

GERTRUDE HOTEL

TO START

Marinated Olives	8
Sydney rock oysters, apple balsamic mignonette	7ea
Pacific baked oysters, horseradish, parmesan crumb*	8.5ea
Heirloom tomato, stracciatella, vincotto, basil oil	14
Cukes, whipped feta, crispy chickpeas	16
Cured meats and pickles	22/39
Hand cut chips, aioli	12
Fried pepper chicken, ranch sauce	18
Calamari, lemon, aioli	18
$\frac{1}{2}$ kg mussels, nduja, focaccia	26

PIZZA

Sopressa, stracciatella, fior di latte, chilli, honey	29
Lamb shoulder, goats cheese, fior di latte, onion, olives, rosemary	29
San Daniele Proscuitto, fior di latte, cherry tomato, pesto	29
Wild mushrooms, marscapone, fior di latte, pecorino, parsley (v)	28
Caramelised onion, fior di latte, gorgonzola, smoked scarmoza, Grana Padano, chives (v)	27
Roasted peppers, confit tomato, zucchini, eggplant, vegan fior di latte, vegan feta (vg)	28

MAINS

Veal schnitzel, brown butter capers, lemon, fennel, fine herbs*	36
Eggplant Parmagiana, napoli, ricotta, Grana Padano (v)	31
Seared market fish, roast tomato, fennel, herbs	MP
300g Grain Fed 150 Day Scotch fillet, fries	45
Chicken Parmagiana, ham, napoli, fior di latte*	32
Swimmer crab linguine, chilli, pangrattato	38
Mushroom & walnut bolognese, gnocchi (vg)	31
Slow cooked beef cheek ragu, rigatoni	35
Leaves, shallots, apple balsamic vinaigrette	11
Broccolini, chilli, lemon, almonds	18
Maple glazed sweet potato, tahini	14
Focaccia*	6

DESSERT

Tiramisù, chocolate hazelnut crumb*	18
Dark chocolate mousse, raspberries	18
Lemon sorbet, lemon verbena	18

MONDAY

$\frac{1}{2}$ kg Homemade Pot Pie	25
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\$20 TUESDAY

Any pizza from 5pm	20
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WEDNESDAY

Pasta + Vino	29
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SUNDAY

Live Jazz 4pm - 6pm	
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Our entire menu can be made GF upon request
excluding those with an astrix

Credit surcharges apply. We have a Sunday surcharge of 10%