

# STARTERS

## Antipasto to Share

Sliced David Blackmore wagyu bresaola, san daniele prosciutto, salumi, mortadella, artichoke, grilled zucchini eggplant, sun-dried tomatoes, marinated mushrooms, dill pickles, mixed olives & warm house-made breadsticks \$42

## Tasting Plate to Share

Lightly fried southern calamari, chilli sea salt & garlic aioli. Baked Italian wagyu beef meatballs. Tomato & burrata salad. Grilled Yamba king prawns, chilli flakes, chives, lemon & garlic butter. \$55

## Vegetarian Tasting Plate to Share

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

## Six Freshly Shucked Sydney Rock Oysters

Natural with lemon \$24  
Mignonette with lemon \$26  
Pickled cucumber, salmon caviar & chardonnay vinegar \$36

## Hiramasa Kingfish Ceviche

Avocado mousse, yuzu dressing, green apple, avruga caviar & citrus confetti (df) \$24

## Burrata

oxheart and baby heirloom tomatoes, 8yr aged balsamic, basil & housemade bread stick (v) \$25  
Add san daniele prosciutto +\$4

## Deep Fried Burrata

filled with basil pesto, confit tomato, parmesan, extra virgin olive oil & housemade bread stick (v) \$23

## Slow Roasted Watermelon

burrata, 30yr aged balsamic, cucamelons, extra virgin olive oil & housemade bread stick (v) \$24

## Crispy Zucchini Flowers

filled with spinach & four cheeses, parmesan, ricotta, fior di latte burrata, garlic, tomato confit & pecorino (v) \$26

## Grilled Avocado Salad

with hazelnuts, almond cream, pickled baby beetroot, nori, salsa verde & potato crisp (ve/gf) \$22

## Lightly Fried Southern Calamari (entree size)

chilli sea salt, lemon, rocket & creamy roasted garlic aioli \$23

## Seared Sea Scallops

celeriac puree, roasted pine nuts, blackcurrants, lemon, beurre noisette, herb oil & chives (gf) \$29  
Double serve scallops \$48

## Grilled Yamba King Prawns

chilli flakes, chives, lemon & garlic butter (gf) \$29

# 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

# LUNCH & DINNER

LUNCH FROM 11:30AM

DINNER FROM 5:30PM

## MAINS

**Royal Potato & Stracciatella Gnocchi** \$28  
mixed mushrooms, zucchini flower, sage, lemon beurre blanc, chives & parmesan (v) (gluten free option available)

**Spring Vegetable Risotto** \$26  
matsutake mushrooms, asparagus, english spinach, pecorino romano, fennel, broad beans, peas, zucchini, creme fraiche (v) (gluten free or vegan option available)

**Baked Italian Wagyu Beef Meatballs** \$26  
cherry tomatoes, smoked mozzarella, basil, parmesan & toasted sourdough

**Quattro Cheese Tortellini** \$28  
parmesan, ricotta, fior di latte, burrata & spinach filled tortellini, with sage, burnt butter, blackcurrants & pine nuts (v)

**Wagyu Bolognese Spaghettini** \$27  
parmesan reggiano (gluten free option available) (vegetarian option with nutmeat ragu available)

**Vegetarian Lasagna** \$26  
nutmeat ragu, grilled marinated eggplant, zucchini, bechamel, basil, fior di latte & parmesan (v)

**Osso Buco Ravioli** \$29  
carrots, celery, leek, sweet wine sauce, parmesan, herb oil & cavolo nero crisps

**Fraser Island Spanner Crab Spaghettini** \$35  
chilli, garlic, eschallots, dehydrated grape tomatoes, butter sauce & coriander (gluten free option available)

**Pappardelle with Braised Lamb Shoulder Ragu** \$29  
red wine, cherry tomatoes, basil, peas & pecorino cheese

**Lightly Fried Southern Calamari (main size)** \$32  
chilli sea salt, rocket, lemon & creamy roasted garlic aioli

**Trinity Fish & Chips** \$29  
beer battered blue- eye cod, hand-cut chips, pink salt flakes, house tartare, lemon

**Pan Roasted Cone Bay Barramundi Fillet** \$36  
mash potatoes, dill, caper & lemon sauce (gf)

**Softly Poached Crispy Skin Ora King Salmon Fillet** \$36  
sauteed asparagus, roasted cherry truss tomatoes, horseradish & dill hollandaise (gf)

**Rangers Valley Wagyu Beef Cheek** \$42  
Potato puree, young carrots, squash, chives, lemon & port jus (gf)

**250g Tajima Wagyu Sirloin MBS 8+** \$49  
rosemary salt hand-cut chips, café de paris butter & local mustard leaves (gf)

**200g Full Blooded Wagyu Eye Fillet MBS 9+** \$52  
royal potato dauphinoise, watercress, mustard, cream & parsley sauce (gf)

(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.

