

LUNCH AND DINNER MENU

FROM 11 AM MON – THUR

FROM 12 PM FRI - SUN

THE OLD
LAUNDRY

Trust the chef

5 share plates \$60 per person (min 2 person)

Chips with aioli (V; DF)	\$10
Great southern olives eastern spices fried leaves (V;DF;GF)	\$10
Crispy zucchini flower stracciatella honey lemon	\$10
House made bread hummus oil & balsamic (GFO;V;DFO)	\$12
Chicken liver pate Calvados gel Pear baguette (GFO)	\$18
Cheese board Gippsland brie Tarago blue Pyengana cheddar honeycomb fruits (GFO)	\$38
Mezze board salumi pate Persian feta fried scamorza olives bread (GFO)	\$45
Black pudding brik pastry Aleppo aioli	\$14
Roast cauliflower Manchego fennel sugo pickled jalapeño (VGO;DFO;GF)	\$16
Charred broccolini tarator smoked almonds raisins (VGO; GF)	\$16
Baby courgettes zucchini greens pesto parmesan (VGO;GF)	\$18
Yellowfin tuna crudo black apple turmeric sauce limoncello (GF;DF)	\$22
Wagyu beef carpaccio parmesan cream lemon oil crispy capers (GF)	\$23
Ravioli charred nectarine ricotta pumpkin puree pistachio (V)	\$32
Hand rolled penne Goat in red wine sugo olives savourine cheese	\$32
Saffron pasta alla chitarra blue swimmer crab local clams chili tomato	\$34
Korean fried chicken pickles BBQ & Japanese mayonnaise (DF)	\$18 Large \$32
Today's market fish wild asparagus snow peas samphire skordalia (GF)	\$38
Futari grade 9+ wagyu rump celeriac purée Chinese mushrooms peppercorn jus (GF)	\$45
Daily Chef's special - just ask one of our friendly wait staff	\$MP
Rum baba peaches raspberry double cream	\$12
Chocolate crème brulee lavender shortbread (GFO)	\$12

VGO= VEGAN OPTION V=VEGETERIAN DF= DAIRY FREE DFO= DAIRY FREE OPTION GF=GLUTEN FREE GFO=GLUTEN FREE OPTION

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Contact us for more information,
theoldlaundryevents@outlook.com