

BRUNCH

available till 11.30am

BROOK FARM MUESLI yoghurt, berries	12
CROISSANT ham, smoked cheddar	8
POACHED EGGS garlic sourdough, avocado, spinach, chilli jam, mushrooms, tomatoes	14
BACON AND EGG ROLL / WRAP bacon, egg, spinach, tomato relish, cheese, hash brown	11

TAPAS

BRUSCHETTA crusty garlic sourdough, tomato salsa	12
DIPS olives, turkish bread	13
BERKSHIRE PORK BELLY sweet potato puree, apple salad	16
FLATHEAD TAILS tartare sauce, chargrilled lemon	17
HOT PLUM CHICKEN WINGS dipping sauce	14
CURED SPANISH HAM CROQUETTES chipotle mayonnaise	14

SALADS

CAESAR add chicken 18 add smoked trout 20	16
SQUID pear, chilli jam, pomegranate molasses	19
SMOKED TROUT poached egg, apple, charred lemon, olive oil	24

SAMPLE

WOOD FIRED PIZZAS

CONFIT GARLIC sea salt, mozzarella, parmesan	20
MARGHERITA fresh tomato, basil, bocconcini	24
WOLLONDIBBY red onion, spinach, feta, roasted vegetables, kale pesto	27
TATHRA BEACH prawns, scallops, chilli, lemon, basil, spinach	32
CRANKY FLAT pork, toffee onions, spinach, feta	28.5
STOCKWHIP chicken, bacon, salami, onion, mushroom, bbq sauce	28.5
ALPINE LARDER chorizo, ham, olives, mushroom, red onion, fresh tomato	29.5

BURGERS

available till 3pm

BEEF beef pattie, tomato relish, mustard, westmont pickles, cheese, fries	20
FRIED CHICKEN fried chicken, avocado, pickled slaw, chipotle mayonnaise, fries	20
VEGETARIAN field mushroom, persian feta, tomatoes, spinach, onion, avocado, fries	20
OPEN STEAK SANDWICH beef tenderloin, tasty cheese, toffee onions, tomato, lettuce, aioli, fries	22



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SAMPLE

GRILLS

available from 5pm

BEEF BURGER	20
beef pattie, tomato relish, mustard, westmont pickles, cheese, fries	
MARINATED	36
BUTTERFLIED SPATCHCOCK	
sweet potato puree, green beans <i>Jean-Michel's Signature Dish</i>	
BLACK ANGUS SIRLOIN	38
300GM garlic butter, fries	
FISH OF THE DAY	38
ratatouille, basil oil, potato champ	

DIRECTOR OF FOOD & BEVERAGE JEAN-MICHEL'S STORY

The kitchen was the heart of my home.

I would always be in the kitchen talking to my mother whilst she prepared the day's meals as my father tended to his amazing vegetable garden.

They taught me to respect food and the people that produce it. All these influences nurtured my desire to become a chef.

Inspired by the traditions and recipes of my family, the region I grew up in, Alsace, France along with other winter destinations around the world, my dishes prompt memories of my childhood and great times with friends. I share with you one of my signature dishes, Spatchcock.

BON APPETIT,

Jean-Michel

PASTA

available from 5pm

GNOCCHI	28
persian feta, peas, spinach, dukkah	
PAPPARDELLE	30
scallops, chorizo, spinach, salsa verde	

SIDES

MIXED LEAF SALAD	9
lemon dressing	
FRIES	9
aioli	
GREEN BEANS	9
olive oil	
SWEET POTATO	9
PUREE	

DESSERT

CHOCOLATE OOZE	14
salted caramel sauce, vanilla ice cream	
NEW YORK	14
CHEESECAKE	
boysenberry compote, cream	
AFFOGATO	10
coffee, vanilla ice cream with liqueur 15	



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