



Breakfast served everyday
from 9:00 a.m. to 1:00 p.m

Service not included

Served from 1:30 p.m.

ALCHEMIÄ
OD KUCHNI

w - vegetarian
v - vegan

SOUP

Smoked potato cream 16
pork & chicken broth, truffle olive oil, fatback chips, homemade rye sourdough bread

TO SHARE

Gluttony plate 45
4 beef slider burgers, chips with roasted onion & cheddar, 8 sriracha chicken wings, homemade kimchi, pickled carrot, sour cream, homemade bbq, seasonal salsa
*with this dish there's a special price on a bottle of wine

Sriracha chicken wings 18
6 chicken wings, sour cream, crudites

Hummus/ v 21
olives, seasonal salsa, crudites, homemade rye sourdough bread

BURGERS

Beef 24
homemade mustard & mayo, pickled cucumber, red onions, raspberry tomato, mixed salad
• add chips 6
• add bacon/ cheddar/ jalapeno 3

Bean 24
homemade mustard & mayo, raspberry tomato, red onion chutney, mixed salad
• add chips 6
• add cheddar/ jalapeno 3

MAINS

Pulled pork 28
with homemade rye sourdough bread, homemade smoked mayo, homemade mustard, red onion chutney & rocket

Homemade truffle pappardelle/ w 26
homemade pasta with truffle sauce, emilgrana cheese, sun-dried tomatos, roasted shallot & parsley

Homemade pappardele with salmon 32
homemade pasta with salmon, capers, onion zest & hollandaise

Vege bowl/ w 24
beluga lentils, edamame, citrus marinated tofu, homemade kimchi, pickled carrot, miso-wasabi dressing, roasted sesame seeds, corriander

Porcini mushroom risotto/ w 24
with cream, rosemary & smoked emilgrana cheese crumble

Yellow curry/ v 24
pickled shitake mushrooms, pumpkin, sugar peas, jasmine rice, lime, corriander, chilli strings
• add tofu 9
• add chicken 6

Fish & Chips 29
beer battered pike perch, chips, green peas puree, tartar sauce