

# BRUNCH

available till 11.30am

SMASHED AVOCADO	12
sourdough, fresh lime, mixed seeds (gf*)	
CROISSANT	8
prague ham, cheese	
EGGS TO ORDER	15
mushroom, rocket, feta, balsamic glaze, grilled sourdough (gf*)	
BACON AND EGG	11
ROLL / WRAP	
bacon, egg, spinach, tomato relish, cheese, hash brown	

# TAPAS

BRUSCHETTA	12
sourdough, fresh tomato salsa (gf*)	
DIPS	14
olives, parmesan onion bread (gf*)	
MISO INFUSED PORK BELLY	17
corn puree, pickled diakon (gf)	
FLATHEAD TAILS	17
tartare sauce, lemon	
CHIMICHURRI PRAWNS	20
fresh lemon (gf)	
MARINATED LAMB CUTLETS	19
tabbouleh, minted yoghurt (gf)	
CRUNCHY	15
CAULIFLOWER BITES	
sriracha peanut butter sauce, coriander salad	

# SALADS

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

gluten free (gf) gluten free option available (gf\*)

# MENU

## WOOD FIRED PIZZAS

CONFIT GARLIC	20
sea salt, mozzarella, parmesan	
MARGHERITA	24
fresh tomato, basil, bocconcini	
WOLLONDIBBY	27
red onion, spinach, feta, roasted vegetables, pesto	
SMOKED TROUT	30
spinach, red onion, baby capers, preserved lemon, sour cream	
TATHRA BEACH	32
prawns, scallops, chilli, lemon, basil, spinach	
CRANKY FLAT	28.5
pork, toffee onions, spinach, feta	
STOCKWHIP	28.5
chicken, bacon, salami, onion, mushroom, bbq sauce	
ALPINE LARDER	29.5
chorizo, ham, olives, mushroom, red onion, fresh tomato	

\* gluten free pizza bases available

## BURGERS

available till 3pm

BEEF	21
beef pattie, tomato relish, pickles, cheese, fries	
FRIED CHICKEN	21
bacon, ranch sauce, cos lettuce, fries	
VEGETARIAN	21
field mushroom, persian feta, tomatoes, onion, lettuce, fries	
STEAK SANDWICH	23
scotch fillet, cheese, onion, lettuce, aioli, fries	



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## GRILLS

available from 5pm

BEEF BURGER beef pattie, tomato relish, pickles, cheese, fries	21
STEAK SANDWICH scotch fillet, cheese, onion, lettuce, aioli, fries	23
CHICKEN CUTLET chickpea and eggplant tagine, tomato salsa, mint yoghurt, naan (gf*)	36
BUTCHERS CUT garlic butter, fries, watercress (gf)	38
FISH OF THE DAY oven roasted, piperade, kipfler potatoes, crispy onion salad (gf) <i>Jean-Michel's Signature Dish</i>	36

\* please ask waitstaff for vegan options

### 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 alpine destinations around the world, my dishes prompt memories of my childhood and great times with friends.*

BON APPETIT,

*Jean-Michel*

## PASTA

available from 5pm

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

## SIDES

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

## DESSERT

CHOCOLATE OOZE salted caramel sauce, vanilla ice cream	12
DECONSTRUCTED LEMON TART lemon curd, cookie crumbs, maple candied lemon zest, vanilla ice cream	12
AFFOGATO coffee, vanilla ice cream add liqueur 15	10

\* gluten free slices available



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## NON ALCOHOLIC

Coke, Coke Zero, Diet Coke, Sprite, Fanta, Liff	4.5
Organic Ginger Beer Sparkling Apple Sparkling Raspberry	6
Juice	4
Sparkling Water small large	6.5 9
Santa Vittoria Ice Tea Peach, Ice Tea Lemon, Aranciata Rossa, Limonata, Chinotto	4.5

## TEA & COFFEE

Vittoria Coffee	4.5 / 5.5
Hot Chocolate add cream 50c	4.5 / 5.5
Chai Latte	4.5 / 5.5
Pot of Tea english breakfast, chamomile, peppermint, earl grey, green tea	4.5
Babychino	1

## SHAKES

chocolate, caramel, vanilla, strawberry, lime, banana	
Milk	6
Thick	7.5
Kids	4.5

# DRINKS

## BEER & CIDER

Kosciuszko Pale Ale	10
James Boag's Light	7.5
Great Northern	8.5
Lazy Yak Pale Ale James Squire Nine Tales	9.5
Peroni Corona Heineken	10
Baltow Cider, Premium Apple Kopparberg, Strawberry & Lime	10 10

## SPIRITS & LIQUEURS

Basic Absolut, Bacardi, Bundaberg UP, Gordons, Jim Beam, Johnnie Walker Red, Jose Cuervo	8.5
Premium Baileys, Bombay Sapphire, Cointreau, Frangelico, Kahlua, Maker's Mark, Wild Brumby Gin	9.5

## SCHNAPPS

Wild Brumby butterscotch, pink lady apple, sour apple, devils tongue, pear william, limoncello	8.5
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## SPARKLING

42 Degrees South, 11 / 54  
Coal River, TAS

Campbells, Moscato (500ml) 35  
Rutherglen, VIC

## WHITE

Totara, Sauvignon Blanc 9.5 / 42  
Marlborough NZ

Riposte, Sauvignon Blanc 48  
Adelaide Hills, SA

Dalzotto, Pinot Gris 10 / 44  
King Valley, VIC

Breganze Savardo, Pinot Grigio 48  
Veneto, Italy

Tamburlaine, Organic Verdelho 44  
Hunter Valley, NSW

Geoff Merrill 'Reserve' 12 / 56  
Chardonnay  
McLaren Vale, SA

Crabtree Watervale, Riesling 11 / 50  
Clare Valley, SA

David Hook, 57  
de Novo Bianco  
Hunter Valley, NSW

## ROSE

Maison Saint Aix 12 / 59  
Coteaux D'aix en Provence

# WINE

## RED

Native Goose, GSM 10 / 46  
McLaren Vale, SA

Matua, Merlot 46  
Hawkes Bay, NZ

Little Berry, Shiraz 10 / 46  
McLaren Vale, SA

Geoff Merrill 11 / 48  
Cabernet Sauvignon  
McLaren Vale, SA

Philip Shaw 11 / 49  
'The Wire Walker' Pinot Noir  
Orange, NSW

Two Hands 'Gnarly Dudes' 57  
Shiraz  
Barossa Valley, SA

Nanny Goat, Pinot Noir 58  
Central Otago NZ

## FORTIFIED

60ml

Tulloch, Crème de Vin (375ml) 5 / 25

Campbells Rutherglen 7  
Tokay or Muscat



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