

larder dining



alpinelarder

casual dining



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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



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brunch- available until 11.30am

brook farm muesli 12
yoghurt, berries

croissant 8
ham, smoked cheddar

poached eggs 14
garlic sour dough, avocado,
chilli jam, mushrooms,
tomatoes, spinach

bacon and egg roll / wrap 11
bacon, egg, spinach, tomato
relish, cheese, hash brown

tapas

bruschetta 12
on crusty garlic sourdough,
tomato salsa

dips 13
olives, turkish bread

berkshire pork belly 16
sweet potato puree, apple salad

flathead tails 17
tartare sauce, chargrilled lemon

hot plum chicken wings 14
dipping sauce

**cured spanish ham
croquettes** 14
chipotle mayonnaise

burgers

beef 19
beef pattie, tomato relish,
westmont pickles, mustard,
cheese, onion rings, fries

fried chicken 19
fried chicken, avocado, pickled
slaw, chipotle mayonnaise, fries

vegetarian 19
field mushroom, persian feta,
tomatoes, spinach, onion,
avocado, fries

open face steak sandwich 21
beef tenderloin, tasty cheese,
toffee onions, tomato, lettuce,
aioli, fries

grills

Jean-Michel's signature Dish

**marinated deboned
spatchcock** 36
sweet potato puree, green beans

300gm black angus sirloin 38
garlic butter, fries

fish of the day 38
ratatouille, basil oil, potato champ



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wood fired pizzas

	30cm	
confit garlic	20	
sea salt, mozzarella, parmesan		
margherita	24	
fresh tomato, basil, bocconcini		
wollondibby	27	
red onion, spinach, roasted vegetables, feta, kale pesto		
tathra beach	32	
prawns, scallops, chilli, lemon, basil, spinach		
cranky flat	28	
pork, toffee onions, spinach, feta		
stockwhip	28	
chicken, bacon, salami, onion, mushroom, bbq sauce		
alpine larder	29	
chorizo, ham, olives, mushroom, red onion, fresh tomato		

pastas

gnocchi	28	
persian feta, peas, spinach, dukkah		
pappardelle	30	
scallops, chorizo, spinach, salsa verde		

salads

caesar	16	
add chicken 18 / add smoked trout 20		
squid	19	
pear, chilli jam, pomegranate molasses		
smoked trout	24	
poached egg, apple, charred lemon, olive oil		

sides

mixed leaf , lemon dressing	9	
fries , aioli	9	
green beans , olive oil	9	
sweet potato puree	9	

desserts

chocolate ooze	14	
salted caramel sauce, vanilla ice cream		
new york cheesecake	14	
boysenberry compote, cream		
affogato	10	
coffee, vanilla ice cream <i>with liqueur 15</i>		



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