



-SIP-
-SAVOUR-
-AUSSIE FLAVOUR-

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



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 9.5

Coburg | VIC

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

Free Range Pork & Pistachio Terrine 9.5

Coburg | VIC

Free range pork shoulder and Australian pistachios combine in what is surely one of the most classic of terrine flavour combinations.

Prosciutto Di San Daniele 9

Villani | Modena, Italy

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

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

Please note that there is a 10% surcharge for public holidays

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CHARCUTERIE

Wagyu Bresaola

16

VIC

Made using Australian Wagyu interlaced with the intramuscular fat. It's slow aged for 3 months resulting in a cured meat a luscious silky mouthfeel, sweet aromas and nutty finish.

Tartufo Salami

10.5

Sydney | NSW

A decadent salami made with Australian pork and laden with black truffle shavings. The truffles are imported from Toscana, Italy.

Mr Cannubi Mortadella

6.5

Ballarat | VIC

A large Italian luncheon meat made using larger, Western Plains pigs. Its firm meat is interspersed with luxurious cubes of pure white back fat and whole black peppercorns.

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 five 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 Tarwin

9

Gippsland | VIC

A beautifully balanced blue with striations of greenish-blue mould. It has a creamy texture and long intensity with definite earthy tones on the finishing palate.

L'Artisan Mountain Man

9

Mortlake | VIC

A washed rind with slight pungency yet round & complex meaty flavour. Its recipe originates from the Reblochon tradition in the French Alps.

L'Artisan Grand Fleuri

8.5

Mortlake | VIC

A surface ripened white mould, made from organic milk with added cream. As it ripens, it develops a sticky, buttery texture and mild, creamy flavour.

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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.

El Esparto Manchengo PDO

12.5

Spain

Most Manchego is produced on a large scale using milk collected from hundreds of dairy farms across the defined PDO region. El Esparto 'Artesano' cheese is a rare exception. It's slightly sweet with a nutty finish.

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

GRAZING SPECIAL

Two cured meats (100gms)
with pickles

18

Two artisanal cheeses (80 gms)
with crackers

19

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CONDIMENTS

Sourdough

9

Toasted sonoma sourdough, pepe saya cultured butter.

Two 88 Mix

8.5

Mount Zero olives, pickled garlic, guindillas and cornichons.

Tasmania Pickled Walnuts

6

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

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.

Peach & Muscatel Chutney

4.5

Beautiful, bright peaches and plump muscatels are slowly cooked to create this lightly spiced chutney.

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CONDIMENTS

Pickled Baby Figs

6

Pickled in a syrup of brown sugar and apple cider vinegar.

Muscatels

7.5

These sweet, plump muscatels are an absolute necessity when it comes to cheese.

Pane Croccante

7

A handcrafted light crisp bread with a hint of rosemary.

Lavosh

6

Crispy, buttery and lightly salted artisanal crackers.

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	11
Thick cut potato, truffle mayonnaise Sweet potato, aioli	
Crispy Cauliflower Poppers (N,Ve)	17
Ume, togarashi, vegan garlic aioli, lemon	
Shrimp Popcorn (N,C,S)	20
Truffle mayonnaise, togarashi, furikake	
Pulled Beef Brisket Croquettes	21
Black garlic aioli	
Teriyaki Glazed Chicken (N, S)	19
3 chicken skewers, sesame, pickled cucumber, shallots	
Prawn Hargow Dumplings (C,S)	22
XO sauce, shallots	

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SUBSTANTIAL

Roasted Pumpkin and Beetroot Salad (N,GF) 23

Mesclun mix, pinenuts, grilled haloumi, citrus dressing

Caesar Salad (GFO) 27

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) 26

Milk bun, kimchi, baby gem, gochujang, fries

Sourdough Panini (M) 18

Tomato, provolone, salsa verde, fries

Add on – prosciutto / salami / chicken 4

Spinach and Ricotta Ravioli (M) 31

White wine and butter sauce, sundried tomato, basil, pine nut
breadcrumbs

Blue Swimmer Crab and Coriander Ravioli (C) 38

Chili, lime, capers, olive oil

Squid Ink Linguine & Grilled King Prawns (C) 42

Garlic, butter, crushed tomato, parsley

Ask your server for more fresh pasta options.

