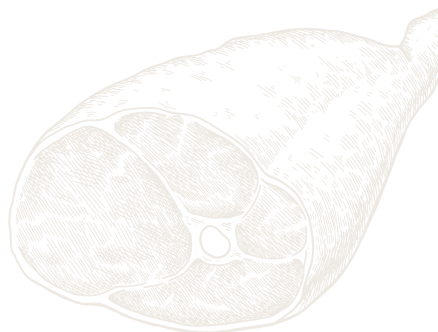




SIP SAVOUR AUSSIE FLAVOUR

Freshly sliced local and international meats and cheeses, served by weight and perfectly paired with local wines and our signature cocktails.



*We are a cashless venue. Please use card or contactless payment options.
Sundays & Public Holidays incur a 10% surcharge.*

*We aim to accommodate dietary needs, but our kitchen isn't allergen-free.
Please inform your server of allergies or restrictions.
V – Vegetarian, Ve – Vegan, N – Nuts, S – Soy, C – Crustaceans, GFO – Gluten-free optional.*

CHARCUTERIE

Paleta Iberica Bellota “Admiracion” \$24

Salamanca, Spain

Free-range Iberian pig shoulder, acorn-fed in dehesa pastures. Richly marbled with a higher fat content than the leg.

Free Range Chicken Liver Pâté 100g \$23

Coburg, VIC

Smooth chicken pâté with port & madeira jelly. Served with sourdough.

Prosciutto Di San Daniele \$11

Modena, Italy

Cured for 16+ months for a soft, fragrant, sweet, and delicate flavor.

Cloth Aged Wagyu Salumi \$12

Brisbane, QLD

Pastrami spice–crusted Wagyu beef, cloth-aged in organic linen with juniper, pepper, coriander, and garlic.

Black Truffle & Squid Ink Salami \$11

Brisbane, QLD

Decadent salami of hand-cut pork fat and whole muscle, infused with squid ink and black truffle. Aged 3–4 months in natural casing.

Pork & Native Pepperberry Salami \$9

Brisbane, QLD

100% pork salami with cheek and collar cuts, native pepperberry, anise myrtle, and a touch of garlic.

LP’s Hot Salami Cotto \$7.5

Chippendale, NSW

Coarsely ground pork with Calabrian chilli, fennel, garlic, and black pepper, smoked for five hours.

Sliced fresh to order by weight; price based on a minimum of 50 g.

CHEESE

Maffra Cloth-Ashed \$10

Gippsland, VIC

Award-winning cheddar with sweet upfront notes and complex after tones, ripened under ashed cloth for a thin rind and rich texture.

Berry's Creek Riverine Blue \$12.5

Gippsland, VIC

Australia's first buffalo milk blue cheese with a smooth texture and complex savoury flavour.

Woombye Blackall Gold \$11

Sunshine Coast, QLD

Washed rind cheese with a golden rind and creamy paste, maturing into bold, savoury flavours.

Woombye Truffle Triple Cream Brie \$11

Sunshine Coast, QLD

Rich triple cream brie with earthy truffle, offering a creamy texture and lingering truffle finish.

L'Amuse Gouda \$9

L'Amuse, Netherlands

Aged gouda with deep flavours of roasted hazelnuts and caramel, finished with a satisfying crunch.

Comté La Couronne PDO \$11.5

Comté, France

Unpasteurised hard cheese aged in Fort St Antoine for nutty, complex flavour and smooth texture.

Sliced fresh to order by weight; price based on a minimum of 50 g.

