



MAP
OF PART
OF THE MUNICIPALITY OF
HURSTVILLE

Scale 2 Chains to an Inch

NOW
SUTHERLAND 43
Part of C Riding
Parish of Holsworthy County of Cumberland.

HATCH

 @HATCHRESTAURANT
 HATCHRESTAURANT.COM.AU

SNACKS

HATCH PARKER
HOUSE ROLL 7^{ea}
smoked butter

PIGS HEAD
SPRING ROLL 11^{ea}
Chimichurri

SMOKED EGGPLANT
SALATA 8^{ea}
crumpet, dried
tomato, parsley

SYDNEY APPELLATION
OYSTERS 6.5^{ea}
kimchi apple cider

CAVIAR CORNETTO 30^{ea}
black garlic aioli,
lemon crème fraîche

SONOMA
SOURDOUGH 6^{ea}
smoked butter

SCALLOP, PRAWN & SALMON
CROQUETTE 12^{ea}
Sauerkraut, mala spice, scallion

WAGYU
SKEWER 17^{ea}
leek, pickled
radish

TUNA
TARTARE 10^{ea}
Jalapeño, tobiko,
labneh

MUSHROOM PARFAIT
ON TARTLET 10^{ea}
caramelised onion,
truffle ricotta, cacao nib

CHICKEN LIVER
PARFAIT 9^{ea}
milk bread toast, quince
paste, cured egg yolk

SMALL

SWORDFISH CEVICHE 27
avocado, coconut yuzu kosho,
wasabi pea furikake, iceberg lettuce

FRIED OCTOPUS 28
saffron butter, pico de gallo

PRAWN RISONI 28
house XO, coriander

BURRATA 25
onion & tomato relish,
caraway, sorrel leaf

SPICED BUTTER FRIED
ROMANESCO 23
green chilli pesto, almond & raisin salsa, pecorino

WAGYU STEAK
TARTARE 28
burnt onion cream, green pepper,
potato crisps, egg yolk

LARGE

SPINACH AND FETTA PIE 29
muhammara, fine herbs, pecorino

SOUTHERN RANGE TENDERLOIN 220G (MBS 4+) 65
umami butter, chive, port jus

RICOTTA GNOCCHI 32
seasonal mushroom, parmesan,
sage, pine nut

DRY AGED DUCK BREAST 48
burnt carrot puree, black cabbage,
fermented radish leaf

WAGYU RUMP CAP 250G (MBS 4+) 68
konbu butter, smoked wakame, beef
tendon

BLUE MACKEREL MILANESE 43
whipped spicy cod roe, brown butter
vinaigrette, pickled onion

PORK TOMAHAWK 800G 72
apple & maple bbq,
pork lard bordelaise

DRY AGED WAGYU STRIPLOIN
600G (MBS 6+) 190
wagyu fat roasties, choice of sauce

PINK SNAPPER 47
crab miso butter, Blue swimmer
crab, Yarra Vally salmon roe

COLLINSON & CO
TOMAHAWK (MBS 3+) 250
wagyu fat roasties, choice of sauce

Please ask our friendly staff about today's special in-house dry aged cuts.

SAUCES

HOUSE HOT SAUCE 6 | FOUR PEPPER 6 | MUSHROOM 6 | PORT & RED WINE JUS 6

SIDES

CHARRED
CABBAGE 16
smoked labneh,
harissa oil

TRIPLE-COOKED WAGYU
FAT ROASTIES 16
garlic, rosemary

PEAR & FENNEL
SALAD 17
nashi pear, grapefruit,
fennel, goat fetta, pepitas,
caramelised whey

HOUSE
SALAD 15
baby gem lettuce,
market leaf, house
dressing

WAGYU FAT
CHIPS 14
house 10
spice
seasoning

GREEN
BEAN 15
bagna càuda
butter, aleppo
pepper