

## Starters

Six Freshly shucked Sydney Rock Oysters, lemon with mignonette, or with pickled cucumber, salmon caviar, chardonnay vinegar	\$24 \$26 \$36
Soft burrata, oxheart tomatoes, San Daniele prosciutto, 8yr aged balsamic, basil, & sourdough (without prosciutto)	\$29 \$25
Baked Italian wagyu beef & veal meatballs, cherry tomatoes, smoked mozzarella & toasted sourdough	\$22
Crispy zucchini flowers filled w/ spinach & four cheeses, tomato confit & shaved pecorino (V)	\$26
Grilled avocado salad with hazelnuts, almond cream, pickled baby beetroot, salsa verde & potato crisp (VE, GF)	\$22
Lightly fried southern calamari, chilli sea salt & creamy roasted garlic aioli	\$23
Seared sea scallops with celeriac puree, roasted pine nuts, blackcurrants & chives (GF)	\$28
Grilled Yamba King Prawns with chilli flakes, chives, lemon & garlic butter (GF)	\$29

## Antipasto to share

Sliced David Blackmore wagyu bresaola, San Daniele prosciutto & salumi with condiments & warm house-made breadsticks \$42

## Tasting Plate to share

Lightly fried southern calamari w/ chilli sea salt & garlic aioli. Baked Italian wagyu beef & veal meatballs. Tomato & Burrata salad & Grilled Yamba King Prawns w/ chilli flakes, chives, lemon & garlic butter \$55

## Vegetarian tasting plate

Mushroom and taleggio arancini w/ cheese fondue. Grilled avocado salad w/ hazelnuts, almond cream, baby beetroots, salsa verde. Crispy zucchini flowers filled w/ spinach & flour cheese. Tomato & burrata salad. (V) \$55

GF - Gluten Free

V - Vegetarian

VE - Vegan

VO – Vegan option available

## Mains

### 1.5 kg+ Tajima Wagyu Tomahawk MBS9+

With a trio of picante, salsa Verde and green peppercorn sauce \$238  
Served with crispy potato galette, avocado salad, and garlic bread pizza to start  
Please allow 45 minutes cooking time.

### Seafood Platter *best shared between two people*

Shucked to order six Sydney rock oysters with pickled cucumber, salmon caviar, chardonnay vinegar. Moreton bay bug. King crab legs. Seared scallops with celeriac puree, pine nuts, blackcurrants. Oven roasted WA Lobster mornay \$198  
Poached Queensland king tiger prawns  
Grilled Skull Island king prawns with chives, lemon & garlic butter. Wild caught Cod, beer batter, hand cut chips, house tartare, lemon.  
Fried southern calamari with wild rocket, chilli salt

Vegetarian four cheese cannelloni, spinach, basil and Napoli sauce (V) \$26

Saffron and zucchini risotto, Parmigiano-Reggiano, lemon zest, and kale dust (VO, GF) \$26

Quattro cheese Tortellini, sage, burnt butter, blackcurrants, pine nuts (V) \$28

Spaghettini with Wagyu Bolognese ragout, Parmesan Reggiano (vegan option available) \$26

Vegetarian Lasagna the best you ever had! made with a nutmeat ragu, grilled eggplant, zucchini, bechamel, and fior di latte parmesan (V) \$26

Traditional Osso Buco ravioli, carrots, celery, leek, sweet wine sauce and cavolo nero crisps \$29

Spaghettini, Fraser Island Spanner crab, chilli, garlic, fresh herb \$35

Pappardelle with braised lamb shoulder, white wine, peas, pecorino cheese \$29

Trinity fish & chips, beer battered blue- eye cod, hand-cut chips, house tartare, lemon \$29

Pan roasted Cone Bay barramundi fillet, mash potatoes, dill, caper & lemon sauce (GF) \$36

Crispy skin Ora king salmon fillet, baby beets, whipped goats curd, parsnips, verjuice dressing (GF) \$36

Crumbed veal cutlet, garlic, parmesan, lemon crumb with Paris mash & caramelized onion gravy \$38

250g Tajima Wagyu Sirloin MBS 8+, thick Pommes Maxim, Café de Paris butter, mustard leaves (GF) \$49

## Pizza

Garlic bread pizza with smoked sea salt flakes, rosemary, buffalo mozzarella & confit garlic (VO) \$18

Margherita, heirloom tomato with fior di latte, parmesan, oregano & basil, tomato base (VO) \$25

Roasted mushrooms with fresh basil, white truffle oil, crumb feta, truffled mascarpone base (VO) \$27

