

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
Charred focaccia hummus oil & balsamic (GFO;V)	\$12
Cheese board Gippsland brie Tarago blue Pyengana cheddar honeycomb fruits (GFO)	\$38
Mezze board salumi pate Persian feta fried scamorza olives bread (GFO)	\$45
Roast cauliflower Manchego fennel sugo pickled jalapeño (VGO;DFO;GF)	\$16
Charred broccolini tarator smoked almonds raisins (VGO; GF)	\$16
Organic tomatoes goat curd basil sumac shallots zhoug (VGO;GF)	\$16
Chicken liver pate Pedro Ximenez gel brioche (GFO)	\$18
Fremantle swordfish crudo plums nectarine dressing Aleppo pepper (GF;DF)	\$22
Ravioli charred nectarine ricotta pumpkin puree pistachio (V)	\$32
Saffron pasta alla chitarra blue swimmer crab local clams chili tomato	\$34
Korean fried chicken pickles BBQ & Japanese mayonnaise (DF)	\$19 Large \$34
Today's market fish Moreton bay bugs baby carrots bisque (GF)	\$38
Wagin Duck seared breast confit leg press golden beetroot sauce bigarade (GF)	\$40
Futari grade 9+ wagyu rump leek puree Chinese mushrooms peppercorn jus (GF)	\$45
Daily Chef's special - just ask one of our friendly wait staff	\$MP
Pavlova custard berries cream (GF)	\$12
Walnut baklava pistachio gelato burnt cinnamon	\$12

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

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