

TWO
88
BAR & KITCHEN



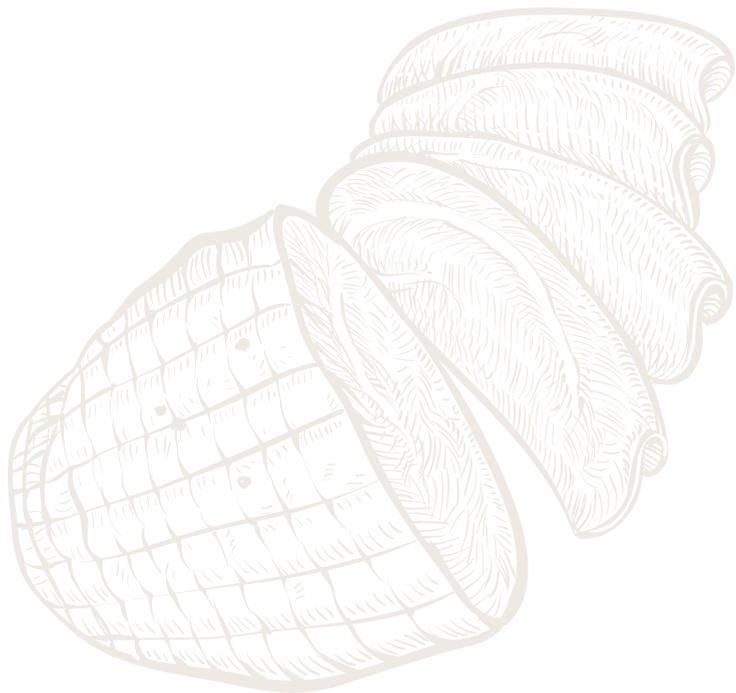
-SIP-
-SAVOUR-
-AUSSIE FLAVOUR-

Carefully curated local and international meats and cheeses, sliced fresh to order and measured by weight, paired with locally sourced wines and cocktails infused with native Australian botanicals.

Sundays & Public Holidays incur a 10% surcharge.



CHARCUTERIE



CHARCUTERIE

Paleta Iberica Bellota “Admiracion” 24

Jamones Blazquez | Salamanca, Spain

The shoulder of Iberian pigs that are reared free range and feed on the finest acorns in dehesa pastures. Beautifully marbled meat with a higher concentration of fat than the leg.

Free Range Chicken Liver Pate 100 gms 23

Coburg | VIC

A smooth, silky chicken pâté topped with a port and madeira jelly. Served with sourdough.

Free Range Duck Rillettes 100 gms 23

Coburg | VIC

Duck leg slowly cooked with carrot, onion, celery and garlic before it is pulled apart, jarred and topped with the cooking juices. Served with sourdough.

Prosciutto Di San Daniele 11

Villani | Modena, Italy

Carefully cured for a minimum of 16 months until it reaches the ultimate flavour profile. It is soft-slicing, with a strong fragrance and a sweet, delicate taste.

*Sliced fresh to order by weight, price is based on minimum 50 grams.

We strive to accommodate all dietary needs, but our kitchen isn't allergen-free, so there is a risk of cross-contamination; please inform your server of any allergies or restrictions, and we'll do our best to ensure a safe dining experience.

CHARCUTERIE

Cloth Aged Wagyu Salami 12

Brisbane | QLD

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

Black Truffle & Squid Ink Salami 11

Brisbane | QLD

A decadent salami made from hand cut pork fat and whole muscle, Italian squid ink and black truffle. Aged in a natural casing for 3-4 months.

Pork & Native Pepperberry Salami 9

Brisbane | QLD

A native Aussie twist made from 100% pork with hand cut fat and a mix of cheek and collar. Tasmanian native pepperberry and anise myrtle bring freshness plus a touch of garlic to keep it savoury.

LP's Hot Salami Cotto 6.5

Chippendale | NSW

Made with coarsely ground pork, seasoned with Calabrian chilli, toasted fennel seeds, garlic and black pepper, and smoked for 5 hours.

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CHEESE



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Maffra Cloth-Ashed

10

Gippsland | VIC

A multi-award-winning cheddar. Sweet upfront notes with complex after tones. The cheese is ripened under ashed cloth to allow for a thin rind to form and maximum moisture to be retained.

Berry's Creek Riverine Blue

12.5

Gippsland | VIC

Riverine Blue is the first of its kind made in Australia and one of only a few buffalo's milk blue cheeses made in the world. It has a complex savoury flavour and the smooth, firm texture.

Milawa King River Gold

12.5

Milawa | VIC

This surface-ripened cheese imparts a slightly yeasty character, lingering savouriness with nutty notes and creamy texture, that's the perfect match to the craft beers and boutique wines.

Woombye Truffle Triple Cream Brie

11

Sunshine Coast | QLD

A luxurious blend of rich Australian triple cream and earthy truffle. When cut, it reveals a striking truffle line and a sublime aroma. Creamy and mushroomy, with a lingering truffle finish.

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CHEESE

L'Amuse Gouda

9

L'Amuse | Netherlands

Like many of the world's greatest cheeses, this gouda is a collaboration between cheese maker and affineur. With complex flavours of roasted hazelnuts and dark caramel, tyrosine crystals provide a satisfying crunch.

