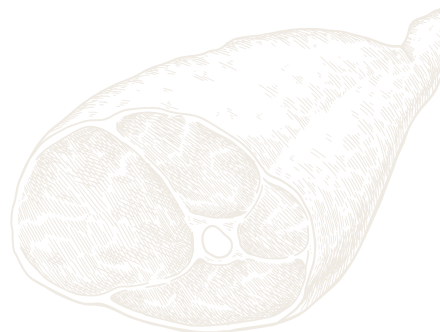




SIP SAVOUR AUSSIE FLAVOUR

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.
A 10% surcharge applies on Sundays and public holidays.*

*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 – Contains Nuts, S – Contains Soy, C – Contains Crustaceans, GFO – Gluten-Free Optional, Seafood Origin: A – Australian, I – Imported, M – Mixed Origin.

CHARCUTERIE

Paleta Ibérica Bellota Admiración \$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 flavour.

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 50g.

CHEESE

Maffra Cloth-Ashed \$10

Gippsland, VIC

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

Milawa Blue \$12

Milawa, VIC

Creamy, mid-strength cow's milk blue inspired by Gorgonzola Dolce Latte. Rich, salty, and softly textured, appealing to both blue cheese lovers and newcomers.

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.

C2 Raw Milk Cheese \$13

Bruny Island, TAS

Cooked curd cheese aged 6–12 months with a sweet aroma and mild nuttiness, made from summer milk in the Huon Valley and rind-washed weekly for depth.

Comté Charles Arnaud AOP \$10

Comté, France

Aged 18+ months, this classic French gruyère is dense, smooth, and buttery with complex, seasonally influenced flavours.

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

GRAZING SPECIAL

Two Cured Meats (100g) \$21

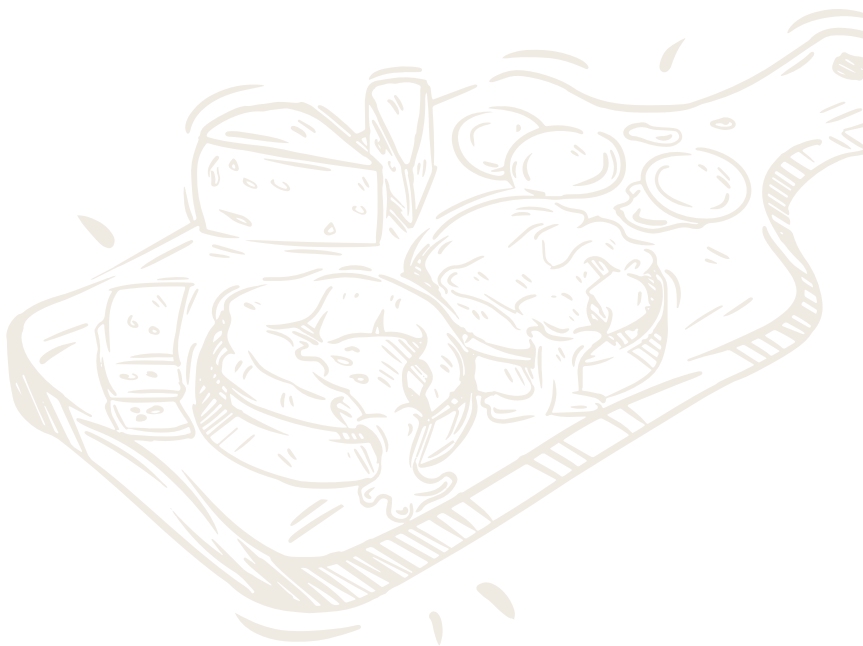
Served with pickles

Two Artisanal Cheeses (100g) \$22

Served with crackers

The Luxe Board \$75

A curated selection of indulgent flavours: 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 \$13

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

Cauliflower Popper (N, Ve) \$21

Togarashi, mirin dipping sauce

Tempura Zucchini Flowers (V) \$23

Ricotta, sweet corn, pecorino, garlic aioli, lemon

Lemongrass Garlic Chicken Skewer (N, S) \$23

Three chicken skewers, hoisin and peanut sauce, sesame, pickled cucumber, shallots

