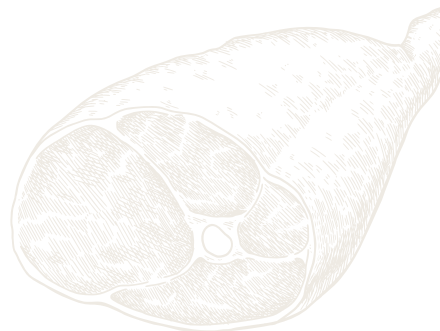




# SIP SAVOUR AUSSIE FLAVOUR

---

Freshly sliced local and international meats and cheeses, served by weight and perfectly paired with local wines and our signature cocktails.



*We are a cashless venue. Please use card or contactless payment options.  
Sundays & Public Holidays incur a 10% surcharge.*

*We aim to accommodate dietary needs, but our kitchen isn't allergen-free.  
Please inform your server of allergies or restrictions.*

*V – Vegetarian, Ve – Vegan, N – Nuts, S – Soy, C – Crustaceans, GFO – Gluten-free optional.*

# CHARCUTERIE

---

## **Paleta Ibérica Bellota “Admiración” \$24**

Salamanca, Spain

Free-range Iberian pig shoulder, acorn-fed in dehesa pastures. Richly marbled with a higher fat content than the leg.

## **Free-range Chicken Liver Pâté 100g \$23**

Coburg, VIC

Smooth chicken pâté with port & madeira jelly. Served with sourdough.

## **Prosciutto Di San Daniele \$11**

Modena, Italy

Cured for 16+ months for a soft, fragrant, sweet, and delicate flavour.

## **Cloth Aged Wagyu Salumi \$12**

Brisbane, QLD

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

## **Black Truffle & Squid Ink Salami \$11**

Brisbane, QLD

Decadent salami of hand-cut pork fat and whole muscle, infused with squid ink and black truffle. Aged 3–4 months in natural casing.

## **Pork & Native Pepperberry Salami \$9**

Brisbane, QLD

100% pork salami with cheek and collar cuts, native pepperberry, anise myrtle, and a touch of garlic.

## **LP’s Hot Salami Cotto \$7.5**

Chippendale, NSW

Coarsely ground pork with Calabrian chilli, fennel, garlic, and black pepper, smoked for five hours.

*Sliced fresh to order by weight; price based on a minimum of 50g.*

# CHEESE

---

## **Maffra Cloth-Ashed \$10**

Gippsland, VIC

Award-winning cheddar with sweet upfront notes and complex aftertones, ripened under ashed cloth for a thin rind and rich texture.

## **Milawa Blue \$12**

Milawa, VIC

Creamy, mid-strength cow's milk blue inspired by Gorgonzola Dolce Latte. Rich, salty, and softly textured, appealing to both blue cheese lovers and newcomers.

## **Woombye Blackall Gold \$11**

Sunshine Coast, QLD

Washed rind cheese with a golden rind and creamy paste, maturing into bold, savoury flavours.

## **Woombye Truffle Triple Cream Brie \$11**

Sunshine Coast, QLD

Rich triple cream brie with earthy truffle, offering a creamy texture and lingering truffle finish.

## **C2 Raw Milk Cheese \$13**

Bruny Island, TAS

Cooked curd cheese aged 6–12 months with a sweet aroma and mild nuttiness, made from summer milk in the Huon Valley and rind-washed weekly for depth.

## **Comté Charles Arnaud AOP \$10**

Comté, France

Aged 18+ months, this classic French gruyère is dense, smooth, and buttery with complex, seasonally influenced flavours.