Comté La Couronne PDO

11.5

Comte | France

Made from unpasteurised milk, this hard cheese comes from France's Franche-Comté region. Matured by Affineur Marcel Petite in the Fort St Antoine, its cool, humid climate ensures perfect aging.

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GRAZING

SPECIAL

Two cured meats (100 gms)
with pickles

19

Two artisanal cheeses (100 gms)
with crackers

22

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CONDIMENTS

Sourdough

9

Toasted Sonoma sourdough, cultured butter.

TWO 88 Mix

8.5

Mount zero olives, pickled garlic, guindillas and cornichons. The perfect salty accompaniment to a dry vermouth.

Tasmania Pickled Walnuts

5

A traditional cheese accompaniment, harvested before the nut forms and pickled in a unique blend of sugar, vinegar and spices. Best served with cheddar.

Guindillas

4.5

A traditional green pepper of the Basque region. Picked early and pickled in white wine vinegar, guindillas add a sweet and slightly spicy kick to tapas and antipasto dishes.

Peppered Fig Paste

4.5

Sweet, with subtle spice and a lovely peppery finish. Pairs perfectly with white mould cheeses.

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CONDIMENTS

Pickled Baby Figs 5

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

Le Peschiole - Baby Pickled Peaches 5

Le Peschiole are Italian baby peaches, picked unripe before the seed forms and then cured. Crunchy, slightly salty, with a hint of sweetness, perfect for aperitivo. Pair with cured meats and cheese.

Lavosh 6

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

Selection of Condiments 9.5/13

Our chef will put together a selection of 4/6 condiments and crackers for two people to share.

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TWO PAIR

Fries	12
Thick cut potato, truffle mayonnaise Sweet potato, aioli	
Crispy Cauliflower Poppers (N, Ve)	18
Togarashi, vegan garlic aioli, lemon	
Teriyaki Glazed Chicken (N, S)	20
3 chicken skewers, sesame, pickled cucumber, shallots	
Sticky Pork Belly Bites (S)	22
Scallion, chili, lime	
Prawn Hargow Dumplings (C, S)	23
XO sauce, shallots	
Garlic Prawn and Chorizo (C, GFO)	26
Lemon, parsley, olive oil, sourdough	

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C – Contains crustaceans, GFO – Gluten-free optional.

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SUBSTANTIAL

Edamame and Quinoa Salad (GF, N)	25
Roasted pumpkin, mesclun mix, walnuts, honey apple dressing	
Caesar Salad (GFO)	29
Baby cos lettuce, capers, bacon, sourdough croutons, parmesan, poached chicken breast	
Wagyu Beef Burger	29
Milk bun, streaky bacon, cheddar, aioli, tomato relish, fries	
Crispy Chicken Burger (S)	29
Milk bun, kimchi, baby gem, gochujang, fries	
Toasted Panini	
Ciabatta, fries	
Grilled capsicum, tomato and eggplant, pesto, provolone (N, V)	22
Poached chicken, fried egg, bacon	24
Double smoked ham, mature cheddar, dijon	22

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SUBSTANTIAL

Three Mushroom Ravioli (V)	32
Brown butter sauce, garlic, parsley, shitake mushroom, parmesan	
Chicken, Leek and Tarragon Ravioli (N)	38
Basil pesto, cream, roasted capsicum, parmesan	
Squid Ink Linguine with Nduja, King Prawns and Clams (C)	42
Garlic, lemon, crushed tomato, basil	
Spinach Pappardelle with Slow Braised Lamb Ragout	37
Lamb shoulder, winter herb, olives	
Ask your server for more homemade fresh pasta options.	

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SUBSTANTIAL

-THIN CRUST-

-SOURDOUGH PIZZA-

Margarita	25
Buffalo mozzarella, tomatoes, basil	
Artichoke	26
Mushroom, kalamata olives	
Capricciosa	29
Ham, artichokes, mushroom, olives	
Diavola	30
Spicy salami, nduja organic honey	
Add on – prosciutto / salami / chicken	5

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FROM THE GRILL

Atlantic Salmon	45
Caper olive emulsion	
Riverina Angus Beef Sirloin 250 gms	48
Red wine jus	
WA Cone Bay Barramundi	45
Nduja butter	
Grilled King Prawns	48
Lime, XO butter	
Chargrilled Chicken Supreme	35
Creamy chipotle sauce	
Price includes the addition of one side dish to be selected.	

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SIDES

Garden Salad	8
Vinaigrette	
Creamy Mashed Potatoes	8
Cultured butter	
Steamed Broccolini	9
Pecorino	
Roasted Pumpkin	8
Fetta	
Seasonal Vegetables	8
Olive oil, sea salt	
Thick Cut Potato Fries	8
Sea salt	

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SOMETHING SWEET

Panna Cotta (GF)	16
Vanilla bean, berries	
Sticky Date Pudding	18
Butterscotch sauce, vanilla ice cream	
Matcha Yuzu Tiramisu	19
Matcha mascarpone, yuzu cream, chiffon cake	
Textured Chocolate Tart (N)	19
Chocolate custard, chocolate mousse, golden chocolate truffle, berries coulis	

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DRINKS



COCKTAILS

-SIGNATURES-

Dessert Lime and Rosella Fizz 23

Gin, dessert lime and passion fruit topped with prosecco and wild rosella flower.

