

LUNCH AND DINNER MENU

FROM 11 AM MON - THUR

FROM 12 PM FRI - SUN

THE OLD LAUNDRY

Trust the chef

5 share plates \$69 per person (min 2 person)

Great Southern Groves olives I Persian rub I walnut (GF;VG)	\$10
House made focaccia I rosemary I smoked tomato butter (GFO;VGO)	\$12
Chips with aioli (DF;V;VGO)	\$10
Chicken liver pate on toast I Pedro Ximénez I red onion marmalade (GFO)	\$20
Cured Hiramasa kingfish I buttermilk I chive oil I caviar (DFO;GF)	\$24
Cheese I Marcel Petite Comte I Blue de Lacquielle I Udder Delights Brie (GFO;V)	\$40
Mezze for two – ask for today’s offering (GFO)	\$45
Dressed leaves I orange I date I almonds I shaved comté (GF;V;VGO)	\$20
Slow braised fennel I muhammara I saffron I sheep labneh (GF;V;VGO)	\$18
Goose prosciutto I seared scallops I crispy potato I frisée I apple I truffle dressing (GF;DF)	\$26
Roast pumpkin I manchego cream I pepita I finger lime (GF;V;VGO)	\$20
Korean fried chicken I house made kimchi I béarnaise I BBQ sauce	\$24 L:\$36
Ricotta cavatelli I osso buco ragu I cavolo nero I nutmeg I parmesan	\$36
Strozzapreti I ‘The Mushroom Guys’ selection I spinach I rosemary (V;VGO)	\$34
Today’s market fish I fondant potato I sauce vierge I cherry tomato (GF;DFO)	\$42
250g Black Angus sirloin I parsnip I broccolini I salsa verde I jus (GF;DFO)	\$48
Daily Chef’s special - just ask one of our friendly wait staff	\$MP
Strawberry souffle I white chocolate ice cream (GF;V) Please allow 15 minutes	\$16
Chocolate terrine I pistachio I burnt honey anglaise (GF;V)	\$16

GF= GLUTEN FREE GFO= GLUTEN FREE OPTION DF= DAIRY FREE DFO= DAIRY FREE OPTION
V= VEGETARIAN VO= VEGETARIAN OPTION VG=VEGAN VGO= VEGAN OPTION

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Let us host your next function!

Contact us for more information,
theoldlaundryevents@outlook.com