

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.

LOOKING TO HOST AN EVENT?

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

SMALL PLATES

MIXED OLIVES	7
Roasted garlic & spiced dukkah <i>gf df vg</i>	
MEZZE & WARM CHARGRILLED TURKISH BREAD	13
Pickled grilled eggplant, cucumber sour cream salad & heirloom tomatoes <i>nf v</i>	
ITALIAN CRUMBED VEAL	21
Tuna mayonnaise, parmesan & caper parsley salsa <i>nf</i>	
FRIED CAULIFLOWER	13
Red wine vinegar, Spanish onion, watercress, parsley & smoked paprika salt <i>df nf vg</i>	
HIRAMASA KINGFISH	21
Beetroot labne, ocean trout roe, dill & bread wafers <i>nf</i>	
SALMON TATAKI	21
Seared Atlantic Salmon with nori, soy gel, pickled wakame salad, rice cracker & wasabi mayo <i>gf df nf</i>	



SHARED PLATES

ANTIPASTO BOARD	34
Bresaola, San Daniele Ham, grilled vegetables, red cabbage, olives & rustic turkish bread <i>df nf</i>	
ARTISANAL CHEESE SELECTION	9/32
Choose up to 4 of our Australian & imported cheeses, served with fig jam, lavosh, fruit bread & muscatels <i>nf</i> <i>Ask our staff for details</i>	



DINNER MENU

LARGE PLATES

ROASTED PUMPKIN TORTELLONI	19
Baked ricotta, pomegranate, sprouts & hazelnuts <i>v</i>	
BANNOCKBURN 1/2 CHICKEN	26
Free range organic chicken, celeriac 2 ways, thyme & toasted almond butter <i>gf</i>	
BRAISED LAMB SHOULDER	28
Ricotta gnudi, parmesan & preserved lemon dressing <i>nf</i>	
SEAFOOD BRUDET	29
John Dory, king prawns & mussels with cherry tomatoes, white wine, herbs & grilled flat bread <i>df nf</i>	
TASMANIAN ATLANTIC SALMON	31
Marinated bell pepper, whipped ricotta, baby zucchini & saffron nage <i>gf nf</i>	
PORK T-BONE	26
300g, green beans, salt & vinegar potatoes <i>gf nf</i>	
THE ALCOTT BURGER & FRIES	22
Milk bun, Angus beef double patty, cheddar cheese, tomato, pickle, bacon jam & mayo <i>nf</i>	
CHARGRILLED SCOTCH FILLET	32
250g, roasted carrots, kipfler potatoes & whole baked field mushroom <i>gf nf</i>	
BRAISED STICKY PORK BELLY	24
Tamarind, lime & steamed coconut rice <i>gf df nf</i>	



SIDES

CHIPS with tomato salt	<i>gf df nf vg</i>
GREEN BEAN SALAD	Blanched baby beans with confit garlic, onion, capers & roast sourdough crumb <i>df nf vg</i>
ROASTED SPICED BROCCOLI with almonds & hommus	<i>gf df</i>
MIXED LEAF & HERB SALAD	Verjus dressing <i>gf df nf vg</i>

SALADS

HEIRLOOM TOMATO & WATERMELON	16
Buffalo mozzarella, mint, extra virgin olive oil, red wine vinegar & fried chilli <i>gf nf v</i>	
ROASTED ROOT VEGETABLES	16
Baba Ganoush, lentils & sherry vinegar dressing <i>gf nf v</i>	
WARM POACHED CHICKEN	19
Sardinian fregola, kale & salsa verde <i>df nf</i>	
HOT SMOKED SALMON & RADICCHIO	23
Baby cos, Persian feta, beetroot & pickled radicchio <i>gf nf</i>	

KIDS

Served with sauce, salad, fries & fresh watermelon

CRISPY MAC N' CHEESE	<i>nf v</i>	10
MINI PIZZA Ham & pineapple	<i>nf</i>	10
BEEF BURGER with cheese & tomato	<i>nf</i>	10
TEMPURA BARRAMUNDI	<i>df nf</i>	10
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VANILLA ICE CREAM	Ice magic	3



DESSERT

RUM BABA	15
Vanilla rum syrup soaked cake & orange chantilly cream <i>nf</i>	
PEANUTELLA	15
Homemade peanut butter & nutella ice cream waffle sandwich	
PAVLOVA	15
Banana, toffee & fresh cream <i>gf nf</i>	

SEE BOARDS FOR DAILY SPECIALS

Please take note of your table number and order at the bar

Please let us know if you have any allergies or require information on ingredients used in our dishes
gf = gluten free / df = dairy free / nf = nut free / v = vegetarian / vg = vegan
Please note there is a 10% surcharge on public holidays
All credit cards incur up to a 1.5% surcharge / Guest Wifi available