

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*)

4-CHEESE TOASTIE 18

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

MASTER STOCK CHICKEN WINGS 20

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

SALT & PEPPER SQUID 20

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

POTATO SCALLOPS 15

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)

SEASONAL GREENS 10

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

MIXED LEAF SALAD 9

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

CHIPS 12

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

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

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%)

GUINNESS CAN

(440ml) - Ireland (4.2%)

BUDWEISER

(330ml) USA (4.5%)

ASAHI SUPER DRY

(330ml) - Japan (5.0%)

CASCADE PREMIUM LIGHT

(375ml) - Tas (2.4%)

HEINEKEN 0.0 ALCOHOL FREE

(330ml) - Holland (0.0%)

CIDER

BULMERS ORIGINAL CIDER

(330ml) - NSW (4.7%)

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

- CUCUMBER COOL** 19
Smirnoff vodka, St Germain elderflower, lime juice, cucumber syrup, cucumber
- OVERZEALOUS MARGARITA *** 24
Casamigos tequila, Grand Marnier, cranberry juice, lemon juice, agave syrup, red currents
- COCONUT MARGARITA** 19
Jose Cuervo tequila, Malibu, coconut syrup, lime juice, nutmeg
- CHILLI WATERMELON MARGARITA** 19
Jose Cuervo tequila, fresh watermelon, lime juice, chilli salt rim
- WOOLLAHRA COLADA** 19
Pampero white rum, Vok banana liqueur, coconut cream, banana syrup, pineapple juice
- BOTANIC GARDENS** 19
Bombay Bramble gin, lychee syrup, lemon, soda, lemonade, rosemary, lychee
- SPICED PINEAPPLE MOJITO** 19
Pampero Añejo rum, house-made spiced pineapple syrup, lime juice, soda, fresh ginger, mint leaves
- ELDERFLOWER MARTINI** 19
Ketel One vodka, St Germain elderflower liqueur, cranberry juice, lemon juice, sugar syrup, edible flower
- SPRITZ YOUR WAY** 17
Choose: Campari, Aperol, Limoncello, Gordon's Pink gin, Gordon's Mediterranean gin, St Germain elderflower liqueur
Prosecco, soda water

CLASSICS

- MANGO MIMOSA** 14
Prosecco, mango juice, mint sprig
- CALIPPO** 19
Smirnoff vodka, Manly Spirits limoncello, BTW prosecco, lemon juice, raspberries, sugar syrup
- BURNING MAN** 19
Tanqueray gin, Aperol, passionfruit liqueur, lime juice, pineapple juice, dehydrated pineapple
- ESPRESSO MARTINI** 19
Smirnoff vodka, Kahlua, Boston Black, sugar syrup, coffee beans

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

* Not included in Thu or Sat cocktail promos