*Sliced fresh to order by weight; price based on a minimum of 50g.*

# GRAZING SPECIAL

---

## **Two Cured Meats (100g) \$21**

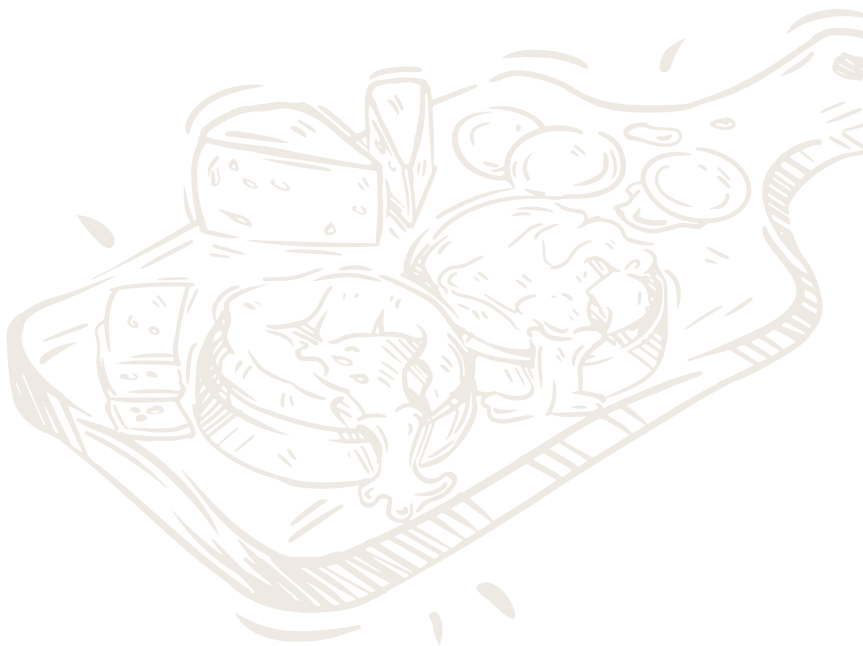
Served with pickles

## **Two Artisanal Cheeses (100g) \$22**

Served with crackers

## **The Luxe Board \$75**

A curated selection of indulgent flavours: 50g Paleta Iberico Bellota, 100g velvety Chicken Liver Pâté, and 75g Woombye Truffled Brie. Served with sourdough, peppered fig paste, pickled peaches, and crackers.



# CONDIMENTS

---

## **Sourdough \$9**

Toasted Sonoma sourdough, served with cultured butter.

## **TWO 88 Mix \$8.5**

Mount Zero olives, pickled garlic, guindillas, and cornichons—your perfect salty match for a dry vermouth.

## **Tasmania Pickled Walnuts \$5**

Harvested before the nut forms and pickled in a unique blend of sugar, vinegar, and spices. A traditional companion to cheddar.

## **Guindillas \$4.5**

A Basque green pepper, picked early and pickled in white wine vinegar. Adds a sweet, subtly spicy kick to tapas and antipasto.

## **Peppered Fig Paste \$4.5**

Sweet with a gentle spice and peppery finish. Pairs beautifully with white mould cheeses.

## **Pickled Baby Figs \$5**

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

## **Le Peschiole – Baby Pickled Peaches \$5**

Italian baby peaches, picked unripe and cured. Crunchy, slightly salty, with a hint of sweetness—perfect with cured meats and cheese.

## **Lavosh \$6**

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

## **Selection of Condiments \$9.5 | \$13**

A chef's selection of 4–6 condiments and crackers, designed for two to share.

# TWO SHARE

---

## **Fries \$12**

- Thick-cut potato, truffle mayonnaise
- Sweet potato, aioli

## **Cauliflower Popper (Ve) \$19**

Togarashi, mirin dipping sauce

## **Honey Garlic Chicken Skewer (N, S) \$21**

Three chicken skewers with sesame, pickled cucumber, shallots

## **Prawn Har Gow Dumplings (C, S) \$23**

XO sauce, shallots

## **Garlic Prawn & Chorizo (C, GFO) \$26**

Lemon, parsley, olive oil, served with sourdough

## **Seared Broccoli (V, GFO) \$21**

Stracciatella, homemade chilli oil

Add sourdough for +\$3.50

## **Bolognese & Pea Arancini \$21**

Pecorino, saffron aioli, tomato sugo



# SUBSTANTIAL

---

## **Falafel Wrap (N, V) \$21**

Hummus, pickled vegetables, pickled chilli, tzatziki

## **Caesar Salad (GFO) \$29**

Baby cos lettuce, capers, bacon, sourdough croutons, parmesan, poached chicken breast

## **Slow Cooked Pork Belly Salad (GF, S) \$29**

Mesclun, apple, fennel, cherry tomato, honey soy, sesame dressing

## **Roasted Brussels Sprouts & Beetroot Salad (GF) \$23**

Mesclun, heirloom tomato, sun-dried tomato, walnut crumble, maple dressing

## **Crispy Chicken Burger (S) \$29**

Milk bun, kimchi, baby gem, gochujang, served with fries

## **Wagyu Beef Burger \$30**

Milk bun, streaky bacon, cheddar, aioli, tomato relish, served with fries

## **Toasted Panini (served with fries)**

- Grilled capsicum, tomato, zucchini, pesto, provolone \$22
- Poached chicken, fried egg, bacon \$24
- Wagyu brisket pastrami, sauerkraut, Swiss cheese, mustard aioli \$25

