

## 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

26

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

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

### SASHIMI

23

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

### 4-CHEESE TOASTIE

18

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

### SEASONAL GREENS

10

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

### MASTER STOCK CHICKEN WINGS

20

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

### MIXED LEAF SALAD

9

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

### SALT & PEPPER SQUID

20

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

### CHIPS

12

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

### POTATO SCALLOPS

15

## SALADS

### POKE BOWL

26

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)

### HEALTH & WEALTH BOWL

22

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

### MASTER STOCK CHICKEN SALAD

25

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\*)

#### 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

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

## COCKTAILS

### SIGNATURE

<b>LILI ROSE</b>	19
Gordon's pink gin, lemon juice, sugar syrup, rose water	
<b>VENUS</b>	19
Pampero white rum, Vok passionfruit liqueur, lime juice, sugar syrup, edible flowers	
<b>PASSIONFRUIT MOJITO</b>	19
Bacardi rum, passionfruit puree, limes, mint	

### ALCOHOL-FREE

<b>VIRGIN MOJITO</b>	12
Cascade ginger beer, muddled limes, mint, sugar, mint leaves	
<b>VIRGIN GINMARITA</b>	15
Gordon's 0.0% gin, lemon juice, grapefruit juice, agave syrup, orange marmalade	

### CLASSICS

<b>NEGRONI</b>	19
Tanqueray gin, Martini Rosso vermouth, Campari, orange bitters, orange twist	
<b>AMARETTO SOUR</b>	19
Disaronno amaretto, lemon juice, maraschino cherry, lemon slice, bitters	
<b>MARGARITA</b>	19
Jose Cuervo tequila, triple sec, lime juice, sugar syrup, dehydrated lime, salt	
<b>TOMMY'S MARGARITA *</b>	23
Don Julio Reposado tequila, lime juice, agave syrup, dehydrated orange	
<b>ESPRESSO MARTINI</b>	19
Smirnoff vodka, Kahlua, Boston Black, sugar syrup, coffee beans	

\* Not included in Thu or Sat cocktail promos