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SUBSTANTIAL

-THIN CRUST-

-SOURDOUGH PIZZA-

Margarita	24
Buffalo mozzarella, tomatoes and basil	
Artichoke	26
Mushroom, kalamata olives	
Chicken (N)	28
Mushroom, pesto	
Pepperoni	28
Red onion, kalamata olives	
Add on – prosciutto / salami / chicken	4

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FROM THE GRILL

Atlantic Salmon	45
Caper emulsion	
Riverina Angus Beef Sirloin 250g.	48
Red wine jus	
WA Cone Bay Barramundi	45
Tomato olive, butter	
Grilled King Prawns	48
Butter, garlic, lemon	
Peri Peri Chicken Half On The Bone	34
Preserved lemon, olive salsa	
Lamb Loin Chops	42
Chimichurri	
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
Garlic flakes	
Char Grilled Corn Cob	9
Togarashi, lime	
Seasonal Vegetables	8
Olive oli, sea salt	
Thick Cut Potato Fries	8
Sea salt	

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SOMETHING SWEET

Panna Cotta (GF)	15
Vanilla bean, berries	
Sticky Date Pudding (N)	18
Butterscotch sauce, vanilla ice cream	
Dark Chocolate Praline Tart (N)	20
Macadamia, berry sorbet	
Sorbet/Ice Cream Of The Day	9
Vanilla, chocolate, raspberry	

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CHILDREN'S MENU

Toasted Sandwich (GFO)	10
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Ham & cheese or tomato & cheese
Fries

Battered Fish	14
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Fries

Crumbed Chicken Tenders	14
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Fries

Pasta of the day (GFO)	14
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Bolognese or napoletana sauce

Chocolate Brownie (N)	12
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Vanilla bean ice cream

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DRINKS



COCKTAILS

-SIGNATURES-

Rosella Spritz

23

Rosella infused gin, aperol, topped up with prosecco & soda water. Served in a spritz glass with dried orange.

Wattleseed Espresso Martini

23

Wattleseed infused vodka, coffee liqueur, wattleseed syrup, coffee syrup. Shaken & served in a coupe glass with wattleseed flakes.

Lemon Myrtle Sour

23

Smoked bourbon, freshly squeezed lemon juice, cane syrup infused with lemon myrtle and aquafaba. Dry shaken and served in a rocks glass over ice with candied lemon.

Passionfruit Mojito

23

Dark Rum, Light Rum, fresh passionfruit puree sourced from Queensland, passionfruit liqueur, fresh mint, fresh lime and topped up with soda. Served long with candied lime and fresh mint.

* Please speak to our friendly staff for other classic cocktails & mocktails as well as a full range of spirits & liqueurs.

WINE

-BUBBLES-

Mojo Prosecco	14/65
SA	
Taittinger Cuvee Prestige Brut NV	140
Champagne, France	
Thienot x Penfolds Champagne Rose	210
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	16/75
Margaret River, WA	
Dog Point Vineyard Sauvignon Blanc	85
Marlborough, New Zealand	
Swinging Bridge Chardonnay	89
Orange, NSW	
Bodega Garzón Reserva Albarino	99
Uruguay	
Domaine Christian Salmon Sancerre AC	150
Loire Valley, France	

WINE

-RED-

Alta Pinot Noir	14/65
VIC	
Bruno Shiraz	15/70
Barossa Valley, SA	
Rymil Dark Horse Cabernet	15/70
Sauvignon	
Coonawarra, SA	16/75
Bremerton Special Malbec	79
Langhorne Creek SA	
Lark Hill Regional Pinot Noir	99
Canberra, ACT	
Beaurenard GSM	135
Côtes du Rhône, France	
Te Mata 'Awatea' Cabernet Merlot	175
Hawkes Bay, New Zealand	
Henschke 'Keyneton Euphonium'	
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	95
France	

BEER

-ON TAP-

425ML

Heineken	14
Netherlands	
Kirin Lager	13
Japan	
James Squire 150 Lashes Pale Ale	13
Camperdown, NSW	
Hahn SuperDry	12
Camperdown, NSW	
Sauce Brewing Pale Ale ABV 3.5%	12
Marrickville, NSW	
Sauce Brewing Hazy Pale Ale	13
Marrickville, NSW	
Furphy	12
Geelong, VIC	
Sydney Beer Co Lager	12
Mascot, NSW	

BEER

-TINS & STUBBIES-

Feral Hop Hog Pale Ale

14

Baskerville, WA

Sauce Brewing Pacific Ale

12

Marrickville, NSW

Young Henry's Cloudy Apple Cider

13

Newtown, NSW

Hahn Premium Light

12

Camperdown, NSW

Heineken Zero

10

Netherlands