Panko Crumbed Prawn Taco (C, A) \$22

Two tacos, avocado, sriracha mayo, pickled onion, lime

Pan Fried Pork Schnitzel \$25

Apple and cucumber salad, parmesan, mustard aioli



SUBSTANTIAL

Falafel Wrap (N, V) \$22

Hummus, pickled vegetables, pickled chilli, tzatziki

Fennel, Orange & Stracciatella Salad (V, N) \$27

Mesclun, toasted pistachio, mint, pomegranate vinaigrette

Caesar Salad (GFO) \$29

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

Wagyu Beef Burger \$31

Milk bun, bacon, aged cheddar, house pickles, garlic aioli, tomato relish, fries

Crispy Chicken Burger (S) \$30

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

Toasted Panini Ciabatta served with fries

- Grilled capsicum, tomato, zucchini, pesto, provolone (N) \$23
- Poached chicken, fried egg, bacon \$25
- Wagyu brisket pastrami, sauerkraut, Swiss cheese, mustard aioli \$26

PASTA

Butternut Pumpkin & Goat Cheese Ravioli (V) \$38

Peas, asparagus, mint, lemon beurre noisette, goat curd

Prawn, Lime and Lemongrass Ravioli (C, A) \$39

Miso carrot, tobiko, gremolata

Gnocchi Sorrentina (V) \$30

Tomato sugo, stracciatella, confit cherry tomatoes, basil, lemon pangrattato



Please ask your server for more homemade fresh pasta options.

THIN CRUST SOURDOUGH PIZZA

Margherita \$27

Buffalo mozzarella, tomatoes, basil

Zucchini (N) \$28

Roasted capsicum, kalamata olives, pesto

Pepperoni \$31

Olives, onion

Italian Sausage \$31

Roasted capsicum, onion

Add-ons \$5

Prosciutto / pepperoni / chicken / nduja honey



FROM THE GRILL

Atlantic Salmon (A, GF) \$48

Miso butter sauce

Panko Crumbed WA Cone Bay Barramundi (A) \$45

Caper and dill tartare

Chargrilled Chicken Supreme \$38

Black pepper soy glaze

Riverina Angus Beef Sirloin 250g (GF) \$51

Red wine jus

Select one side to complement your protein.

Sides \$9

- Baby cos salad, green goddess dressing
- Creamy mashed potatoes
- Grilled corn on cob, pecorino, lime (GFO)
- Charred broccolini, lemon, chilli, toasted almonds(GFO, N)
- Seasonal vegetables (GFO)
- Thick cut potato fries

DESSERT

Panna Cotta (GF) \$19

Vanilla bean, passionfruit, coconut flake

Mango Coconut Slice \$19

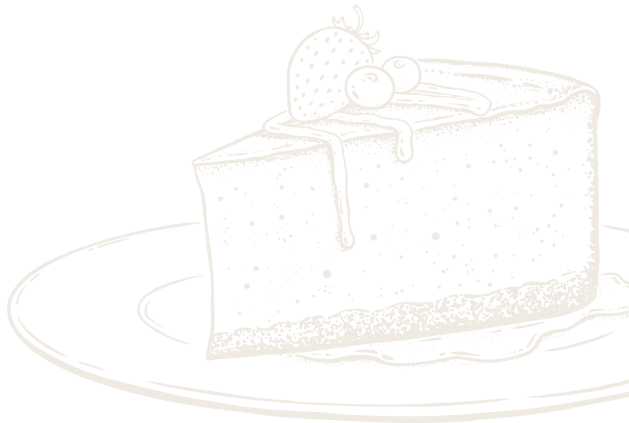
Mango and coconut mousse, mango puree

Lemon Myrtle Ricotta Basque Cheesecake \$23

Berry compote, butter soil

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

Layered chocolate crumble, chocolate glaze, citrus segments



DRINKS



SIGNATURE COCKTAILS

Rosella & Lychee Spritz \$25

Rosella infused vodka, St-Germain, lychee and prosecco.
Floral, refreshing and delicately effervescent.

Watt-A-Martini \$26

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

Spiced Davidson Plum Pisco Sour \$25

Tasmanian mountain pepperberry and Davidson plum, pisco, freshly squeezed lemon juice, and egg white. Dry-shaken and served in a coupe.

Crimson Pearl Fizz \$25

Tequila blanco, Tasmanian cherries, finger lime, mint served in a tall glass, topped with soda water.

Passionfruit & Vanilla Mojito \$26

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

Australian Summer Peach Buck \$26

Bourbon, peaches, citrus, lemon myrtle and ginger beer, finished with a float of Australian Shiraz.