GRAZING SPECIAL

Two Cured Meats (100g) \$20

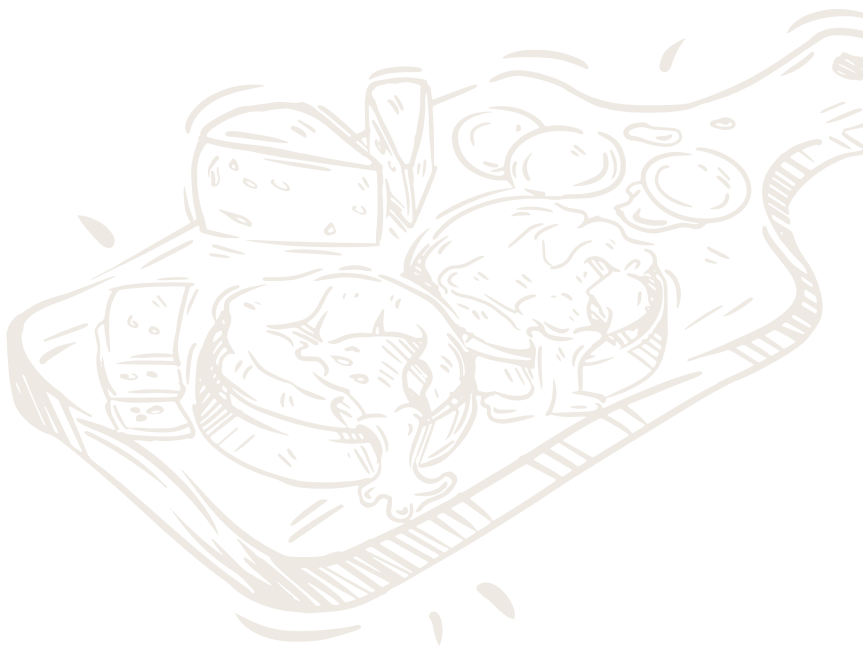
Served with pickles

Two Artisanal Cheeses (100g) \$22

Served with crackers

The Luxe Board \$75

A curated selection of indulgent flavors: 50g Paleta Iberico Bellota, 100g velvety Chicken Liver Pâté, and 75g Woombye Truffled Brie. Served with sourdough, peppered fig paste, pickled peaches, and crackers.



CONDIMENTS

Sourdough \$9

Toasted Sonoma sourdough, served with cultured butter.

TWO 88 Mix \$8.5

Mount Zero olives, pickled garlic, guindillas, and cornichons—your perfect salty match for a dry vermouth.

Tasmania Pickled Walnuts \$5

Harvested before the nut forms and pickled in a unique blend of sugar, vinegar, and spices. A traditional companion to cheddar.

Guindillas \$4.5

A Basque green pepper, picked early and pickled in white wine vinegar. Adds a sweet, subtly spicy kick to tapas and antipasto.

Peppered Fig Paste \$4.5

Sweet with a gentle spice and peppery finish. Pairs beautifully with white mould cheeses.

Pickled Baby Figs \$5

Pickled in brown sugar and apple cider vinegar. Exceptional with blue cheese.

Le Peschiole – Baby Pickled Peaches \$5

Italian baby peaches, picked unripe and cured. Crunchy, slightly salty, with a hint of sweetness—perfect with cured meats and cheese.

Lavosh \$6

Crisp, buttery, lightly salted crackers. A cheeseboard essential.

Selection of Condiments \$9.5 | \$13

A chef's selection of 4–6 condiments and crackers, designed for two to share.

TWO SHARE

Fries \$12

- Thick-cut potato, truffle mayonnaise
- Sweet potato, aioli

Cauliflower Popper (Ve) \$19

Togarashi, mirin dipping sauce

Honey Garlic Chicken Skewer (N, S) \$21

Three chicken skewers with sesame, pickled cucumber, and shallots

LP's Pig's Head Sausage \$21

Pickled vegetables, piccalilli

Prawn Hargow Dumplings (C, S) \$23

XO sauce, shallots

Garlic Prawn and Chorizo (C, GFO) \$26

Lemon, parsley, olive oil, served with sourdough



SUBSTANTIAL

Vanella Burrata (GF) \$26

Zucchini, heirloom tomato, balsamic glaze, almond flakes

Falafel Bowl (N, Ve) \$25

Hummus, pickled vegetables, cauliflower tabouleh, crispy chickpeas

Caesar Salad (GFO) \$29

Baby cos lettuce, capers, bacon, sourdough croutons, parmesan, poached chicken breast

