

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

BOTTLES & CANS

BEER

CORONA
(355ml) - Mexico (4.5%)

BUDWEISER
(330ml) - USA (4.5%)

ASAHI SUPER DRY
(330ml) - Japan (5.0%)

GUINNESS CAN
(440ml) - Ireland (4.2%)

CASCADE PREMIUM LIGHT
(375ml) - Tas (2.4%)

HEINEKEN 0.0 ALCOHOL FREE
(330ml) - Holland (0.0%)

CIDER

BULMERS ORIGINAL CIDER
(330ml) - NSW (4.7%)

BROOKVALE UNION GINGER BEER
(500ml) - NSW (4.0%)

SELTZERS

SMIRNOFF LIME - NO SUGAR
(250ml) - NSW (5.0%)

SMIRNOFF MANGO - NO SUGAR
(250ml) - NSW (5.0%)

SMIRNOFF PASSIONFRUIT - NO SUGAR
(250ml) - NSW (5.0%)

COCKTAILS

SIGNATURE

LYCHEE BASIL MARTINI 19

Ketel One vodka, lychee syrup, lime juice, lychees, fresh basil

GIGI'S 19

Tanqueray gin, Campari, St Germain elderflower, grapefruit juice

THE LADY 19

Lemongrass-infused Ketel One vodka, St Germain elderflower, Chambord, lemon juice, strawberry syrup

BLACK FOREST SOUR 19

Chivas Regal 12yo, Morello cherry syrup, lemon juice, chocolate bitters

THE PHEONIX 19

Mount Gay rum, Joseph Cartron apricot brandy, mango nectar, pineapple & ginger syrup

SPRITZ YOUR WAY 17

Choose: Campari, Aperol, Limoncello, Gordon's Pink gin, Gordon's Mediterranean gin, St Germain elderflower liqueur
Prosecco, soda water

CLASSICS WITH A TWIST

SPRING IN YOUR STEP 19

Bulleit rye bourbon, Chambord, cranberry juice, sugar syrup, muddled jalapeños

BASIL RAPSODY 19

Tanqueray gin, strawberry syrup, lime juice, basil oil

WATERMELON FIRECRACKER 19

Jalapeño-infused Roku gin, lemon juice, agave, cucumber, watermelon, Bittermens Hellfire Bitters

STRAWBERRY MOJITO 19

Bacardi rum, strawberry puree, limes, mint

BURNING MAN 19

Tanqueray gin, Aperol, passionfruit liqueur, lime juice, pineapple juice, dehydrated pineapple

SALTED CARAMEL ESPRESSO MARTINI 19

Canadian Club whisky, Cointreau, Boston Black, caramel syrup, pink Himalayan salt, nutmeg

ALCOHOL-FREE

VIRGIN MOJITO 12

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

Classics available upon request:

NEGRONI, AMARETTO SOUR, OLD FASHIONED, TOMMY'S MARGARITA*, ESPRESSO MARTINI

* Not included in Thu or Sat cocktail promos