
TOASTIES

* Available outside of kitchen hours

4-CHEESE TOASTIE	15
Brie, cheddar, mozzarella, gruyere, piccalilli, sourdough, house potato crisps (v)	
TOASTIE OF THE WEEK	See Specials
Piccalilli, potato crisps (v)	

TO SHARE & SIDES

WOOD-FIRED FOCACCIA	10
Garlic, lemon & rosemary	

Add antipasti

+ 50g tin Cantabrian anchovies (gf) (df) 10	+ whipped nduja (gf) (df) 8
+ buffalo ricotta (v) (gf) 6	+ Vannella burrata 70g (v) (gf) 12
+ braised eggplant (v) (gf) (df) 6	+ LP's Quality Meats chorizo, chimichurri (gf) (df) 11
+ pickled roast mushrooms (v) (gf) (df) 9	+ LP's Quality Meats mortadella 100g (gf) (df) 12
+ semi-dried cherry tomatoes & basil (v) (gf) (df) 8	+ sliced prosciutto (gf) (df) 12

MASTER STOCK CHICKEN WINGS	17
Choose: sticky-glazed or crunchy. House-made hot sauce (df)	

SALT & PEPPER SQUID	18.5
Szechuan pepper, fried garlic, ginger & chilli, roasted garlic aioli (gf) (df)	

CACIO E PEPE FRITTERS (4 per serve)	12
Fried black pepper, pecorino & potato dumplings (v)	

BOUDIN NOIR SAUSAGE ROLL	14
LP's Boudin Noir, puff pastry, carraway & fennel seed, house ketchup	

SEASONAL GREENS	10
Sesame sauce, togarashi (df)	

KIPFLER POTATOES	10
Bonito butter, chives (gf*) (df*)	

SWEET POTATO MASH	10
Sour cream, shallot (gf)	

CHIPS	9.5
Chipotle mayo, chicken salt (v) (gf*) (df)	
+ truffle-loaded 4	

BURGERS

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

BURGER OF THE WEEK	See Specials
CHEESEBURGER & CHIPS *	21

180g ground beef brisket, caramelised onion, cheese, lettuce, pickles, tomato, triple mustard, house ketchup, roast garlic aioli, milk bun

SPICY CHICKEN KATSU & CHIPS *	21
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Fried marinated chicken thigh, cheese, smokey bonito mayo, hot sauce, pickles, lettuce, coriander, seeded bun

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

MIXED VEGETABLE BHAJI BURGER & CHIPS *	18
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Fried mixed vegetable bhaji, mango chutney, cucumber & mint yoghurt, coriander, lettuce, tomato, seeded bun (v)

Burger Add Ons

+ 180g burger patty 6 + grilled house bacon 4

(v) These dishes are vegetarian (gf) These dishes are gluten free (gf*) These dishes can be done gf
(df) These dishes are dairy free (df*) These dishes can be done df

MAINS

SCHNITTY & CHIPS	23
Crispy panko-crumbed chicken breast, buttermilk slaw, brown butter (df*)	
BRIGADE PARMIE & CHIPS	27
Panko-crumbed chicken breast, Napolitana sauce, prosciutto, fresh mozzarella, buttermilk slaw	
FISH & CHIPS	26
Beer-battered fish of the day, tartare sauce, lemon, malt vinegar salt (df)	
LP'S PARSLEY & PECORINO SAUSAGES	26
LP's Quality Meats smoked pork, parsley & pecorino sausages, sweet potato mash, cider & onion sauce, shallots, seeded mustard	
HERB & RICOTTA GNOCCHI	24
House-made herb gnocchi, zucchini, peas, basil, goats cheese & parmesan (gf)	
250G RUMP STEAK & CHIPS	29.5
Grainge rump steak, roasted roots, gremolata (gf)	

SAUCES

Cream of mushroom sauce (gf) 3 Creamy pepper sauce (gf) 3 Café de Paris butter 3
 Red wine butter (gf) 2 Gravy (gf) (df) 2 Brown butter sauce (gf) 2 Bonito butter 3

