MADE PRUNE, FIG and WALNUT PASTE

DESSERT SEE THE BLACKBOARD for TODAY'S SELECTION!!

— GLUTEN FREE BREAD AVAILABLE — BYO 3/ P.P.

take the cooks larder home

OUR RELISHES, CHUTNEYS, PATES, TERRINES, ANTIPASTO ARE ALL AVAILABLE FROM THE DELI