Wattleseed Chocolate Espresso Martini 24

Wattleseed infused vodka, Baileys, espresso, hazelnut syrup. Shaken and served in a coupe glass with chocolate curl.

Finger Lime and Cherry Rum Sour 25

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

Dalie's Pisco and Plum 25

Davidson plum, Pisco, triple sec, lime and orgeat in a rocks glass over crushed ice with candied lime.

Native Mint and Lemon Myrtle Mojito 24

Our twist on a Mojito, native mint infused rum, lemon myrtle, super juice, mint oil.

Peanut Butter Old Fashion 25

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

WINE -BUBBLES-

Mojo Prosecco	14/60
Mixed Region, SA	
Moët & Chandon Impérial Brut NV	175
Champagne, France	
Thienot x Penfolds Champagne Rose	225
Epernay, France	
Perrier Jouet Grand Brut	300
Champagne, France	

-WHITE-

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 Albarino	109
Uruguay	
Domaine Christian Salmon Sancerre AC	159
Loire Valley, France	

WINE

-RED-

Alta Pinot Noir	14/65
Mixed Region, VIC	
Bruno Shiraz	15/70
Barossa Valley, SA	
Rymil 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'	189
Shiraz Cabernet Blend	
Barossa Valley, SA	

-ROSE-

Gemtree Luna de Fresa Rosé	16/75
Mclaren Vale, SA	
Rêverie Rosé	14/65
IGP Méditerranée, France	
AIX - Maison Saint Aix Rosé	115
France	

BEER

-ON TAP-

425ML

Heineken	15
Netherlands	
Kirin Lager	15
Japan	
Sydney Beer Co Lager	13
Mascot, NSW	
Balter XPA	15
Currumbin, QLD	
Hahn SuperDry	14
Camperdown, NSW	
Sauce Brewing Pale Ale	13
Marrickville, NSW	
Sauce Brewing Hazy Pale Ale	13
Marrickville, NSW	
Stone & Wood Pacific Ale	15
Byron Bay, NSW	

BEER

-TINS & BOTTLES-

Sydney Beer Co Lager	13
Mascot, NSW	
Sydney Beer Co Mid-Strength Lager 3.5% ABV	13
Mascot, NSW	
Feral Hop Hog Pale Ale	15
Baskerville, WA	
Young Henry's Cloudy Apple Cider	13
Newtown, NSW	
Guinness Extra Stout	14
Ireland	
Sauce Brewing Pale Ale	13
Marrickville, NSW	
Brookvale Ginger Beer 4% ABV	15
Brookvale, NSW	
Heineken 0	10
Netherlands	

-NON ALCOHOLIC-

Tangy Sunrise	15
Passion Fruit, Orange, Lime	
Strange Love	7.5/12
Still or Sparkling Water (350ml / 750ml)	
Soft Drinks	5

SPIRITS

-GIN-

Forty Spotted	12
Australia	
Beefeater 24	13
UK	
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
UK	
Tempus Two Shiraz	16
Australia	
The Botanist	16
UK	
Monkey 47 Sloe Gin	18
Germany	

SPIRITS

-VODKA-

DNA Distillery	12
Australia	
Belvedere	15
Poland	
Grey Goose	16
France	
Belvedere Bartezeck	19
Poland	

-RUM-

Havana 3 White	12
Cuba	
Kraken Spiced	14
Caribbean	
Plantation 3 Stars White	14
Caribbean	
Plantation Aged Dark	14
Caribbean	
Plantation Pineapple	14
Caribbean	

SPIRITS

-TEQUILA-

Jose Cuervo	12
Mexico	
Don Julio Blanco	15
Mexico	
Patron Silver	17
Mexico	
Don Julio 1942	37
Mexico	

-MEZCAL-

Del Maguey Vida	17
Mexico	
Ilegal Reposado	21
Mexico	
Ilegal Anejo	26
Mexico	

-ALCOHOL FREE-

Seedlip	9
UK	

SPIRITS

-WHISKY-

Ballantine's	12
Scotland	
Bulleit Rye	12
USA	
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	

SPIRITS

-BOURBON-

Bulleit	12
USA	
Maker's Mark	13
USA	
Gentleman Jack	13
USA	
Buffalo Trace	13
USA	
Woodford Reserve	14
USA	

-BRANDY-

Chatelle Napoleon	12
France	

-COGNAC-

Hennessy VSOP	19
France	

SPIRITS

-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
UK	
Apricot Brandy	10
France	
Disaronno Amaretto	10
Italy	
Frangelico	10
Italy	
Grand Marnier	14
France	

- HAPPY HOUR -

Join us for Happy Hour at TWO 88 Bar & Kitchen, every day from 4pm to 6pm! Enjoy unbeatable deals, including our refreshing \$12 Margaritas.

It is the perfect way to unwind!