# PASTA

---

## **Spinach, Ricotta & Gorgonzola Ravioli (V) \$33**

Broccolini pesto, pangrattato

## **Veal & Mushroom Ravioli \$35**

Mushroom, roasted capsicum, sage, burnt butter sauce

## **Coriander Linguine with Queensland Spanner Crab (C) \$43**

Garlic, chilli, tomato, pangrattato

## **Gnocchi Sorrentina (V) \$29**

Tomato sugo, basil, stracciatella



*Please ask your server for additional homemade pasta options.*

# THIN CRUST SOURDOUGH PIZZA

---

## **Margherita \$26**

Buffalo mozzarella, tomatoes, basil

## **Artichoke \$27**

Mushroom, kalamata olives

## **Quattro Formaggi \$28**

Buffalo mozzarella, gorgonzola, provolone, parmesan

## **Pepperoni \$30**

Olives, onion

## **Italian Sausage \$30**

Roasted capsicum, onion

## **Add-ons \$5**

Prosciutto / pepperoni / chicken / nduja honey



# FROM THE GRILL

---

## **Atlantic Salmon \$46**

Miso lemon butter sauce

## **WA Cone Bay Barramundi \$46**

Nduja butter

## **Grilled King Prawns \$49**

Lime, XO butter

## **Riverina Angus Beef Sirloin 250g \$49**

Red wine jus

## **Chargrilled Chicken Supreme \$37**

Black pepper soy

## **Sides \$8**

- Garden Salad (Vinaigrette)
- Creamy Mashed Potatoes (Cultured Butter)
- Brussels Sprouts (Garlic Flakes)
- Broccolini (Parmesan)
- Seasonal Vegetables (Olive Oil & Sea Salt)
- Thick-Cut Potato Fries (Sea Salt)

*Price includes one side dish of your choice.*

# DESSERT

---

## **Panna Cotta (GF) \$20**

Vanilla bean, raspberry sorbet, berries

## **Banoffee Tart \$21**

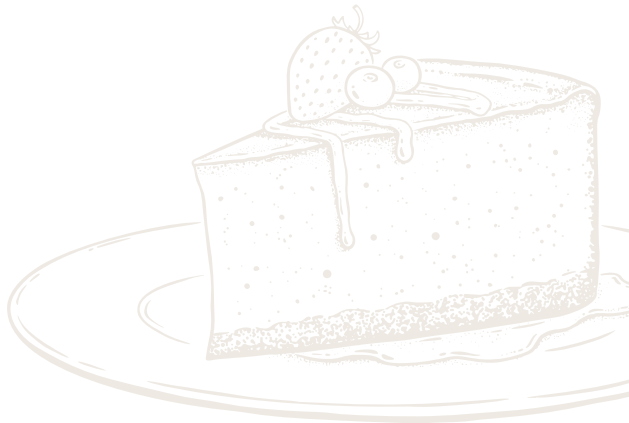
Biscoff base, banana crèmeux, caramelised banana, vanilla ice cream, butter soil

## **Lemon Myrtle Ricotta Basque Cheesecake \$22**

Berry compote, butter soil

## **Chocolate Crumble Slice (Ve, NF, GF) \$20**

Layered chocolate crumble, chocolate glaze, citrus segments



# DRINKS

---



# SIGNATURE COCKTAILS

---

## **Grapefruit & Rosella Spritz \$24**

Rosella-infused Australian gin, Pampelle, grapefruit, topped with prosecco and soda water. Served in a spritz glass with a rosella flower.

## **Watt-A-Martini \$26**

A clear espresso martini made with coffee-washed vodka, crème de cacao, wattle seed, fee foam, and saline. Shaken and served in a coupe glass with a chocolate curl.

## **Spiced Davidson Plum Pisco Sour \$25**

Tasmanian mountain pepperberry and Davidson plum, Pisco, freshly squeezed lemon juice, and egg white. Dry-shaken and served in a coupe.

## **Finger Lime & Raspberry Tequila Fizz \$24**

Tequila Blanco with raspberry and lime, served in a tall glass, topped with soda water and finger lime caviar.

