

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
—	
VANILLA ICE CREAM Ice magic	3

### LOOKING TO HOST AN EVENT?

Contact our events team at [events@thealcott.com.au](mailto:events@thealcott.com.au)

—  
Guest Wifi available

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

—  
Please note there is a 10% surcharge on public holidays

*All credit cards incur a 1.5% surcharge*