

## 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](mailto: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>	
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>	



## 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>	



## LUNCH MENU

### LARGE PLATES

ROASTED PUMPKIN TORTELLONI	19
Baked ricotta, pomegranate, sprouts & hazelnuts <i>v</i>	
BRAISED LAMB SHOULDER	28
Ricotta gnudi, parmesan & preserved lemon dressing <i>nf</i>	
TASMANIAN ATLANTIC SALMON	31
Marinated bell pepper, whipped ricotta, baby zucchini & saffron nage <i>gf nf</i>	
THE ALCOTT BURGER & FRIES	16/22
Milk bun, Angus beef 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	16/24
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

<i>Served with sauce, salad, fries &amp; fresh watermelon</i>	
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