

# LARDER

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## ENTREES

|                                                |    |
|------------------------------------------------|----|
| Daily Baked Bread Rolls w/ "Lard Ass" Butter   | 14 |
| Sweet and Spicy Chicken Wings                  | 26 |
| <i>soy and ginger glaze (8)</i>                |    |
| Baked Scallops Mornay (I)                      | 32 |
| <i>creamy white wine sauce, Gruyere cheese</i> |    |
| Portarlington Coconut Laksa Mussels (A)        | 28 |
| <i>fried shallots, coriander and chilli</i>    |    |
| Nduja Provolone Croquettes                     | 27 |
| <i>lime tarragon mayo</i>                      |    |
| Crumbed Zucchini Wedges (gf, v)                | 24 |
| <i>roasted garlic and lemon aioli</i>          |    |
| Candied Beetroot and Goat's Cheese Tart (v)    | 26 |
| <i>watercress salad</i>                        |    |

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## MAINS

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| <i>The stars of the night</i>                                                        |    |
| Prosciutto Roasted Monkfish (A)                                                      | 42 |
| <i>saffron risotto, sweet pea puree and crispy chilli oil</i>                        |    |
| Smoked Fish Pie (M)                                                                  | 41 |
| <i>whipped potatoes</i>                                                              |    |
| Riverina Lamb Loin                                                                   | 57 |
| <i>soft polenta, caponata, pickled mustard seeds</i>                                 |    |
| 300g Porterhouse                                                                     | 59 |
| <i>gochujang Cafe de Paris butter, cauliflower puree, maple miso roasted carrots</i> |    |
| Wagyu Rump MB8-9                                                                     | 65 |
| <i>jus gras braised cabbage, sauteed mushrooms</i>                                   |    |
| Brasserie Brined Half Roasted Poussin                                                | 38 |
| <i>candied yams, buttered sprouts, purple carrot puree</i>                           |    |
| Mafaldine with Roo Ragu                                                              | 38 |
| <i>Reggiano</i>                                                                      |    |
| Farfalle with Sun-Dried Tomato Pesto (v)                                             | 36 |
| <i>Meredith's Dairy goat's cheese   Add Chicken \$6</i>                              |    |

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## SIDES & SALADS

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|------------------------------------------------------|----|
| Caesar Salad                                         | 24 |
| <i>Add Chicken \$6</i>                               |    |
| Green Leaf Salad                                     | 17 |
| <i>tarragon vinegar, wholegrain mustard dressing</i> |    |
| Nduja Roasted Kipfler Potatoes                       | 18 |
| Wild Mushrooms                                       | 19 |
| <i>sauteed with thyme and fresh garlic</i>           |    |
| Sweet Sticky Maple Miso Heirloom Carrots             | 18 |
| <i>toasted sesame seeds</i>                          |    |
| NY Fries                                             | 14 |
| <i>mustard mayo</i>                                  |    |
| Jus, Mustard Mayo                                    | 6  |

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## DESSERT

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| Chocolate Pecan Tart                                                                      | 17 |
| <i>vanilla bean ice cream</i>                                                             |    |
| Poached Quince & Raspberry Crumble                                                        | 19 |
| <i>Irish bailey's ice cream</i>                                                           |    |
| Maple Creme Brulee                                                                        | 18 |
| Affogato                                                                                  | 17 |
| <i>spirit, espresso, vanilla ice cream</i>                                                |    |
| Ice Cream by the Scoop                                                                    | 6  |
| <i>choice of chocolate, vanilla, raspberry sorbet (vegan, gf), passionfruit ice cream</i> |    |

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## KIDS

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|-------------------------------------------------------------|----|
| Chicken & Veggie Schnitzel                                  | 19 |
| Mini Beef & Cheese Burger                                   | 19 |
| Grilled Fish with Lemon (I)                                 | 19 |
| Cheesy Pasta with Tomato & Veg                              | 19 |
| Veggie Pasta with Olive Oil & Cheese                        | 19 |
| French Fries                                                | 8  |
| <i>Every kids' meal comes with a mini ice cream sundae.</i> |    |

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Seafood classification origin legend  
(A) Australian (I) Imported (M) Mixed

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please advise our team of any food allergies when ordering. (A) Australian (I) Imported (M) Mixed.

A 15% surcharge applies on public holidays.