

TOASTIES

* Available outside of kitchen hours

4-CHEESE TOASTIE	15
Brie, cheddar, mozzarella, gruyere, zuni pickle, sourdough, house potato crisps (v)	

TO SHARE & SIDES

WOOD-FIRED FOCACCIA / POTATO FOCACCIA	10 / 12
Garlic, lemon & rosemary	

Add antipasti

+ 50g tin Cantabrian anchovies (gf) (df) 10	+ roast mushrooms, mushroom xo sauce (v) (gf) (df) 10
+ whipped buffalo ricotta (v) (gf) 6	+ semi-dried cherry tomatoes & basil (v) (gf) (df) 8
+ roasted eggplant & pine nut caponata,	+ Vannella burrata 70g (v) (gf) 12
macadamia pesto (v) (ve*) (gf) (df*) 9	+ LP's Quality Meats salami cotto (gf) (df) 11
	+ sliced prosciutto (gf) (df) 12

NACHOS GRANDE	25
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Smoked slow-cooked brisket, spiced beans, tortilla chips, cheese sauce, jalapeños, sour cream, guacamole, spicy tomato salsa, coriander (v*) (gf) (df*)

MASTER STOCK CHICKEN WINGS	17
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Choose: sticky-glazed (df) / crunchy (df*) / buffalo

House-made hot sauce / blue cheese mayo

SALT & PEPPER SQUID	18.5
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Szechuan pepper, rocket, lemon, roast garlic aioli (gf) (df)

CRISPY POTATO GEMS	12
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Fried shallot & potato fritters, smoked onion mayo, pecorino (v)

SALMON CEVICHE	19
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Atlantic salmon, chimichurri, spicy tomato salsa, guacamole, coriander, potato crisps (gf) (df)

SEASONAL GREENS	10
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Sesame sauce, togarashi (v) (gf*) (df)

MIXED LEAF SALAD	9
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Mixed leaves, herbs, lemon vinaigrette (v) (ve) (gf) (df)

CHIPS	9.5
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Chipotle mayo, rosemary salt (v) (ve) (gf*) (df)

+ truffle-loaded 4

BURGERS

* These burgers are part of the Thursday \$15 Burger Promo

BURGER OF THE WEEK	See Specials
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CHEESEBURGER & CHIPS *	21
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180g ground beef brisket, smoked onion puree, cheese, lettuce, pickles, triple mustard, black garlic aioli, milk bun

FRIED CHICKEN BURGER & CHIPS *	21
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Fried chicken thigh, maple buffalo sauce, cheese, blue cheese mayo, ranch sauce, milk bun

TRUFFLE 'EXPLOSION' & CHIPS	24.5
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180g ground beef brisket, truffle cheese, caramelised onion, truffle mushroom croquette, grilled house bacon, truffle aioli, mushroom ketchup, milk bun

EGGPLANT PARMI BURGER & CHIPS	18
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Crumbed eggplant parmigiana stuffed with mozzarella, pesto mayo, tomatillo jam, rocket, milk bun (v)

Burger Add Ons: + 180g beef patty 6 + grilled house bacon 4 + gluten-free bun 2

(ve) Vegan (v) Vegetarian (gf) Gluten free (gf*) Can be done gf
(df) Dairy free (df*) Can be done df

MAINS

SCHNITTY & CHIPS / MASH	23
Crispy panko-crumbed chicken breast, brown butter, mixed leaf salad, eschalot dressing (df*)	
BRIGADE PARMIE & CHIPS	27
Panko-crumbed chicken breast, Napolitana sauce, prosciutto, fresh mozzarella, mixed leaf salad, eschalot dressing	
FISH & CHIPS	26
Beer-battered fish of the day, yoghurt tartare sauce, lemon, malt vinegar salt, cucumber salad (gf*) (df*)	
PAN-ROAST SALMON	32
Kipfler potatoes, braised leeks, basil, tomato & olive salsa, green beans (gf) (df*)	
LAMB PAPPARDELLE	27
Braised lamb neck ragu, fresh egg pappardelle, gremolata, pecorino	
POTATO & RICOTTA GNOCCHI	24
Roast pumpkin, mushrooms, macadamia pesto, goats curd, crispy sage (v) (gf)	
250G RUMP STEAK & CHIPS/ MASH	33
Grilled Grainge rump steak, roast carrots & leeks, gremolata (gf*) (df*)	

SAUCES

*Cream of mushroom (gf) 3 Creamy pepper (gf) 3 Café de Paris butter 3 Red wine butter (gf) 2
Gravy (gf) (df) 2 Brown butter sauce (gf) 2 Mushroom XO sauce (v) (ve) (gf) 3*

SALADS

SALMON POKE BOWL	25
Raw diced salmon, soba noodles, cabbage, kimchi, nori dressing, avocado, sesame seeds, fish roe, pickled daikon, radish, ginger vinaigrette, coriander & shallot (gf*) (df)	
VEGAN BOWL	20
Roast cauliflower & pumpkin, green harissa, spiced chickpeas, charred brocolini, pickled pumpkin, seeds, walnut tarator sauce, beetroot & dukkha (v) (ve) (gf)	
MASTER STOCK CHICKEN SALAD	22
Master stock poached chicken breast, soba noodles, cabbage, green beans, cucumber, sesame seeds, fried garlic & shallot, ginger vinaigrette (df)	