Pumpkin, roasted with pine nuts, caramelised onion, crumb feta, rocket, balsamic glaze (VO) \$26

Potato, buffalo mozzarella, crispy potato, rosemary, parmesan & truffle crème fraiche base (VO) \$26

Grilled eggplant, zucchini, capsicum, spinach, tomato, artichoke, mushrooms, olives, garlic, chilli and fior di latte (VO) \$27

Double smoked leg ham w/ mushrooms, ricotta & balsamic reduction, and tomato base \$26

LP's pepperoni, Roma tomato, buffalo ricotta, fresh basil, and tomato base \$27

Smoked gypsy ham and roasted pineapple, fior de latte, oregano, and tomato base \$26

Bacon and egg, potato, buffalo mozzarella & basil leaves \$25

Braised lamb with potato, fresh Italian parsley and oregano, red onion, Sicilian olives, garlic, lemon & chilli, crumb feta, capsicum, rocket, and tomato base \$30

San Daniele, 24-month aged prosciutto, burrata, roma and cherry tomatoes, rocket, shaved parmesan & balsamic dressing \$29

Prawns, marinated with garlic and chilli, roasted capsicum, tomato & salsa verde \$30

Gluten free base add \$3

Vegan cheese add \$3

Ortiz anchovies add \$5

### Sides

Rocket salad, walnuts, bosc pear, shaved parmesan & aged balsamic dressing (VO, GF)	\$10
Heirloom tomato salad, aged balsamic, basil, cracked black pepper (VE, GF)	\$10
Avocado salad, with cucumber, baby cos & chardonnay dressing (VO, GF)	\$12
Hand-cut chips & house ketchup (VE)	\$12
Truffle fries, grated parmesan (V)	\$14
Thick Pommes Maxim, lemon parsley & merchant sauce	\$14
Fries, rosemary salt, lemon aioli (GF, V, VE)	\$10
Sautéed vegetables w/ shiitake mushrooms, herbs, lemon dressing	\$14
Paris mash, chives (V)	\$10

### Cheese

Artisanal cheeses, fig jam, muscatels, quince paste with crackers & crispbread

Lywher Dairies Cornish Kern – West Cornwall, GBR, pasteurized cow's milk  
Cypress Grove Midnight Moon – Holland, California goat's milk  
Will Studd Brillat-Savarin – Normandy, France, unpasteurized cow's milk  
Colston Bassett Stilton – Nottinghamshire, GBR, pasteurized cow's milk

### Kids Meals

\$15

Crumbed chicken pieces & chips with tomato ketchup
Crispy Fish & chips with tomato ketchup
Cheesy cheese pizza (V)
Ham & pineapple pizza
Spaghetti pasta with Bolognese
Spaghetti pasta with Napoli sauce (V)
Spaghetti pasta with butter sauce (V)

### Kids Dessert

**One Scoop \$4 | Two Scoops \$8 | Three Scoops \$12**

Choice of chocolate or vanilla ice cream with:  
strawberry sauce & chocolate flakes or  
chocolate sauce & strawberries

### Dessert

Deep-fried vanilla ice cream, gold leaf and butter scotch sauce (V)	\$16
Bombe Alaska, pistachio ice cream, raspberry sorbet, and fresh berries	\$18
Affogato, vanilla gelato, toasted macadamia nuts & espresso shot	\$12
add Frangelico, amaretto, or baileys	\$6
Selection of Italian style gelato – Choose 3 scoops – choice of vanilla bean, Belgian chocolate, coconut, passionfruit, raspberry, pistachio, dulce de leche or pavlova (VO)	\$14
Steamed vanilla cheesecake with berries, graham crumble, honeycomb	\$16
Glazed chocolate Mousse dome with vanilla bean gelato & black currant jam	\$16
Chocolate passionfruit mud cake with chocolate gelato & whipped mascarpone (GF)	\$15
Croissant bread & butter pudding, apricot glaze, crème anglaise & vanilla gelato	\$16
Chocolate & hazelnut pizza with banana, vanilla gelato & melted Belgian chocolate	\$15
Strawberry Pancake Brulee with fresh berries and berry compote	\$16

(GF) Gluten Free (V) Vegetarian (VE) Vegan (VO) Vegan option available

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Credit card only, cash not accepted. No split bills, a maximum of two credit cards accepted per table.

A surcharge of 10% on Sundays & 15% on public holidays applies.

Card Payment Fees: Savings/Cheque – 0%. Mastercard, Visa, Pay Pass/Wave, Amex – 1.5%