SALADS

RAW ZUCCHINI SALAD	<i>Sml</i> 12 <i>Lge</i> 19
Sunflower seeds, chilli, mint, dill, lemon, pecorino, rocket (df*) (gf)	
SUMMER VEGAN BOWL	20
Roasted & pickled pumpkin, silken tofu, grilled summer greens, puffed grains, pepitas, pickled radicchio, black bean vinaigrette (df)	
MASTER STOCK CHICKEN SALAD	22
Master stock poached chicken breast, soba noodles, cabbage, green beans, cucumber, sesame seeds, fried garlic & shallot, ginger vinaigrette (df)	

Add to any salad

+ master stock chicken 7 + marinated steamed prawns 6 + avocado 4 + Vannella fresh mozzarella 5

PIZZAS

MARGHERITA	19
Mozzarella, basil (v) + 50g tin Cantabrian anchovies 10	
ZUCCHINI	23
Roast pumpkin, chilli, pepitas, mint, pecorino, stracciatella (v)	
WOOD-ROASTED HAM & PINEAPPLE	22
Mozzarella, chilli oil, shallots	
LA GAMBAS	24
Green prawns, chilli, rocket, macadamia pesto, basil	
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, fior di latte	
PEPPERONI	22
Smoked mozzarella	
LP'S MORTADELLA	24
Green olives, parmesan, mac & cheese sauce	
BROCCOLINI	22
Roast garlic, gorgonzola, fennel seed, fior di latte, parmesan, lemon (v)	

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SPARKLING & CHAMPAGNE

Morgan's Bay Reserve Collection Sparkling Cuvée, South East Australia	7	31
Sec & Co Prosecco, VIC	8.5	39
Taltarni Cuvee Rosé Vintage, VIC/SA/TAS.....	1.1	55
Petite Cordon Brut NV by Mumm, Marlborough, NZ.....	1.1	55
Mumm Grand Cordon Brut NV, Champagne, FRANCE	20	100

RIESLING

Henschke Peggy's Hill Riesling, Eden Valley, SA.....	1.0	50
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PINOT G

Mezzacorona Pinot Grigio, Trentino, ITALY.....	9.	39
Ant Moore Pinot Gris, Marlborough, NZ	9.5	40
Tim Adams Pinot Gris, Clare Valley SA.....	1.2	55

SAUVIGNON BLANC & BLENDS

Spinning Top Sauvignon Blanc, Marlborough, NZ	9.	35
Bird in Hand Sauvignon Blanc, Adelaide Hills, SA	1.1	50
Leeuwin Estate Classic Dry White, Margaret River, WA	1.0	49

CHARDONNAY

Morgan's Bay Reserve Collection Chardonnay, South East Australia	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	1.2	50

RED VARIETALS

Argento Malbec, Mendoza, ARGENTINA.....	9.	42
Brave Souls Grenache Shiraz Mourvedre, Barossa Valley, SA	1.2.5	52
Calo Tempranillo, Rioja, SPAIN	9.5	45

PINOT NOIR

Spinning Top Pinot Noir, Marlborough, NZ.....	9.	39
Josef Chromy Pepik Pinot Noir, TASMANIA	1.4	55

CABERNET & BLENDS

Morgan's Bay Reserve Collection Cabernet Merlot, South East Australia	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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KIDS' MENU

BATTERED/ GRILLED FISH	12
Served with: chips/ salad (gf*)	
CHEESEBURGER	12
Served with: chips/ salad	
CHICKEN TENDERLOINS	12
Served with: chips/ salad	
SPAGHETTI	12
Cherry tomatoes, pesto, parmesan (v)	

COCKTAILS

SLOE GIN SOUR	18
Plymouth Sloe Gin, Prosecco, lemon juice, sugar syrup, egg white	
LILLI ROSE	16
Bacardi Rum, De Kuyper Passion Fruit Liqueur, lime juice, sugar syrup, edible flowers	
RASPBERRY GIN RICKEY	18
Tanqueray Gin, lime juice, raspberries, soda	
PANAMARGARITA	18
Jose Cuervo Tequila, St Germain Elderflower Liqueur, muddled fresh jalapeños, orange juice, lime juice, sugar syrup, salt	
TICKLE HER PINK	18
Tanqueray Gin, Licor 43, Grand Marnier, cranberry juice, lime juice, sugar syrup	
MARGARITA	18
Jose Cuervo Reposado Tequila, Triple Sec, lime juice, sugar syrup, lime wedge, salt	
ESPRESSO MARTINI	18
Smirnoff Vodka, Kahlua, Little Drippa, sugar syrup, coffee beans	