

EAT &
DRINK



THE ALCOTT

Our story begins with a stone.

A simple, sandstone block, the foundation of a grand new home: Landers House. Built in 1897 by Jonathon Landers on 16 ½ acres of land, it was the first significant dwelling in the greater Lane Cove area.

More than 120 years later, and after several transformations of the original cottage, we welcome you to The Alcott. Meaning 'from the old cottage', it's a nod to our origins, and a sign we're still making history.

Like the original Landers House, The Alcott is a first for the area. From the vibrant spritz bar and inspired outdoor dining terrace, to the exclusive event spaces and a dedicated place to play, The Alcott is a place for locals to connect and relax without leaving the lower north shore. Where mid-century design intersects with contemporary style for old-school cool. Where, filled with intimate nooks and surrounded by history, you'll find your own special place at The Alcott and you won't want to leave.

Where, with award-winning Head Chef Richard Slarp, from Sake, Aria Catering, Est, and Slip Inn, you'll find a fresh, locally sourced, Mediterranean-inspired menu that's just meant to be shared with friends.



SMALL PLATES

MIXED OLIVES	Roasted garlic & spiced dukkah	6
MEZZE & WARMED CHARGRILLED TURKISH BREAD	Spiced roasted sweet potato & crushed pea dips & heirloom tomatoes	13
FRIED CAULIFLOWER	Caramelised red wine vinegar, watercress, parsley & smoked paprika salt	13
HIRAMASA KINGFISH	Beetroot labne, ocean trout roe, dill & bread wafers	21
CHARGRILLED WA	OCTOPUS Cucumber, mint & roasted chilli	19
CHRISTORA	CHORIZO Garlic, rosemary, pumpkin & white bean puree	16
POACHED PRAWNS	Gremolata, torn pasta & fried sourdough	21



LARGE PLATES

SALT BAKED CELERIAC Spring vegetable salad & lemon dressing	18
CHARRED SOUTHERN SQUID Pickled fennel, rocket, tomato pangrattato & lemon	34
BANNOCKBURN 1/2 CHICKEN Grilled free range chicken, pickled celeriac & toasted almonds	26
GRILLED SALMON Whipped ricotta, zucchini & pickled pepper	32
PORK T-BONE 350g, roma bean salad with salt & vinegar roast potatoes	26
THE ALCOTT BURGER & FRIES Milk bun, Angus beef double patty, cheddar cheese, tomato, pickle, bacon jam & mayo	22
RIVERINE SIRLOIN 300g, cauliflower & roasted spring onions	30

SALADS

BUFFALO MOZZARELLA Heirloom tomatoes, watermelon, mint, red wine vinegar & extra virgin olive oil	17
WARM POACHED CHICKEN Sardinian fregola, kale & salsa verde	20
HOT SMOKED SALMON & GEM LETTUCE Baby beets, radicchio, marinated feta & chardonnay vinegar	21



SIDES

CHIPS Tomato salt	8
BAKED BRUSSEL SPROUTS With feta & romesco	8
GRILLED TREVISO LETTUCE Apple balsamic & crispy onions	8
STEAMED GREENS Broccolini, green beans & crushed macadamia	10
MIXED LEAF & HERB SALAD Chardonnay vinegar	8

DESSERT

PEANUTELLA Homemade peanut butter & nutella ice cream waffle sandwich	15
PAVLOVA Chocolate, strawberry, passionfruit & mango	15
CHEESE SELECTION Selection of Spanish & Italian cheeses, lavosh, truffle honey & muscatels	32



KIDS

All served with sauce, salad, fries & sliced watermelon

CRISP FRIED MAC N' CHEESE	10
MINI PIZZA Ham & pineapple	10
BEEF BURGER With cheese & tomato	10
BATTERED FISH	10
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VANILLA ICE CREAM Ice magic	3

LOOKING TO HOST AN EVENT?

Contact our events team at events@thealcott.com.au

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Guest Wifi available

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Please let us know if you have any allergies or
require information on ingredients used in our dishes

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Please note there is a 10% surcharge on public holidays

All credit cards incur a 1.5% surcharge