



-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.

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 Salumi

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

7.5

Chippendale | NSW

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

*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.



CHEESE

CHEESE

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.

Woombye Blackall Gold

11

Sunshine Coast | QLD

Award-winning washed rind named after the Blackall Ranges, with a golden-orange rind and creamy paste. Mild when young, it matures into bold, savoury flavours. Pairs with pickled vegetables or a crisp white wine.

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.

*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.

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.

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

GRAZING SPECIAL

Two cured meats
(100 gms) with pickles 20

Two artisanal cheeses
(100 gms) with crackers 22

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.

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.

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.

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.

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.

TWO PAIR

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
3 chicken skewers, sesame, pickled cucumber, 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, sourdough	

V – Vegetarian, Ve – Vegan, N – Contains nuts, S – Contains soy,
C – Contains crustaceans, GFO – Gluten-free optional.

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.

SUBSTANTIAL

Vanella Burrata (GF)	26
Zucchini, heirloom tomato, balsamic glaze, almond flakes	
Falafel Bowl (N, Ve)	25
Hummus, pickled vegetables, cauliflower tabouleh, crispy chickpea	
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, fries	
Wagyu Beef Burger	30
Milk bun, streaky bacon, cheddar, aioli, tomato relish, fries	
Toasted Panini	
Ciabatta, fries	
Grilled capsicum, tomato, zucchini, pesto, provolone	22
Poached chicken, fried egg, bacon	24
Wagyu brisket pastrami, sauerkraut, Swiss cheese, mustard aioli	25

V – Vegetarian, Ve – Vegan, N – Contains nuts, S – Contains soy,
C – Contains crustaceans, GFO – Gluten-free optional.

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.

SUBSTANTIAL

Spinach, Ricotta and Gorgonzola Ravioli (V) 34

Toasted walnuts, parsley, cream, pecorino

Chicken, Leek and Tarragon Ravioli (N) 38

Basil pesto, cream, roasted capsicum, parmesan

**Coriander Linguine with Queensland
Spanner Crab (C)** 43

Garlic, chili, tomato, pangrattato

Ask your server for more homemade fresh pasta options.

V – Vegetarian, Ve – Vegan, N – Contains nuts, S – Contains soy,
C – Contains crustaceans, GFO – Gluten-free optional.

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.

SUBSTANTIAL

-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 on – prosciutto / salami / chicken	5

V – Vegetarian, Ve – Vegan, N – Contains nuts, S – Contains soy,
C – Contains crustaceans, GFO – Gluten-free optional.

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.

FROM THE GRILL

Atlantic Salmon	46
Miso lemon butter sauce	
Riverina Angus Beef Sirloin 250 gms	49
Red wine jus	
WA Cone Bay Barramundi	46
Nduja butter	
Grilled King Prawns	49
Lime, XO butter	
Chargrilled Chicken Supreme	37
Creamy chipotle sauce	
Price includes the addition of one side dish to be selected.	

V – Vegetarian, Ve – Vegan, N – Contains nuts, S – Contains soy,
C – Contains crustaceans, GFO – Gluten-free optional.

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.

SIDES

Garden Salad	8
Vinaigrette	
Creamy Mashed Potatoes	8
Cultured butter	
Green Beans	8
Garlic flakes	
Corn Ribs	8
Tajin	
Seasonal Vegetables	8
Olive oil, sea salt	
Thick Cut Potato Fries	8
Sea salt	

V – Vegetarian, Ve – Vegan, N – Contains nuts, S – Contains soy,
C – Contains crustaceans, GFO – Gluten-free optional.

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.

SOMETHING SWEET

Panna Cotta (GF)	18
-------------------------	----

Vanilla bean, berries

Banoffee Tart	21
----------------------	----

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

Coffee Stone (GF)	21
--------------------------	----

Caramel hazelnut and chocolate,
coffee mascarpone mouse

Chocolate Crumble Slice (Ve, NF, GF)	20
---	----

Layered chocolate crumble, chocolate glaze,
citrus segments

V – Vegetarian, Ve – Vegan, N – Contains nuts, S – Contains soy,
C – Contains crustaceans, GFO – Gluten-free optional.

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.

DRINKS



COCKTAILS

-SIGNATURES-

Grapefruit and Rosella Spritz 24

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

Pisco and Native Spiced Plum 25

Pisco, lemon, Tasmanian mountain pepper berry, 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, fresh lime and topped up with soda. Served long with candied lime and fresh mint.

Peanut Butter Old Fashion 25

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

Please speak to our friendly staff for other classic cocktails & mocktails.

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	
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	

BEER

-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	

-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 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	

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 3pm to 6pm! Enjoy unbeatable
deals, including our refreshing \$12 Margaritas.

It is the perfect way to unwind!