Slow Cooked Pork Belly Salad (GF, S) \$29

Mesclun, apple, fennel, cherry tomato, honey soy sesame dressing

Crispy Chicken Burger (S) \$29

Milk bun, kimchi, baby gem, gochujang, served with fries

Wagyu Beef Burger \$30

Milk bun, streaky bacon, cheddar, aioli, tomato relish, served with fries

Toasted Panini (served with fries)

- Grilled capsicum, tomato, zucchini, pesto, provolone \$22
- Poached chicken, fried egg, bacon \$24
- Wagyu brisket pastrami, sauerkraut, Swiss cheese, mustard aioli \$25

PASTA

Spinach, Ricotta & Gorgonzola Ravioli (V) \$34

Toasted walnuts, parsley, cream, pecorino

Chicken, Leek & Tarragon Ravioli (N) \$38

Basil pesto, cream, roasted capsicum, parmesan

Coriander Linguine with Queensland Spanner Crab (C) \$43

Garlic, chili, tomato, pangrattato



Please ask your server for additional homemade pasta options.

THIN CRUST SOURDOUGH PIZZA

Margarita \$26

Buffalo mozzarella, tomatoes, basil

Artichoke \$27

Mushroom, kalamata olives

Chorizo \$30

Ham, mushroom, olives, onion

Diavola \$31

Spicy salami, nduja, organic honey

Add-ons \$5

Prosciutto / salami / chicken



FROM THE GRILL

Atlantic Salmon \$46

Miso lemon butter sauce

WA Cone Bay Barramundi \$46

Nduja butter

Grilled King Prawns \$49

Lime, XO butter

Riverina Angus Beef Sirloin 250g \$49

Red wine jus

Chargrilled Chicken Supreme \$37

Creamy chipotle sauce

Sides \$8

- Garden Salad (Vinaigrette)
- Creamy Mashed Potatoes (Cultured Butter)
- Green Beans (Garlic Flakes)
- Corn Ribs (Tajin)
- Seasonal Vegetables (Olive Oil & Sea Salt)
- Thick-Cut Potato Fries (Sea Salt)

Price includes one side dish of your choice.

DESSERT

Panna Cotta (GF) \$18

Vanilla bean, berries

Banoffee Tart \$21

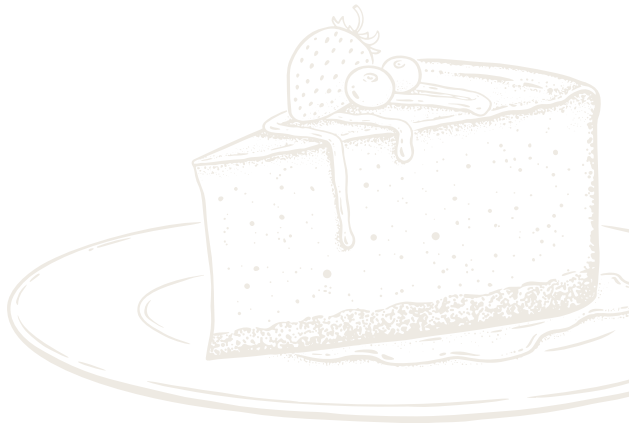
Biscoff base, banana crèmeux, caramelized banana, vanilla ice cream, butter soil

Coffee Stone (GF) \$21

Caramel, hazelnut and chocolate, coffee mascarpone mousse

Chocolate Crumble Slice (Ve, NF, GF) \$20

Layered chocolate crumble, chocolate glaze, citrus segments



DRINKS



SIGNATURE COCKTAILS

Grapefruit and Rosella Spritz \$24

Rosella-infused Australian gin, Pampelle, grapefruit, topped with prosecco and soda water. Served in a spritz glass with a rosella flower.

Watt-A-Martini \$26

A clear espresso martini made with coffee-washed vodka, crème de cacao, wattle seed, fee foam, and saline. Shaken and served in a coupe glass with a chocolate curl.

Finger Lime and Cherry Rum Sour \$25

Cherry rum, freshly squeezed lemon juice, cherry syrup, and finger lime. Dry shaken and served in a rocks glass over ice with finger lime pearls.

