

LUNCH & DINNER

LUNCH FROM 11:30AM

DINNER FROM 5:30PM

STARTERS

Six Freshly Shucked Sydney Rock Oysters	
Natural with lemon	\$24
Mignonette with lemon	\$26
Pickled cucumber, salmon caviar & chardonnay vinegar	\$36
Burrata	\$25
oxheart tomatoes, 8yr aged balsamic, basil & housemade bread sticks	
Add san daniele prosciutto	+\$4
12 Hour Roasted Watermelon	\$26
Burrata, 30yr aged balsamic, extra virgin olive oil & housemade bread sticks (v)	
Baked Italian Wagyu Beef & Veal Meatballs	\$22
cherry tomatoes, smoked mozzarella & toasted sourdough	
Crispy Zucchini Flowers	\$26
filled w/ spinach & four cheeses, tomato confit & shaved pecorino (v)	
Grilled Avocado Salad	\$22
with hazelnuts, almond cream, pickled baby beetroot, salsa verde & potato crisp (ve/gf)	
Lightly Fried Southern Calamari (entree size)	\$23
chilli sea salt & creamy roasted garlic aioli	
Seared Sea Scallops	\$29
celeriac puree, roasted pine nuts, blackcurrants & chives (gf)	
Grilled Yamba King Prawns	\$29
chilli flakes, chives, lemon & garlic butter (gf)	
Antipasto to Share	\$42
Sliced David Blackmore wagyu bresaola, San Daniele prosciutto & salumi with condiments & warm house-made breadsticks	
Tasting Plate to Share	\$55
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.	
Vegetarian Tasting Plate to Share	\$55
Mushroom and taleggio arancini w/ cheese fondue. Grilled avocado salad w/ hazelnuts, almond cream, baby beetroots, salsa verde. Crispy zucchini flowers, spinach & flour cheese. Tomato & burrata salad. (v)	
KIDS MEALS	
Crumbed chicken pieces & chips with tomato ketchup	\$15
Crispy fish & chips with tomato ketchup	\$15
Cheesy cheese pizza with "bunny ears" (v)	\$16
Ham & pineapple pizza with "bunny ears"	\$16
Spaghetti pasta with bolognese	\$15
Spaghetti pasta with napoli sauce (v)	\$15
Spaghetti pasta with butter sauce (v)	\$15

MAINS

Potato & Stracciatella Gnocchi	\$28
mushrooms, zucchini flower, sage, lemon beurre blanc & parmesan (v) (gluten free option available)	
Vegetarian Four Cheese Cannelloni	\$26
spinach, basil and napoli sauce (v)	
Saffron and Zucchini Risotto	\$26
parmigiano-reggiano, lemon zest, and kale dust (vo/gf)	
Quattro Cheese Tortellini	\$28
sage, burnt butter, blackcurrants, pine nuts (v)	
Wagyu Bolognese Spaghettoni	\$27
parmesan reggiano & sourdough garlic bread (gluten free option available) (vegan option with nutmeat ragu available)	
Vegetarian Lasagna	\$26
nutmeat ragu, grilled eggplant, zucchini, bechamel and fior di latte parmesan (v)	
Traditional Osso Buco Ravioli	\$29
carrots, celery, leek, sweet wine sauce & cavolo nero crisps	
Fraser Island Spanner Crab Spaghettoni	\$35
chilli, garlic, fresh herbs & sourdough garlic bread (gluten free option available)	
Pappardelle with braised lamb shoulder	\$29
white wine, peas & pecorino cheese	
Lightly Fried Southern Calamari (main size)	\$32
chilli sea salt & creamy roasted garlic aioli	
Trinity Fish & Chips	\$29
beer battered blue- eye cod, hand-cut chips, house tartare, lemon	
Pan roasted Cone Bay Barramundi Fillet	\$36
mash potatoes, dill, caper & lemon sauce (gf)	
Crispy skin Ora King Salmon Fillet	\$36
baby beets, whipped goats curd, parsnips, verjuice dressing (gf)	
Crumbed Veal Cutlet	\$38
garlic, parmesan, lemon crumb with paris mash & caramelized onion gravy	
250g Tajima Wagyu Sirloin MBS 8+	\$49
hand cut chips, café de paris butter, mustard leaves (gf)	

SHARE

1.5 kg+ Tajima Wagyu Tomahawk MBS9+
[Please allow 45 minutes cooking time]
 With a trio of picante, salsa verde & green peppercorn sauce
 \$198

