

GERTRUDE HOTEL

TO START

Marinated Olives	8
Freshly shucked oysters, apple balsamic mignonette	7ea
Oysters Kilpatrick	8ea
Heirloom tomato, stracciatella, vincotto, basil oil	14
Smoked pumpkin hummus, crudités (vg)	16
Cured meats and pickles	22/39
Hand cut chips, aioli	12
Fried pepper chicken, homemade ranch	18
Calamari, lemon, aioli	18
$\frac{1}{2}$ kg mussels, nduja, focaccia	26

PIZZA

Sopressa, stracciatella, fior di latte, chilli, honey	29
Lamb shoulder, goats cheese, fior di latte, olives, onion, rosemary	29
San Daniele Proscuitto, fior di latte, cherry tomato, pesto	29
Wild mushrooms, marscapone, fior di latte, pecorino, parsley (v)	28
Caramelised onion, fior di latte, gorgonzola, smoked scarmoza, Grana Padano, chives (v)	27
Roasted peppers, confit tomato, zucchini, eggplant, vegan fior di latte, vegan feta (vg)	28

Our entire menu can be made GF upon request
excluding those with an astrix. Credit surcharges
apply. We have a Sunday surcharge of 10%

MAINS

Veal schnitzel, brown butter, capers, lemon, celeriac remoulade	36
Eggplant Parmagiana, napoli, ricotta, Grana Padano (v)	31
Market fish of the day	MP
300g Grass Fed O'Connor Scotch fillet, fries	45
Chicken Parmagiana, ham, napoli, fior di latte, fries*	32
Swimmer crab linguine, chilli, pangrattato	38
Mushroom & walnut bolognese, gnocchi (vg)	31
Slow cooked lamb ragù, rigatoni	35
Leaves, shallots, apple balsamic vinaigrette	11
Flatbeans, tomato, garlic, dill	15
Maple glazed sweet potato, tahini	14
Focaccia*	6

DESSERT

Tiramisù, chocolate hazelnut crumb*	18
Dark chocolate mousse, raspberries	18
Sticky date pudding, vanilla ice cream*	18
Cheese served w/ quince & Lavosh	18/30

MONDAY

$\frac{1}{2}$ kg Homemade Pot Pie	25
-----------------------------------	----

\$20 TUESDAY

Any pizza from 5pm	20
--------------------	----

WEDNESDAY

Pasta + Vino	29
--------------	----

SUNDAY

Live Jazz 4pm - 6pm	
---------------------	--