## **Passionfruit & Vanilla Mojito \$25**

Queensland passionfruit, vanilla-infused rum, mint, and fresh lime, topped with soda. Served long with candied lime and fresh mint.

## **Lemon Myrtle Negroni \$25**

Tasmanian citrus gin, Suze and Vermouth Bianco, with a native interpretation of the classic.

## **Peanut Butter Old Fashioned \$25**

Peanut butter-washed bourbon, raspberry liqueur, and bitters. Stirred and served over ice.

*Please ask your server about other classic cocktails and mocktails.*

# BUBBLES

---

## **Mojo Prosecco \$14 | \$60**

Mixed Region, SA

## **Moët & Chandon Impérial Brut NV \$175**

Champagne, France

## **Thienot x Penfolds Champagne Rosé \$225**

Épernay, France

## **Perrier-Jouët Grand Brut \$300**

Champagne, France

# ROSÉ WINE

---

## **Gemtree Luna de Fresa Rosé \$16 | \$75**

McLaren Vale, SA

## **Rêverie Rosé \$14 | \$65**

IGP Méditerranée, France

## **AIX – Maison Saint Aix Rosé \$115**

Provence, France

# WHITE WINE

---

**The Falls Sauvignon Blanc \$14 | \$65**

Adelaide Hills, SA

**Dead Man Walking Riesling \$15 | \$70**

Clare Valley, SA

**Santi Sortesele Pinot Grigio \$15 | \$70**

Venezia, Italy

**Pedestal Chardonnay \$16 | \$80**

Margaret River, WA

**Fiore Moscato \$60**

Mudgee, NSW

**Dog Point Vineyard Sauvignon Blanc \$99**

Marlborough, New Zealand

**Swinging Bridge Chardonnay \$95**

Orange, NSW

**Bodega Garzón Reserva Albariño \$109**

Maldonado, Uruguay

**Domaine Christian Salmon Sancerre AC \$159**

Loire Valley, France

# RED WINE

---

## **Alta Pinot Noir \$14 | \$65**

Mixed Region, VIC

## **Bruno Shiraz \$15 | \$70**

Barossa Valley, SA

## **Rymill Dark Horse Cabernet Sauvignon \$15 | \$70**

Coonawarra, SA

## **Bremerton Special Malbec \$16 | \$80**

Langhorne Creek, SA

## **Lark Hill Regional Pinot Noir \$85**

Canberra, ACT

## **Beaurenard GSM \$109**

Côtes du Rhône, France

## **Te Mata 'Awatea' Cabernet Merlot \$109**

Hawkes Bay, New Zealand

## **Henschke 'Keyneton Euphonium' Shiraz Cabernet Blend \$189**

Barossa Valley, SA

# BEER ON TAP

---

## **Heineken \$15**

Netherlands

## **Kirin Lager \$15**

Japan

## **Balter XPA \$15**

Currumbin, QLD

## **Hahn Super Dry \$14**

Camperdown, NSW

## **Sydney Brewery Pale Ale \$13**

Alexandria, NSW

## **Sydney Brewery Lager \$13**

Alexandria, NSW

## **Sydney Brewery East Coast IPA 7% ABV \$15**

Alexandria, NSW

## **Stone & Wood Pacific Ale \$15**

Byron Bay, NSW

425 ml

# TINS & BOTTLES

---

## **Sydney Brewery Lager \$13**

Alexandria, NSW

## **Sydney Brewery Pale Ale \$13**

Alexandria, NSW

## **Feral Hop Hog Pale Ale \$15**

Baskerville, WA

## **Young Henry's Cloudy Apple Cider \$13**

Newtown, NSW

## **Guinness Extra Stout \$14**

Ireland

## **Sydney Brewery East Coast IPA 7% ABV \$15**

Alexandria, NSW

## **Brookvale Ginger Beer 4% ABV \$15**

Brookvale, NSW

## **Sydney Brewery Ale Mid 3.5% ABV \$13**

Alexandria, NSW

## **Heineken 0 \$10**

Netherlands

# GIN

---

## **Forty Spotted \$12**

Australia

## **Beefeater 24 \$13**

United Kingdom

## **4 Pillars Dry \$14**

Australia

## **Malfy \$14**

Italy

## **4 Pillars Shiraz \$15**

Australia

## **Roku \$16**

Japan

## **Manly Spirits Pink Gin \$16**

Australia

## **Gin Mare \$16**

Spain

## **Hendricks \$16**

United Kingdom

## **Tempus Two Shiraz \$16**

Australia

## **The Botanist \$16**

United Kingdom

## **Monkey 47 Sloe Gin \$18**

Germany



*Select from our Fever-Tree tonics:  
Indian, Mediterranean, Elderflower, or  
Wild Raspberry to craft your gin  
experience to perfection. + \$3*