Salad Add Ons: + master stock chicken 7 + marinated steamed prawns 6 + avocado 4

PIZZAS

MARGHERITA	19
Mozzarella, basil (v) (gf*) + 50g tin Cantabrian anchovies 10	
ROAST PUMPKIN	22
Roast pumpkin, artichoke, roast onion, mozzarella, macadamia pesto, goats curd (v)	
MUSHROOM	24
Roast mushrooms, button mushrooms, smoked onion, mozzarella, parmesan, salted ricotta, mushroom XO sauce, basil (v) (ve*) (gf*)	
WOOD-ROASTED HAM & PINEAPPLE	23
Smoked mozzarella, shallots, shallot oil (gf*)	
LA GAMBAS	24
Marinated green prawns, cherry tomatoes, chilli, basil, roast eggplant, shellfish oil (gf*)	
TRUFFLE ITALIAN SAUSAGE	25
Truffle white sauce, Italian sausage mince, potato, pecorino, rosemary, garlic	
QUATTRO SALAMI	24
Italian sausage, LP's salami cotto, nduja, pepperoni, mozzarella, oregano, hot honey (gf*)	
PEPPERONI	22
Smoked mozzarella, parmesan, fennel seeds (gf*)	
BRAISED LAMB	25
Lamb ragu, roasted mushroom, roast pumpkin, goats curd, macadamia pesto	

DESSERT

VALRHONA CHOCOLATE MOUSSE	14
Salted peanut praline (gf)	

KIDS' MENU

BATTERED/ GRILLED FISH	12
Served with: chips/ salad (gf*) (df)	
SPAGHETTI	12
Cherry tomatoes, pesto & parmesan (v) (df*)	
CHEESEBURGER	12
Served with: chips/ salad	
CHICKEN NUGGETS	12
Served with: chips/ salad	
HAM & CHEESE PIZZA	12

COCKTAILS

MANGO MIMOSA	14
Prosecco, mango juice, freeze-dried raspberries	
PRICKLY APPLE 18	18
Bulmers cider, Fireball, lemon juice, cinnamon, star anise, lemon wedge	
NEGRONI	18
Tanqueray gin, Martini Rosso vermouth, Campari, orange bitters, orange twist	
COSMOPOLITAN	18
Ketel One Citroen vodka, Triple Sec, cranberry juice, lime juice, lime twist	
MARGARITA	18
Jose Cuervo tequila, Triple Sec, lime juice, sugar syrup, lime wedge, salt	
PANAMARGARITA	18
Jose Cuervo tequila, St Germain elderflower liqueur, muddled fresh jalapeños, orange juice, lime juice, sugar syrup, chilli salt rim, candied jalapeños	
TOMMY'S MARGARITA*	22
Don Julio reposado tequila, lime juice, agave syrup, dehydrated orange wheel	
LONG ISLAND ICED TEA*	21
Gordon's gin, Smirnoff vodka, Jose Cuervo tequila, Bacardi rum, Triple Sec, lemon juice, Coca-Cola, lemon slice	
ESPRESSO MARTINI	18
Smirnoff vodka, Kahlua, Little Drippa, sugar syrup, coffee beans	
VIRGIN MOJITO (alcohol-free)	12
Cascade ginger beer, muddled limes, mint, sugar, mint leaves	

* Not included in Thu or Sat cocktail promos

SPARKLING & CHAMPAGNE

Morgan's Bay Reserve Collection Sparkling Cuvée, SEA	7	31
Aurelia Prosecco, SEA	8.5	39
Taltarni Cuvee Rosé Vintage, VIC/SA/TAS	11	55
Taltarni Brut Vintage, Pyrenees, VIC, TAS	11	55
Mumm Grand Cordon Brut NV, Champagne, FRANCE	20	100
Mumm Rosé Cordon NV, Champagne, FRANCE		110

RIESLING

Leo Buring Clare Valley Dry Riesling, Clare Valley, SA	10	50
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PINOT G

Mezzacorona Pinot Grigio, Trentino, ITALY	9	39
Misty Cove Estate Series Pinot Gris, Marlborough, NZ	9.5	40
Tim Adams Pinot Gris, Clare Valley SA	12	55

SAUVIGNON BLANC & BLENDS

Mount Fishtail Sauvignon Blanc, Marlborough, NZ	9	35
Leeuwin Estate Classic Dry White, Margaret River, WA	10	49
Bird in Hand Sauvignon Blanc, Adelaide Hills, SA	11	50

CHARDONNAY

Morgan's Bay Reserve Collection Chardonnay, SEA	7	31
Pepper Tree Chardonnay, Orange, NSW	9	45
Larry Cherubino Pedestal Chardonnay, Margaret River, WA	9	55

ROSÉ

Bouchard Aine & Fils Rosé, FRANCE	9	43
Logan Hannah Rosé, Orange, NSW	12	50

RED VARIETALS

Argento Malbec, Mendoza, ARGENTINA	9	42
De Alto Amo Rioja, Rioja, SPAIN	9.5	45
Brave Souls Grenache Shiraz Mourvedre, Barossa Valley, SA	12.5	52

PINOT NOIR

Abbotts & Delaunay Pinot Noir, Aude Valley, FRANCE	9	39
Josef Chromy Pepik Pinot Noir, TASMANIA	14	55

CABERNET & BLENDS

Morgan's Bay Reserve Collection Cabernet Merlot, SEA	7	31
Wynns The Gables Cabernet Sauvignon, Coonawarra, SA	9.5	45

SHIRAZ & BLENDS

Mr. Riggs The Gaffer Shiraz, McLaren Vale, SA	10.5	45
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