Peanut Butter Old Fashioned \$26

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 \$15 | \$65

Mixed Region, SA

Clover Hill, Cuvée MV \$98

Pipers River, TAS

Josef Chromy, Sparkling Rosé NV \$105

Relbia, TAS

Moët & Chandon, Impérial NV \$195

Champagne, France

Thiénot x Penfolds, Champagne Rosé \$225

Épernay, France

Perrier-Jouët, Grand Brut \$300

Champagne, France

ROSÉ WINE

Nick Spencer, Hilltops Rosé \$16 | \$80

Gundagai, NSW

Gemtree Luna de Fresa Rosé \$16 | \$80

McLaren Vale, SA

WHITE WINE

El Desperado, Sauvignon Blanc \$15 | \$70

Adelaide Hills, SA

Dead Man Walking, Riesling \$15 | \$70

Clare Valley, SA

The Hidden Sea, Pinot Grigio \$15 | \$70

Limestone Coast, SA

Audrey Wilkinson, Chardonnay \$15 | \$70

Hunter Valley, NSW

Fiore, Moscato \$60

Mudgee, NSW

Smith + Shaw, Sauvignon Blanc \$105

Adelaide Hills, SA

Swinging Bridge, Chardonnay \$95

Orange, NSW

Riggs & Wiggs Stanleigh Park Vineyard, Semillon \$95

Hunter Valley, NSW

Cherubino, Riesling \$115

Great Southern, WA

Please ask your server about enjoying any wine by the glass as a 300ml double pour.

RED WINE

Sticks, Pinot Noir \$15 | \$70

Yarra Valley, VIC

Bruno, Shiraz \$16 | \$75

Barossa Valley, SA

Rymill The Dark Horse, Cabernet Sauvignon \$16 | \$75

Coonawarra, SA

Killibinbin Smitten, Malbec \$15 | \$70

Langhorne Creek, SA

Lark Hill Regional, Pinot Noir \$90

Canberra District, ACT

Hentley Farm The Stray, Grenache Shiraz \$105

Barossa Valley, SA

Cape Mentelle Trinders, Cabernet Merlot \$105

Margaret River, WA

Henschke Keyneton Euphonium, Shiraz Cabernet Blend \$189

Barossa Valley, SA

Please ask your server about enjoying any wine by the glass as a 300ml double pour.

BEER ON TAP

Heineken \$16

Netherlands

Kirin Lager \$16

Japan

Balter XPA \$16

Currumbin, QLD

Hahn Super Dry \$15

Camperdown, NSW

Sydney Brewery Pale Ale \$14

Alexandria, NSW

Sydney Brewery Lager \$14

Alexandria, NSW

Sydney Brewery East Coast IPA 7% ABV \$16

Alexandria, NSW

Stone & Wood Pacific Ale \$16

Byron Bay, NSW

425ml

TINS & BOTTLES

Sydney Brewery Lager \$14

Alexandria, NSW

Sydney Brewery Pale Ale \$14

Alexandria, NSW

Feral Hop Hog Pale Ale \$16

Baskerville, WA

Young Henry's Cloudy Apple Cider \$14

Newtown, NSW

Guinness Extra Stout \$15

Dublin

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 \$14

Alexandria, NSW

Heaps Normal, Lager 0% \$11

Melbourne, VIC

GIN

Forty Spotted \$13

Australia

Forty Spotted Citrus \$13

Australia

4 Pillars Dry \$14

Australia

4 Pillars Shiraz \$15

Australia

Roku \$16

Japan

Manly Spirits Pink Gin \$16

Australia

Hendricks \$16

United Kingdom

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 \$13

Australia

Belvedere \$15

Poland

Grey Goose \$16

France

Belvedere BartezeK \$19

Poland

RUM

Ester Cane Spirit \$13

Australia

Ester Dark \$13

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 \$13

Mexico

1800 Coconut \$14

Mexico

1800 Cristalino \$19

Mexico

Don Julio 1942 \$37

Mexico

MEZCAL

Illegal Joven \$19

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

Bulleit Rye \$14

United States of America

Jameson \$13

Ireland

Canadian Club \$14

Canada

SINGLE MALT

Sullivans Cove, Double Cask \$30

Australia

Sullivans Cove, French Oak \$65

Australia

Sullivans Cove, Navigator \$88

Australia

Lark Classic \$36

Australia

The Glenlivet 12 Year Old \$16

Scotland

Glenfiddich 12 Year Old \$17

Scotland

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 \$13

United States of America

Maker's Mark \$14

United States of America

Gentleman Jack \$14

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

Baileys \$11

Ireland

Limoncello Manly Spirits \$11

Australia

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

Passionfruit, orange, lime

StrangeLove \$7.5 | \$12

Still or sparkling water (350ml / 750ml)

Soft Drinks \$5.5



HAPPY HOUR

Margaritas \$14

- Classic
- Spicy
- Tommy's

Handpicked Regional Wines \$11

Sydney Brewery Lager \$10

Available every day from 3pm to 6pm

WHAT'S ON

Scan the QR code to explore upcoming events, exclusive offers, and fresh flavours.

