

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)

House made flat bread peanut hummus roast garlic (GFO;VG)	\$12
Great Southern Groves olives citrus parsley chilli (GF;VG)	\$10
Chips with aioli (DF;V;VGO)	\$10
Beetroot arrosticini (2) horseradish citrus yuzu granola cashew butter (GF;VG)	\$15
Olasagasti anchovies sauce vierge peppers chervil (GF)	\$20
Cheese Latteria Perenzin goats cheddar Rogue Creamery Blue Udder Delights Brie (GFO;V)	\$40
Mezze salumi pate anchovy olives mustard fruits flat bread (GFO)	\$45
Pear salad mizuna fennel radish blackberries raspberry vinaigrette (GF;VG)	\$20
Chicken liver pate sherry and port reduction cherry compote baguette (GFO)	\$20
Goose prosciutto seared scallops crispy potato frisee apple truffle dressing (GF;DF)	\$26
Beef tartare chili chive smoked eel egg crispy baguette fraiche (GFO)	\$26
Tempura zucchini flowers (3) goats cheese ricotta pecorino tomato sugo (V)	\$26
Smoked eggplant miso skordalia almonds raisins mint coriander chilli (GFO;V;VGO)	\$26
Ricotta cavatelli osso buco ragu cavolo nero nutmeg	\$36
Korean fried chicken pickles BBQ & Japanese mayonnaise (DF)	\$24 L:\$36
Today's market fish green beans burnt butter nori jamon & olive tapenade (GF)	\$40
200g Black Angus beef fillet potato puree flame cap shrooms diane sauce prickly ash (GF)	\$48
Daily Chef's special - just ask one of our friendly wait staff	\$MP
Tiramisu souffle mascarpone anglaise almonds (V) <i>Please allow 15 minutes</i>	\$16
"Peaches 'n cream" panna cotta peach and basil sorbet melon milk crumb (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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