HEAD CHEF ELLEN YOUNG

THE COTTAGE

beverages overleaf

PLATES TO SHARE

house cut chips w~ the cottage ketchup (v) 8
fancy chips w~ gruyere, truffle oil (v) 10
zucchini fries w~ tomato aioli (v) 11
pate of chicken & brandy liver w/ streaky bacon, eschallotes 10
arancini - forest mushroom w~ fior de latte & napoli sauce (v) 12
mushrooms stuffed with haloumi & prawn w~ spicy dipping sauce (gf) 12
four cheese cauliflower w~ candied walnuts (v)(gf) 13
baby beet salad, roast tomatoes, walnuts, spinach (v)(gf) 13
winter salad w~ red onion, cabbage, blue cheese, walnuts, apple (v)(gf) 14
italian meatballs w~ herby bread crumbs & grana padano 15
chorizo sausage & crispy fried chickpeas, artichoke puree 16
salt & lemon pepper baby calamari w~ coriander, chilli, lime 18
king fish tartare w~ pickled fennel, beetroot relish & apple chips (gf) 20
lamb shoulder w~ lentil salad, baba ghanoush & pomegranate (gf) 23
seafood paella w~ chorizo & herbs, prawns, mussels, calamari (gf) 28
duck confit, brussel sprouts, chestnuts & mulled wine sauce (gf) 28

Tathra Oysters 3.5 each
freshly shucked & served
simply with lemon & merlot mignonette (gf)
(1/2 doz or doz)

Mussels
Cooked with smoked streaky bacon, stone's ginger wine w/ fresh herbs spices and yoghurt (gf) /23

GROUPS

Take the effort out of ordering.
Enjoy a selection of our favourite share plates & pizzas.

$35pp or $55pp, ask for our banquet menus!

WOOD FIRED PIZZA

margherita - *cherry tomatoes, foir de latte, baby basil (v)* 18
'fun guy' - *field mushroom paste & foir de latte w~ forest mushrooms, parmesan, truffle oil & lemon (v)* 20
fig - baked fresh fig, rocket, smoked mozzarella, vincotto (v) 21
smoked mozzarella & pancetta - *crispy pancetta, grana padano, heirloom tomatoes* 21
pepperoni - *crispy pepperoni & chilli oil* 21
pork knuckle - *pork knuckle w~ red cabbage & peas* 22
portuguese chicken - *marinated chicken, iceburg, peri peri sauce* 22
balmain bug - *balmain bug with witlof & fennel flambéed in pernod* 25
de jamon - *monte nevado jamon serrano (18 month), baked fresh fig finished w~ rocket, parmesan & vincotto* 26
hoi sin duck - *pulled confit duck leg w~ caramelized hoi sin topped w~ vietnamese herb salad & crushed cashews* 26

gluten free available, just ask!
sorry, no half/half

SWEET

ginger crème brulee 11
ginger scented crème brulee served fennel seed biscotti

royal banana split 12
chocolate ganache, peanut brittle, caramel, banana & vanilla ice-cream (gf)

apple crumble 12
spiced apple, crumble, vanilla ice-cream

the cottage's trifle flowerpot 18
crackling chocolate ganache, caramel crème, peanut butter mousse, raspberry jelly, crushed kingston's and almond praline, and pistachio floss

dessert pizza 20
orange marshmallows, peanut m&ms, caramel, house made nutella & peanut brittle

FROM THE COUNTER

CHEESE
chef's selection of imported
blue, soft, goats, semi-hard

MEAT
chef's selection of cured
beef, ham & charcuterie

choose from our delicious selection of local & imported cheeses & meats

2 for 15
3 for 22
4 for 28