

Gertrude

WINTER MENU

Freshly shucked oysters w/ lemon - \$3ea.

Deep fried salt cod w/ skordalia - \$9

Steamed Spring Bay mussels w/ chilli, white wine and fennel - \$15

Bone marrow w/ toasties - \$10

Roasted beetroot tartlet w/ horseradish cream - \$17

Pan fried gnocchi w/ mushrooms, Meredith goats curd and hazelnuts - \$18

Spaghettoni of free range chicken livers, sherry, almond sauce and prosciutto - \$19.5

Beef, burgundy and mushroom pie w/ mash - \$18.5

Chicken parmigiana w/ fries and salad - \$19

Confit lamb shoulder w/ parsnip and peas - \$24

Chargrilled grass fed Angus porterhouse steak w/ roasted Jerusalem artichokes - \$27
Bordelaise sauce

SIDES

Green beans w/ anchovy butter - \$7.5

Creamy mash w/ spring onions - \$7

Salad leaves w/ walnut dressing - \$8

French fries w/ aioli - \$6.5

DESSERTS

Warm quince and almond tart w/ double cream - \$12

Callebaut Chocolate pudding w/ poached pears and cinnamon custard - \$13

Will Studd selected Normandy Camembert (40g), quince paste and walnuts - \$10

Almond shortbread - \$1.5 per piece