Seafood Platter
[Best shared between two people]
Six sydney rock oysters
 pickled cucumber, salmon caviar, chardonnay vinegar
Moreton bay bug
King crab legs
Seared scallops
 celeriac puree, pine nuts, blackcurrants
Oven roasted WA lobster mornay
Poached queensland king tiger prawns
Grilled Skull Island king prawns
 chives, lemon & garlic butter
Wild caught cod
 beer batter, hand cut chips & house tartare
Fried southern calamari
 wild rocket, chilli salt
 \$198

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 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 shiitake mushrooms, herbs lemon dressing	\$10
Paris Mash & chives (v)	\$10

PIZZA

Garlic Bread Pizza Smoked sea salt flakes, rosemary, buffalo mozzarella & confit garlic (vo)	\$18		
Margherita Pizza heirloom tomato with fior di latte, parmesan, oregano & basil, tomato base (vo)	\$25		
Roasted Mushrooms Pizza fresh basil, white truffle oil, crumb feta, truffled mascarpone base (vo)	\$27		
Pumpkin Pizza roasted with pine nuts, caramelised onion, feta, rocket, balsamic glaze (vo)	\$26		
Potato Pizza buffalo mozzarella, crispy potato, rosemary, parmesan & truffle crème fraiche base (vo)	\$26		
Char-Grilled Vegetable Pizza eggplant, zucchini, capsicum, spinach, tomato, artichoke, mushrooms, olives, garlic, chilli and fior di latte (vo)	\$27		
Double Smoked Leg Ham Pizza mushrooms, ricotta & balsamic reduction & tomato base	\$26		
LP's Pepperoni Pizza roma tomato, buffalo ricotta, fresh basil & tomato base	\$27		
Smoked Gypsy Ham Pizza roasted pineapple, fior de latte, oregano & tomato base	\$26		
Bacon and Egg Pizza potato, buffalo mozzarella & basil leaves	\$25		
Braised Lamb Pizza potato, Italian parsley & oregano, red onion, sicilian olives, garlic, lemon, chilli, feta, capsicum, rocket & tomato base	\$30		
San Daniele - 24-Month Aged Prosciutto Pizza burrata, roma and cherry tomatoes, rocket, shaved parmesan & balsamic dressing	\$29		
Prawns Pizza marinated with garlic and chilli, roasted capsicum, tomato & salsa verde	\$30		
Wagyu Beef Cheek Pizza braised wagyu beef cheek, spanish onion, fior di latte mozzarella, basil, house BBQ sauce & tomato base	\$30		
Ora King Salmon Pizza marinated ora king salmon, garlic oil, spanish onion, mascarpone dill crème & avruga caviar	\$32		
Optional Pizza Extras			
Gluten Free Base	+\$3	Vegan Cheese	+\$3
Ortiz Anchovies	+\$5	Prawns	+\$6
Burrata	+\$6	Olives	+\$2

(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%

DESSERT

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 add Frangelico, amaretto, or baileys	\$12 \$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)	\$16
Croissant bread & butter pudding served warm in copper pan apricot glaze, crème anglaise & vanilla gelato	\$16
Chocolate & hazelnut pizza banana, vanilla gelato & melted Belgian chocolate	\$16
Strawberry Pancake Brulee with fresh berries & berry compote	\$16
Apple Tarte Tatin Served warm out of the oven, vanilla bean gelato & caramel sauce <i>[Please allow 10 minutes cooking time]</i>	\$20

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

CHEESE FOR 2

\$29

Caramelised tomato, candied pear, organic honey,
muscatels with crackers & dried fruit bread

- Fromager D'affinois Triple Cream Bleu – cow's milk – France
- Will Studd Brillat-Savarin – cow's milk – France
- Merco Manchego 12mth – ewe's milk – Spain
- Comte Reserve 12mth – cow's milk – Australia

DESSERT COCKTAILS

Affogato vanilla gelato, toasted macadamia nuts & espresso shot add Frangelico, amaretto, or baileys	\$12 \$6
Chocolate Daiquiri Baileys, vanilla vodka, melted chocolate, Belgian chocolate gelato, blended with ice, garnished with strawberry, chocolate & caramelized macadamia	\$22
Passionfruit Cheesecake Licor 43, rum, white chocolate liqueur, passionfruit, vanilla, crushed macadamias & mascarpone chantilly cream	\$23
Irish Coffee Jameson Whisky, mr black coffee liqueur, fresh brewed espresso, cream & nutmeg	\$17

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