Pisco and Native Spiced Plum \$25

Pisco, lemon, Tasmanian mountain pepperberry, and Davidson plum. Served in a rocks glass over ice and finished with candied citrus.

Passionfruit and Vanilla Mojito \$25

Queensland passionfruit, vanilla-infused rum, mint, and fresh lime, topped with soda. Served long with candied lime and fresh mint.

Peanut Butter Old Fashioned \$25

Peanut butter-washed bourbon, raspberry liqueur, and bitters. Stirred and served over ice.

Please ask your server about other classic cocktails and mocktails.

BUBBLES

Mojo Prosecco \$14 | \$60

Mixed Region, SA

Moët & Chandon Impérial Brut NV \$175

Champagne, France

Thienot x Penfolds Champagne Rosé \$225

Épernay, France

Perrier-Jouët Grand Brut \$300

Champagne, France

ROSÉ WINE

Gemtree Luna de Fresa Rosé \$16 | \$75

McLaren Vale, SA

Rêverie Rosé \$14 | \$65

IGP Méditerranée, France

AIX – Maison Saint Aix Rosé \$115

Provence, France

WHITE WINE

The Falls Sauvignon Blanc \$14 | \$65

Adelaide Hills, SA

Dead Man Walking Riesling \$15 | \$70

Clare Valley, SA

Santi Sortesele Pinot Grigio \$15 | \$70

Venezia, Italy

Pedestal Chardonnay \$16 | \$80

Margaret River, WA

Fiore Moscato \$60

Mudgee, NSW

Dog Point Vineyard Sauvignon Blanc \$99

Marlborough, New Zealand

Swinging Bridge Chardonnay \$95

Orange, NSW

Bodega Garzón Reserva Albariño \$109

Maldonado, Uruguay

Domaine Christian Salmon Sancerre AC \$159

Loire Valley, France

RED WINE

Alta Pinot Noir \$14 | \$65

Mixed Region, VIC

Bruno Shiraz \$15 | \$70

Barossa Valley, SA

Rymill Dark Horse Cabernet Sauvignon \$15 | \$70

Coonawarra, SA

Bremerton Special Malbec \$16 | \$80

Langhorne Creek, SA

Lark Hill Regional Pinot Noir \$85

Canberra, ACT

Beaurenard GSM \$109

Côtes du Rhône, France

Te Mata 'Awatea' Cabernet Merlot \$109

Hawkes Bay, New Zealand

Henschke 'Keyneton Euphonium' Shiraz Cabernet Blend \$189

Barossa Valley, SA

BEER ON TAP

Heineken \$15

Netherlands

Kirin Lager \$15

Japan

Balter XPA \$15

Currumbin, QLD

Hahn Super Dry \$14

Camperdown, NSW

Sydney Brewery Pale Ale \$13

Alexandria, NSW

Sydney Brewery Lager \$13

Alexandria, NSW

Sydney Brewery East Coast IPA 7% ABV \$15

Alexandria, NSW

Stone & Wood Pacific Ale \$15

Byron Bay, NSW

425ml

TINS & BOTTLES

Sydney Brewery Lager \$13

Alexandria, NSW

Sydney Brewery Pale Ale \$13

Alexandria, NSW

Feral Hop Hog Pale Ale \$15

Baskerville, WA

Young Henry's Cloudy Apple Cider \$13

Newtown, NSW

Guinness Extra Stout \$14

Ireland

Sydney Brewery East Coast IPA 7% ABV \$15

Alexandria, NSW

Brookvale Ginger Beer 4% ABV \$15

Brookvale, NSW

Sydney Brewery Ale Mid 3.5% ABV \$13

Alexandria, NSW

Heineken 0 \$10

Netherlands

GIN

Forty Spotted \$12

Australia

Beefeater 24 \$13

United Kingdom

4 Pillars Dry \$14

Australia

Malfy \$14

Italy

4 Pillars Shiraz \$15

Australia

Roku \$16

Japan

Manly Spirits Pink Gin \$16

Australia

Gin Mare \$16

Spain

Hendricks \$16

United Kingdom

Tempus Two Shiraz \$16

Australia

The Botanist \$16

United Kingdom

Monkey 47 Sloe Gin \$18

Germany



Select from our Fever-Tree tonics:
Indian, Mediterranean, Elderflower, or
Wild Raspberry to craft your gin
experience to perfection. + \$3

