

TO SHARE & SIDES

WOOD-FIRED "PUFF" BREAD (V) (VE) (DF)

12

Add antipasti

- + house-made taramasalata, shallot oil, dill & Aleppo pepper 10
- + roasted eggplant caponata, macadamia pesto (V) (VE*) (GF) (DF*) (CN) 9
- + Vannella burrata 70g & braised chard (V) (GF) 16
- + whipped buffalo ricotta & basil oil (V) (GF) 7
- + semi-dried cherry tomatoes & basil (V) (VE) (GF) (DF) 9
- + black garlic & balsamic dip (V) (VE) (GF) (DF) 9
- + sliced prosciutto (GF) (DF) 14
- + LP's Quality Meats salami cotto (GF) (DF) 14

NACHOS GRANDE

Smoked slow-cooked brisket, spiced beans, tortilla chips, cheese sauce, jalapeños, sour cream, guacamole, spicy tomato salsa, coriander (V*) (GF) (DF*)

26

4-CHEESE TOASTIE

Brie, cheddar, mozzarella, Swiss cheese, dill pickles, sourdough, house potato crisps (V)

18

MASTER STOCK CHICKEN WINGS

Choose: sticky-glazed (DF)/ crunchy (DF*)/ buffalo
Served with buffalo sauce OR blue cheese mayo

20

SALT & PEPPER SQUID

Fish sauce & ginger-marinated squid, Szechuan pepper, rocket, chilli, lemon, black garlic aioli (GF) (DF)

20

POTATO SCALLOPS

Tempura Dutch cream potato scallops, salt bush, aioli, hot sauce (V) (VE*) (GF*) (DF)

15

SASHIMI

Mirin-brined Ocean trout sashimi, shiso, yuzu & white soy dressing, sweet wasabi, nori paste, shallot, crispy wontons (DF)

23

SEASONAL GREENS

Confit garlic oil & gremolata (V) (GF*) (DF)

10

MIXED LEAF SALAD

Mixed leaves, herbs, radish, lemon dressing (V) (VE) (GF) (DF)

9

CHIPS

Chipotle mayo, herb salt (V) (VE*) (GF*) (DF)
+ truffle-loaded 4

12

SALADS

POKE BOWL

Mirin-brined Ocean trout sashimi, soba noodles, cabbage, kimchi, nori dressing, avocado, sesame seeds, fish roe, pickled daikon, radish, ginger vinaigrette, coriander & shallot (GF*) (DF)

26

HEALTH & WEALTH BOWL

Roast cauliflower & pumpkin, sesame sauce, ginger vinaigrette, avocado, greens, pickled pumpkin, seeds, radicchio, cos lettuce, beetroot, mint & coriander (V) (VE) (GF*)

22

MASTER STOCK CHICKEN SALAD

Master stock poached chicken breast, roast pumpkin, green beans, palm sugar vinaigrette, radicchio, cos lettuce, pickled daikon, sesame sauce, chilli, roast hazelnuts, coriander, shallot (DF) (CN*)

25

Salad Add Ons:

- + mirin-brined Ocean trout sashimi 9
- + master stock chicken 8
- + marinated steamed prawns 6
- + avocado 4

BURGERS

BURGER OF THE WEEK *See Specials*

CHEESEBURGER & CHIPS * 24

180g ground beef brisket, smoked onion puree, cheese, lettuce, pickles, triple mustard, black garlic aioli, milk bun

FRIED CHICKEN BURGER & CHIPS * 24

Fried chicken thigh, maple buffalo sauce, cheese, blue cheese mayo, ranch sauce, milk bun

SHROOM BURGER & CHIPS * 21

Kentucky-fried field mushroom, double cheese, onion rings, pickles, truffle mayo, beetroot jam (v)

Burger Add Ons:

+ 180g beef patty 7 + grilled bacon 4
+ gluten-free bun 2

* Included in Thursday \$15 burger promo

MAINS

STEAK SANDWICH & CHIPS 27

Dry-aged grilled 150g steak, smoked onion mayo, smoked onion puree, onion rings, horseradish butter, triple mustard, Swiss cheese, red onion, tomato, lettuce, toasted panini

SCHNITTY & CHIPS / MASH 25

Crispy panko-crumbed chicken breast, brown butter sauce, mixed leaf salad, eschalot dressing (DF*)

BRIGADE PARMIE & CHIPS 29

Panko-crumbed chicken breast, Napolitana sauce, bechamel, prosciutto, fresh mozzarella, mixed leaf salad, eschalot dressing

