

TWO  
88  
BAR & KITCHEN



-SIP-  
-SAVOUR-  
-AUSSIE FLAVOUR-

Carefully curated local and international meats and cheeses, sliced fresh to order and measured by weight, paired with locally sourced wines and cocktails infused with native Australian botanicals.

*Sundays & Public Holidays incur a 10% surcharge.*



# CHARCUTERIE



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## Paleta Iberica Bellota “Admiracion” 24

Jamones Blazquez | Salamanca, Spain

The shoulder of Iberian pigs that are reared free range and feed on the finest acorns in dehesa pastures. Beautifully marbled meat with a higher concentration of fat than the leg.

## Free Range Chicken Liver Pate 100 gms 23

Coburg | VIC

A smooth, silky chicken pâté topped with a port and madeira jelly. Served with sourdough.

## Free Range Duck Rillettes 100 gms 23

Coburg | VIC

Duck leg slowly cooked with carrot, onion, celery and garlic before it is pulled apart, jarred and topped with the cooking juices. Served with sourdough.

## Prosciutto Di San Daniele 11

Villani | Modena, Italy

Carefully cured for a minimum of 16 months until it reaches the ultimate flavour profile. It is soft-slicing, with a strong fragrance and a sweet, delicate taste.

\*Sliced fresh to order by weight, price is based on minimum 50 grams.

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# CHARCUTERIE

## Cloth Aged Wagyu Salami 12

Brisbane | QLD

Pastrami spice crusted, Wagyu beef cloth aged in organic linen with a juniper, pepper, coriander and garlic.

## Black Truffle & Squid Ink Salami 11

Brisbane | QLD

A decadent salami made from hand cut pork fat and whole muscle, Italian squid ink and black truffle. Aged in a natural casing for 3-4 months.

## Pork & Native Pepperberry Salami 9

Brisbane | QLD

A native Aussie twist made from 100% pork with hand cut fat and a mix of cheek and collar. Tasmanian native pepperberry and anise myrtle bring freshness plus a touch of garlic to keep it savoury.

## LP's Hot Salami Cotto 6.5

Chippendale | NSW

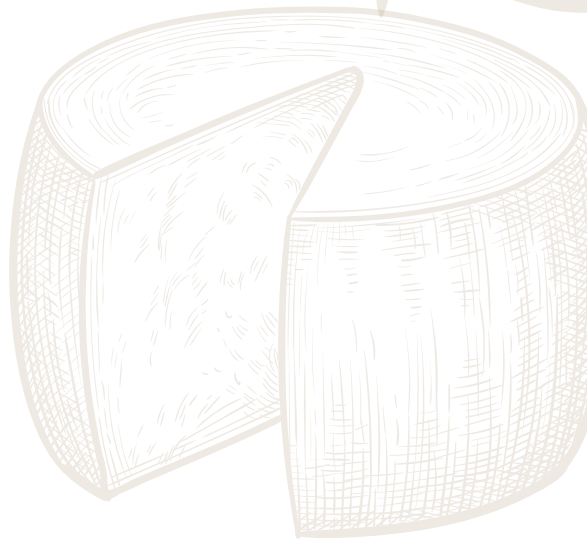
Made with coarsely ground pork, seasoned with Calabrian chilli, toasted fennel seeds, garlic and black pepper, and smoked for 5 hours.

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# CHEESE



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## Maffra Cloth-Ashed

10

Gippsland | VIC

A multi-award-winning cheddar. Sweet upfront notes with complex after tones. The cheese is ripened under ashed cloth to allow for a thin rind to form and maximum moisture to be retained.

## Berry's Creek Riverine Blue

12.5

Gippsland | VIC

Riverine Blue is the first of its kind made in Australia and one of only a few buffalo's milk blue cheeses made in the world. It has a complex savoury flavour and the smooth, firm texture.

## Milawa King River Gold

12.5

Milawa | VIC

This surface-ripened cheese imparts a slightly yeasty character, lingering savouriness with nutty notes and creamy texture, that's the perfect match to the craft beers and boutique wines.

## Woombye Truffle Triple Cream Brie

11

Sunshine Coast | QLD

A luxurious blend of rich Australian triple cream and earthy truffle. When cut, it reveals a striking truffle line and a sublime aroma. Creamy and mushroomy, with a lingering truffle finish.

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## L'Amuse Gouda

9

L'Amuse | Netherlands

Like many of the world's greatest cheeses, this gouda is a collaboration between cheese maker and affineur. With complex flavours of roasted hazelnuts and dark caramel, tyrosine crystals provide a satisfying crunch.

## Comté La Couronne PDO

11.5

Comte | France

Made from unpasteurised milk, this hard cheese comes from France's Franche-Comté region. Matured by Affineur Marcel Petite in the Fort St Antoine, its cool, humid climate ensures perfect aging.

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## GRAZING

## SPECIAL

Two cured meats (100 gms)  
with pickles

19

Two artisanal cheeses (100 gms)  
with crackers

22

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# CONDIMENTS

## Sourdough

9

Toasted Sonoma sourdough, cultured butter.

## TWO 88 Mix

8.5

Mount zero olives, pickled garlic, guindillas and cornichons. The perfect salty accompaniment to a dry vermouth.