VODKA

DNA Distillery \$12

Australia

Belvedere \$15

Poland

Grey Goose \$16

France

Belvedere BartezeK \$19

Poland

RUM

Brix Cane Spirit \$12

Australia

Brix Dark \$12

Australia

Kraken Spiced \$14

Caribbean

Plantation 3 Stars White \$14

Caribbean

Plantation Aged Dark \$14

Caribbean

Plantation Pineapple \$14

Caribbean

Mixers (Add-on with Spirits)

Pepsi, Pepsi Max, Sunkist, Solo, Lemonade, Ginger Ale, Chilled Juices, Soda \$2

Ginger Beer, Fever-Tree Tonics \$3

TEQUILA

Jose Cuervo \$12

Mexico

1800 Coconut \$14

Mexico

1800 Cristalino \$19

Mexico

Don Julio 1942 \$37

Mexico

MEZCAL

Del Maguey Vida \$17

Mexico

Illegal Reposado \$21

Mexico

Illegal Añejo \$26

Mexico

Mixers (Add-on with Spirits)

Pepsi, Pepsi Max, Sunkist, Solo, Lemonade, Ginger Ale, Chilled Juices, Soda \$2

Ginger Beer, Fever-Tree Tonics \$3



WHISKY

Ballantine's \$12

Scotland

Bulleit Rye \$14

United States of America

Canadian Club \$14

Canada

Jameson \$13

Ireland

Hibiki Master Select 12 \$36

Japan

SINGLE MALT

Glenlivet 1842 \$14

Scotland

Glenfiddich \$16

Scotland

Glenlivet 12 \$16

Scotland

Lagavulin 8 \$20

Scotland

Lark Classic \$36

Australia

Mixers (Add-on with Spirits)

Pepsi, Pepsi Max, Sunkist, Solo, Lemonade, Ginger Ale, Chilled Juices, Soda \$2

Ginger Beer, Fever-Tree Tonics \$3

BOURBON

Bulleit \$12

United States of America

Maker's Mark \$13

United States of America

Gentleman Jack \$13

United States of America

Buffalo Trace \$13

United States of America

Woodford Reserve \$14

United States of America

BRANDY

Chatelle Napoleon \$12

France

COGNAC

Hennessy VSOP \$19

France

Mixers (Add-on with Spirits)

Pepsi, Pepsi Max, Sunkist, Solo, Lemonade, Ginger Ale, Chilled Juices, Soda \$2

Ginger Beer, Fever-Tree Tonics \$3

APERITIF

Aperol \$10

Italy

Campari \$10

Italy

Pampelle Ruby \$10

France

LIQUEUR

Limoncello Manly Spirits \$11

Australia

Baileys \$11

Ireland

Chambord \$10

France

Pimm's \$10

United Kingdom

Apricot Brandy \$10

France

Disaronno Amaretto \$10

Italy

Frangelico \$10

Italy

Grand Marnier \$14

France

Mixers (Add-on with Spirits)

Pepsi, Pepsi Max, Sunkist, Solo, Lemonade, Ginger Ale, Chilled Juices, Soda \$2

Ginger Beer, Fever-Tree Tonics \$3

ALCOHOL FREE

Seedlip \$9

United Kingdom

NON ALCOHOLIC

Tangy Sunrise \$15

Passion Fruit, Orange, Lime

Strange Love \$7.5 | \$12

Still or Sparkling Water (350ml / 750ml)

Soft Drinks \$5



HAPPY HOUR

Margaritas \$12

- Classic
- Spicy
- Tommy's

Handpicked Regional Wines \$11

Sydney Brewery Lager \$10

Available every day from 3pm to 6pm

THE \$88 BRUNCH

Bottomless Brunch \$88 pp

Enjoy shared plates with cold food and free-flowing sips in a 90-minute Saturday seating, just \$88 per person for a deliciously social experience.

Saturday only, minimum 2 per booking