

# BITES

<b>Seafood Cocktail (GF DF)</b> Prawns & Scallops - TWO 88 Chilli Cocktail Sauce - Crispy Rocket		\$16
<b>Sydney Rock Oysters (GF DF)</b> Natural - Mignonette	1/2 Doz Doz	\$28 \$48
<b>Oven Baked Arancini (V)</b> Beets - Feta - Garlic Aioli		\$16
<b>Artisan Breads &amp; Dips (V)</b> Garlic Hummus - Roasted Sweet Pepper & Za'atar - Olive Tapenade - Sourdough - Focaccia <i>*Gluten Free Bread Available</i>		\$18
<b>Oven Baked Fries (V GF)</b> Sriracha Aioli		\$7
<b>Chat Potatoes (V GF)</b> Thyme - Lemon - Butter		\$8

# SMALL PLATES

<b>TWO 88 Sliders</b> 3 Mini Charcoal Buns - Smoked Chicken - Mountain Pepper - Provolone Cheese - Slaw - Guacamole		\$21
<b>Sussex Street Taco's</b> BBQ Beef Brisket, Tempura Fish, Crumbed Portobello Mushroom Crunchy Slaw - Sriracha Aioli served in a 5" Soft Corn Tortilla		\$22
<b>Charcuterie Panini</b> Sliced Meats from The Deli - Pickled Slaw - Buffalo Mozzarella - Truffle Mayo		\$19
<b>Seasonal Chargrilled Vegetable Panini (V)</b> Chargrilled Vegetables - Pickled Slaw - Buffalo Mozzarella - Truffle Mayo		\$19
<b>'TWO 88' Sough Dough Pizza 12" (V)</b> Rocket - Buffalo Mozzarella - Confit Garlic - Eggplant - Heirloom Tomato - Kalamata Olives - Aged Parmesan Add Chicken \$3 / Add Prosciutto \$4 / Add Salami \$4		\$25



# LARGE PLATES

<b>'Sous Vide' Peri Peri Chicken (GF)</b> Crispy Skin - Creamy Polenta - Garlic Mushrooms - Almond Broccolini		\$30
<b>Granny Smith Apple &amp; Fennel Salad (Ve GF)</b> Fennel - Apple - Rocket - Orange - Walnuts - Truffle Lemon Dressing Add Chicken \$3 / Add Prosciutto \$4		\$17
<b>Pan Seared Market Fish (GF)</b> Steamed Organic Greens - Chat Potatoes - Lemon Butter		\$30
<b>Seafood Linguini</b> Garlic - Chili - White Wine - Prawns - Scallops		\$30
<b>Saffron Fregola with Buffalo Mozzarella</b> Fregola - Sundried Tomato - Heirloom Tomato - Artichoke - Basil - Rocket - Buffalo Mozzarella - Aged Prosciutto - Chardonnay Vinaigrette Add Chicken \$3 / Add Prosciutto \$4		\$20

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(V) Vegetarian (Ve) Vegan (GF) Gluten Free (DF) Dairy Free



# PLATTERS

*All Australian Produce*

- |   |                  |
|---|------------------|
| <b>Charcuterie Board</b>  | <b>\$33</b>      |
| Wagyu Beef Bresaola - 24-Month Aged Prosciutto - Wood Smoked Ham Served with Charcoal Sourdough and Grilled Focaccia                |                  |
| <b>Australian Cheese Board</b>  | <b>\$18/\$29</b> |
| Gippsland Double Brie - Willow Grove Blue Cheese - Maffra Peppercorn Cheddar - Fig Paste - Grissini, Lavosh, Dried and Fresh Fruits |                  |

# KIDS

- |  |      |
|--|------|
| Kids Margarita Pizza                                   | \$10 |
| Kids Penne Pasta with Napoli Sauce                     | \$10 |
| Grilled Chicken Tenders with Chips                     | \$12 |
| Vanilla Ice Cream with Chocolate or Strawberry Topping | \$5  |

# SWEET

- |                                   |                  |
|-----------------------------------|------------------|
| <b>Chocolate Éclair (V)</b>       | <b>\$12</b>      |
| Caramel - Berry Compote - Gelatto |                  |
| <b>Churros (V)</b>                | <b>\$12</b>      |
| Dulce De Leche - Gelatto          |                  |
| <b>Australian Cheese Board</b>    | <b>\$18/\$29</b> |
| <b>Trio of Sorbets (Ve GF)</b>    | <b>\$12</b>      |
| Ask for Flavors!                  |                  |

# HAPPY HOUR

4pm - 6pm DAILY

**Oysters (GF DF)**  
Natural - Mignonette  
\$2 Each

**Beef Slider**  
Coleslaw - Tomato Chutney - Mozzarella - Brioche Bun  
\$4 Each

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