
THE OLD

LAUNDRY

LUNCH AND DINNER MENU

FROM 11 AM MON – THUR

FROM 12 PM FRI - SUN

Chips with aioli (v; DF)	\$8
Great southern olives citrus spice (v;DF;GF)	\$10
Crispy flat bread hummus lemon oil (GFO;V;DFO)	\$12
Ortiz anchovy white anchovy citrus capers pickled red lime	\$16
Chicken liver pate Pedro Ximenez gel truffle baguette (GFO)	\$18
Cheese board la bouche d’Affinois Roquefort Macel Comte honeycomb fruits	\$36
Mezze board felino salami pate terrine San Daniele prosciutto olives bread	\$45
Roast cauliflower chili aged parmesan (v;VGO;DFO;GF)	\$12
Jerusalem artichokes pine nut alioli charred spring onions nigella (v;VGO;DFO;GF)	\$16
Charred broccolini tarator smoked almonds raisins (VGO; GFO)	\$16
Dressed greens tangelo heirloom tomato candy pistachio grapefruit dressing (v;VGO;GF)	\$18
Burrata braised red kidney beans silver beet tomato balsamic (GF;V)	\$20
Kingfish Hiramasa gravlax beetroot gin smoked sheep’s yoghurt caviar (GF;DFO)	\$22
Angus beef carpaccio parmesan cream lemon oil Manjimup truffle (GF)	\$25
Porcini linguine smoked fire scale mushrooms sage parmesan (VO)	\$28
Korean fried chicken pickles BBQ & Japanese mayonnaise (DF)	\$18 Large \$30
Crispy skin pork belly confit parsnip cavolo nero mustard jus (GF)	\$36
Today’s market fish potato rosti English spinach Paris butter pickled fennel (GF)	\$38
Smoked Black Angus scotch fillet cauliflower truffle purée crispy shallot Bordelaise (GF)	\$45
Daily Chef’s special - just ask one of our friendly wait staff	\$MP

Trust the chef

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

Chocolate crème brulee lavender shortbread (GFO)	\$12
Paris Brest marsala gel white chocolate mousse	\$12

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

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 theoldlaundryevents@outlook.com