

GERTRUDE HOTEL

TO START

Marinated Olives	8
Sydney rock oysters, apple balsamic mignonette	6ea
Pacific baked oysters, horseradish, parmesan crumb*	8ea
Heirloom tomato, stracciatella, vincotto, basil oil	12
Cukes, whipped fetta, crispy chickpeas	16
Cured meats and pickles	22/39
Hand cut chips, aioli	11
Fried pepper chicken, ranch sauce	18
Calamari, lemon, aioli	18
½kg 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	27
Caramelised onion, fior di latte, gorgonzola, smoked scarmoza, grana padano, chives	27

Our entire menu can be made GF upon request excluding three items*. Ask about our additional vegetarian + vegan options.

MAINS

Seared market fish, roast tomato, fennel, herbs	35
250g Chargrilled Scotch fillet, fries	39
Veal schnitzel, brown butter capers, lemon, fennel, fine herbs	34
Eggplant Parmagiana, napoli, ricotta, Grana Padano	29
Chicken Parmagiana, ham, napoli, fior di latte*	32
Swimmer crab linguine, chilli, breadcrumbs	38
Mushroom & walnut bolognaise, gnocchi	31
Slow cooked beef cheek ragu, rigatoni	35

Leaves, shallots, apple balsamic vinaigrette	10
New potatoes, salsa verde	12
Maple glazed sweet potato, tahini	14
Broccolini, chili, lemon, almonds	15

DESSERT

Tiramisù, chocolate hazelnut crumb*	16
Dark chocolate mousse, raspberries	16
Lemon sorbet	16

MONDAY MUSSELS

1kg of the ocean's finest	20
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\$20 TUESDAY

Any pizza from 5pm	20
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WEDNESDAY

Pasta + Vino	29
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Credit surcharges apply. We have a Sunday surcharge of 10%