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## SHARE

### Tempura Whole Fish of the Day

[Best shared between two people]

With xo clam sauce with bottarga, chimichurri, tartare sauce & lemon \$MP

### 1.5 kg+ Tajima Wagyu Tomahawk MBS9+

[Please allow 45 minutes cooking time]

With picante, chimichurri & green peppercorn sauce \$198

### Fresh Cooked Local NSW Lobster Mornay

700-800gr

Half: \$78 Full \$155

### 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

#### Fresh cooked local NSW lobster mornay

#### Poached Queensland king tiger prawns

#### Grilled split king prawns

chives, lemon & garlic butter

#### Blue-Eye cod

beer batter, hand cut chips & house tartare

#### Fried southern calamari wild rocket, chilli salt

\$218

## SIDES & EXTRAS

**Sourdough Garlic Bread** \$8

**Rocket Salad** walnuts, bosc pear, shaved parmesan & aged balsamic dressing (v/gf) \$10

**Heirloom Tomato Salad** \$12

aged balsamic, basil, cracked black pepper (ve/gf)

**Avocado Salad** cucumber, baby cos

& chardonnay dressing (v/gf) \$12

**Hand-Cut Chips** & house ketchup (ve) \$12

**Truffle Fries**, parsley & grated parmesan (v) \$14

**Fries** rosemary salt, lemon aioli (gf/v/ve) \$10

**Hand Picked Green Beans** \$12

eschallots, verjuice, parsley & roasted pistachios (gf/v)

**Paris Mash** & chives (v) \$10

### Optional Pizza Extras

Gluten Free Base +\$3 Vegan Cheese +\$3

Ortiz Anchovies +\$5 Prawns +\$6

Burrata +\$6 Olives +\$2

# PIZZA

**Garlic Bread Pizza** \$18

smoked sea salt flakes, rosemary, buffalo mozzarella & confit garlic (v)

**Margherita Pizza** \$25

cherry & roma tomato with fior di latte, parmesan, oregano & basil, tomato base (v)

**Zucchini Pizza** \$26

zucchini, stracciatella, pecorino, cracked pepper, garlic & fresh basil (v) add mortadella +\$3

**Mushroom Pizza** \$27

white truffle oil, crumb feta, caramelised onion, rocket truffle pecorino, lemon zest & truffled mascarpone base (v)

**Pumpkin Pizza** \$26

butternut roasted pumpkin, pine nuts, caramelised onion, feta, rocket, balsamic glaze & olive oil base (v)

**Potato Pizza** \$26

buffalo mozzarella, crispy potato, rosemary, parmesan, truffle mayonnaise, parsley & crème fraiche base (v)

**Vegetarian Pizza** \$27

eggplant, zucchini, capsicum, spinach, tomato, artichoke, mushrooms, olives, garlic, chilli flakes and fior di latte (v)

**Ham & Mushroom Pizza** \$26

Double smoked leg ham, mushrooms, ricotta, balsamic glaze, parsley & tomato base

**Ham & Pineapple Pizza** \$26

Double smoked leg ham, roasted pineapple, fior de latte, parsley & tomato base

**LP's Pepperoni Pizza** \$27

cotto picante, semi-dried tomatoes, stracciatella, confit garlic, fresh basil & tomato base

**BBQ Chicken Pizza** \$28

capsicum, spanish onion, olives, fior di latte, oregano, sun-dried tomato, basil, house bbq sauce & tomato base

**Wagyu Bolognese Pizza** \$28

eggplant, fior di latte, tomato sauce, parmesan, green peas & basil

**Wagyu Beef Cheek Pizza** \$30

braised wagyu beef cheek, spanish onion, fior di latte smoked buffalo mozzarella, basil, house BBQ & tomato base

**Lamb Pizza** \$30

braised lamb ragu, potato, oregano, red onion, olives, garlic, lemon, feta, capsicum, rocket & tomato base

**Prosciutto Pizza** \$29

san daniele - 24-month aged, stracciatella, roma and cherry tomatoes, rocket, olive oil, cracked pepper, shaved parmesan & balsamic dressing

**Meatlovers Pizza** \$30

smoked ham, chorizo, pancetta, cotto picante spanish onion, fior di latte mozzarella, basil & tomato base

**Prawn Pizza** \$30

marinated with garlic & chilli, roasted capsicum, tomato & salsa verde

**Ora King Salmon Pizza** \$32

marinated ora king salmon, garlic oil, spanish onion, mascarpone dill crème, watercress, olive oil & avruga caviar

# DESSERT

## DESSERT

<b>Selection of Italian style gelato</b>	\$14
Choose 3 scoops – choice of vanilla bean, Belgian chocolate, coconut, passionfruit, raspberry or pistachio (v)	
<b>Deep-fried Vanilla Ice-Cream</b>	\$17
gold leaf and butter scotch sauce (v)	
<b>Affogato</b>	\$12
vanilla gelato, toasted macadamia nuts & espresso shot add Frangelico, amaretto, or baileys	
<b>Steamed Vanilla Cheesecake</b>	\$16
with berries, graham crumble, honeycomb	
<b>Glazed chocolate Mousse Dome</b>	\$16
with vanilla bean gelato & black currant jam	
<b>Chocolate Passionfruit Mud Cake</b>	\$16
with chocolate gelato & whipped mascarpone (gf)	
<b>Croissant bread &amp; butter pudding</b>	\$16
served warm in copper pan apricot glaze, crème anglaise & vanilla gelato (v)	
<b>Chocolate &amp; hazelnut pizza</b>	\$18
banana, vanilla gelato, maple ricotta, fresh strawberry, nutella, chocolate flakes & melted belgian chocolate (v)	
<b>Strawberry Pancake Brulee</b>	\$16
with fresh berries & berry compote (v)	
<b>Bombe Alaska</b>	\$18
pistachio ice cream, raspberry sorbet, and fresh berries (v)	
<b>Apple Tarte Tatin</b>	\$20
Served warm out of the oven, vanilla bean gelato & caramel sauce (v) [Please allow 10 minutes cooking time]	
<b>Mango Trifle</b>	\$16
Fresh mango, coconut pastry creme, coconut dacquoise, passionfruit marshmallow, lemon balm, mango sorbet & coulis (gf)	

## 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

\$32

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 – France

## DESSERT COCKTAILS

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

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