## Tasmania Pickled Walnuts

5

A traditional cheese accompaniment, harvested before the nut forms and pickled in a unique blend of sugar, vinegar and spices. Best served with cheddar.

## Guindillas

4.5

A traditional green pepper of the Basque region. Picked early and pickled in white wine vinegar, guindillas add a sweet and slightly spicy kick to tapas and antipasto dishes.

## Peppered Fig Paste

4.5

Sweet, with subtle spice and a lovely peppery finish. Pairs perfectly with white mould cheeses.

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# CONDIMENTS

## Pickled Baby Figs 5

Pickled in a syrup of brown sugar and apple cider vinegar. Exceptional with blue cheese.

## Le Peschiole - Baby Pickled Peaches 5

Le Peschiole are Italian baby peaches, picked unripe before the seed forms and then cured. Crunchy, slightly salty, with a hint of sweetness, perfect for aperitivo. Pair with cured meats and cheese.

## Lavosh 6

Crisp, buttery, lightly salted crackers. A cheeseboard essential.

## Selection of Condiments 9.5/13

Our chef will put together a selection of 4/6 condiments and crackers for two people to share.

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# TWO PAIR

<b>Fries</b>	12
Thick cut potato, truffle mayonnaise Sweet potato, aioli	
<b>Crispy Cauliflower Poppers (N, Ve)</b>	18
Togarashi, vegan garlic aioli, lemon	
<b>Teriyaki Glazed Chicken (N, S)</b>	20
3 chicken skewers, sesame, pickled cucumber, shallots	
<b>Sticky Pork Belly Bites (S)</b>	22
Scallion, chili, lime	
<b>Prawn Hargow Dumplings (C, S)</b>	23
XO sauce, shallots	
<b>Garlic Prawn and Chorizo (C, GFO)</b>	26
Lemon, parsley, olive oil, sourdough	

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# SUBSTANTIAL

<b>Edamame and Quinoa Salad (GF, N)</b>	25
Roasted pumpkin, mesclun mix, walnuts, honey apple dressing	
<b>Caesar Salad (GFO)</b>	29
Baby cos lettuce, capers, bacon, sourdough croutons, parmesan, poached chicken breast	
<b>Wagyu Beef Burger</b>	29
Milk bun, streaky bacon, cheddar, aioli, tomato relish, fries	
<b>Crispy Chicken Burger (S)</b>	29
Milk bun, kimchi, baby gem, gochujang, fries	
<b>Toasted Panini</b>	
Ciabatta, fries	
Grilled capsicum, tomato and eggplant, pesto, provolone (N, V)	22
Poached chicken, fried egg, bacon	24
Double smoked ham, mature cheddar, dijon	22

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# SUBSTANTIAL

<b>Three Mushroom Ravioli (V)</b>	32
Brown butter sauce, garlic, parsley, shitake mushroom, parmesan	
<b>Chicken, Leek and Tarragon Ravioli (N)</b>	38
Basil pesto, cream, roasted capsicum, parmesan	
<b>Squid Ink Linguine with Nduja, King Prawns and Clams (C)</b>	42
Garlic, lemon, crushed tomato, basil	
<b>Spinach Pappardelle with Slow Braised Lamb Ragout</b>	37
Lamb shoulder, winter herb, olives	
Ask your server for more homemade fresh pasta options.	

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# SUBSTANTIAL

-THIN CRUST-

-SOURDOUGH PIZZA-

<b>Margarita</b>	25
Buffalo mozzarella, tomatoes, basil	
<b>Artichoke</b>	26
Mushroom, kalamata olives	
<b>Capricciosa</b>	29
Ham, artichokes, mushroom, olives	
<b>Diavola</b>	30
Spicy salami, nduja organic honey	
<b>Add on – prosciutto / salami / chicken</b>	5

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# FROM THE GRILL

<b>Atlantic Salmon</b>	45
Caper olive emulsion	
<b>Riverina Angus Beef Sirloin 250 gms</b>	48
Red wine jus	
<b>WA Cone Bay Barramundi</b>	45
Nduja butter	
<b>Grilled King Prawns</b>	48
Lime, XO butter	
<b>Chargrilled Chicken Supreme</b>	35
Creamy chipotle sauce	
Price includes the addition of one side dish to be selected.	

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# SIDES

<b>Garden Salad</b>	8
Vinaigrette	
<b>Creamy Mashed Potatoes</b>	8
Cultured butter	
<b>Steamed Broccolini</b>	9
Pecorino	
<b>Roasted Pumpkin</b>	8
Fetta	
<b>Seasonal Vegetables</b>	8
Olive oil, sea salt	
<b>Thick Cut Potato Fries</b>	8
Sea salt	

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# SOMETHING SWEET

<b>Panna Cotta (GF)</b>	16
Vanilla bean, berries	
<b>Sticky Date Pudding</b>	18
Butterscotch sauce, vanilla ice cream	
<b>Matcha Yuzu Tiramisu</b>	19
Matcha mascarpone, yuzu cream, chiffon cake	
<b>Textured Chocolate Tart (N)</b>	19
Chocolate custard, chocolate mousse, golden chocolate truffle, berries coulis	

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