FISH & CHIPS 28

Beer-battered fish of the day, yoghurt tartare sauce, lemon, malt vinegar salt, mixed leaf salad, eschalot dressing (GF*) (DF*)

PAN-ROAST OCEAN TROUT 33

Ocean trout, sweet corn sauce, green beans, kipfler potatoes, black garlic & balsamic, watercress (GF) (DF)

ROAST PEPPER & VODKA RIGATONI 27

Fresh rigatoni, roast pepper, vodka & yuzu kosho sauce, stracciatella, pangrattato, parmesan (v)

POTATO & RICOTTA GNOCCHI 27

Roast pumpkin, zucchini, hazelnut brown butter, parmesan, goats cheese, sage (v) (GF) (CN*)

250G RUMP STEAK & CHIPS/ MASH 34.5

Grilled Grainge rump steak, charred gem lettuce, green dressing, watercress (GF*) (DF*)

Sauce Add Ons:

+ cream of mushroom (GF) 3 + creamy pepper (GF) 3 + Café de Paris butter 3
+ red wine butter (GF) 2 + red wine jus (GF) (DF) 6 + gravy (GF) (DF) 2 + brown butter sauce (GF) 2

DESSERT

LEMON CURD DOUGHNUTS 15

House-made doughnuts stuffed with lemon curd, cinnamon sugar, raspberries (v)

CHEESE BOARD 17

2 cheeses, quince paste, chutney, rosemary crackers (v) (GF*)

PIZZAS

MARGHERITA	22
Mozzarella, basil (v) (GF*) + 50g tin Cantabrian anchovies (served on the side) 14	
GARLIC & HONEY	22
Mozzarella, black garlic, garlic oil, honey, parsley (v) (GF*)	
SWEET POTATO & GOATS CHEESE	24
Roast sweet potato, red onion, green olives, baby cavalo nero, goats cheese, mozzarella, pecorino, basil (v) (VE*)(GF*)	
LA GAMBAS	27
Marinated green prawns, cherry tomatoes, zucchini, mozzarella, fermented chilli, rocket, parmesan (GF*)	
SALSICCIA	27
Italian sausage, salami & sundried tomato xo sauce, mozzarella, taleggio cheese, cherry tomatoes, parmesan, fermented chilli, basil (GF*)	
TRUFFLE HAM	26
Truffle white sauce, truffled cured ham, roast mushroom, mozzarella, pecorino, rosemary potato, garlic (GF*)	
DIAVOLA	28
LP's Quality Meats salami cotto, nduja, smoked mozzarella, parmesan, olives, roasted red peppers, basil (GF*)	
PEPPERONI	25
Spicy pepperoni, smoked mozzarella, parmesan, macadamia pesto, fennel seeds (GF*)(CN*)	
PROSCIUTTO	28
Mozzarella, parmesan, rocket, prosciutto, balsamic (GF*)	

COCKTAILS

CLASSICS

MANGO MIMOSA	14	LONG ISLAND ICE TEA *	21
Prosecco, mango juice, mint sprig		Gordon's gin, Smirnoff vodka, Jose Cuervo tequila, Bacardi rum, triple sec, lemon juice, Coca-Cola, lemon slice	
NEGRONI	19	ESPRESSO MARTINI	19
Tanqueray gin, Martini Rosso vermouth, Campari, orange bitters, orange twist		Smirnoff vodka, Kahlua, Boston Black, sugar syrup, coffee beans	
MARGARITA	19	<div style="border: 1px dashed black; padding: 10px;"> ALCOHOL-FREE </div>	
Jose Cuervo tequila, triple sec, lime juice, sugar syrup, dehydrated lime, salt			
TOMMY'S MARGARITA *	23		
Don Julio Reposado tequila, lime juice, agave syrup, dehydrated orange wheel			
COSMOPOLITAN	19		
Ketel One Citroen vodka, triple sec, cranberry juice, lime juice, dehydrated lime			
PASSION BUBBLE	19	VIRGIN MOJITO	12
Ketel One vodka, Vok passionfruit liqueur, passionfruit puree, lime juice, vanilla essence, pineapple		Cascade ginger beer, muddled limes, mint, sugar, mint leaves	
		VIRGIN GINMARITA	15
		Gordon's 0.0% gin, lemon juice, grapefruit juice, agave syrup, orange marmalade	

* Not included in Thu or Sat cocktail promos