# VODKA

---

## **DNA Distillery \$12**

Australia

## **Belvedere \$15**

Poland

## **Grey Goose \$16**

France

## **Belvedere BartezeK \$19**

Poland

# RUM

---

## **Brix Cane Spirit \$12**

Australia

## **Brix Dark \$12**

Australia

## **Kraken Spiced \$14**

Caribbean

## **Plantation 3 Stars White \$14**

Caribbean

## **Plantation Aged Dark \$14**

Caribbean

## **Plantation Pineapple \$14**

Caribbean

### **Mixers (Add-on with Spirits)**

*Pepsi, Pepsi Max, Sunkist, Solo, Lemonade, Ginger Ale, Chilled Juices, Soda \$2*

*Ginger Beer, Fever-Tree Tonics \$3*

# TEQUILA

---

## **Jose Cuervo \$12**

Mexico

## **1800 Coconut \$14**

Mexico

## **1800 Cristalino \$19**

Mexico

## **Don Julio 1942 \$37**

Mexico

# MEZCAL

---

## **Del Maguey Vida \$17**

Mexico

## **Illegal Reposado \$21**

Mexico

## **Illegal Añejo \$26**

Mexico

### **Mixers (Add-on with Spirits)**

*Pepsi, Pepsi Max, Sunkist, Solo, Lemonade, Ginger Ale, Chilled Juices, Soda \$2*

*Ginger Beer, Fever-Tree Tonics \$3*



# WHISKY

---

**Ballantine's \$12**

Scotland

**Bulleit Rye \$14**

United States of America

**Canadian Club \$14**

Canada

**Jameson \$13**

Ireland

**Hibiki Master Select 12 \$36**

Japan

# SINGLE MALT

---

**Glenlivet 1842 \$14**

Scotland

**Lagavulin 8 \$20**

Scotland

**Glenfiddich \$16**

Scotland

**Lark Classic \$36**

Australia

**Glenlivet 12 \$16**

Scotland

**Mixers (Add-on with Spirits)**

*Pepsi, Pepsi Max, Sunkist, Solo, Lemonade, Ginger Ale, Chilled Juices, Soda \$2  
Ginger Beer, Fever-Tree Tonics \$3*

# BOURBON

---

**Bulleit \$12**

United States of America

**Buffalo Trace \$13**

United States of America

**Maker's Mark \$13**

United States of America

**Woodford Reserve \$14**

United States of America

**Gentleman Jack \$13**

United States of America

# BRANDY

---

**Chatelle Napoleon \$12**

France

# COGNAC

---

**Hennessy VSOP \$19**

France

**Mixers (Add-on with Spirits)**

*Pepsi, Pepsi Max, Sunkist, Solo, Lemonade, Ginger Ale, Chilled Juices, Soda \$2*

*Ginger Beer, Fever-Tree Tonics \$3*

# APERITIF

---

**Aperol \$10**

Italy

**Campari \$10**

Italy

**Pampelle Ruby \$10**

France

# LIQUEUR

---

**Limoncello Manly Spirits \$11**

Australia

**Baileys \$11**

Ireland

**Chambord \$10**

France

**Pimm's \$10**

United Kingdom

**Apricot Brandy \$10**

France

**Disaronno Amaretto \$10**

Italy

**Frangelico \$10**

Italy

**Grand Marnier \$14**

France

**Mixers (Add-on with Spirits)**

*Pepsi, Pepsi Max, Sunkist, Solo, Lemonade, Ginger Ale, Chilled Juices, Soda \$2*

*Ginger Beer, Fever-Tree Tonics \$3*

# ALCOHOL FREE

---

## **Seedlip \$9**

United Kingdom

# NON-ALCOHOLIC

---

## **Tangy Sunrise \$15**

Passion Fruit, Orange, Lime

## **Strange Love \$7.5 | \$12**

Still or Sparkling Water (350ml / 750ml)

## **Soft Drinks \$5**



# HAPPY HOUR

---

## **Margaritas \$14**

- Classic
- Spicy
- Tommy's

## **Handpicked Regional Wines \$11**

## **Sydney Brewery Lager \$10**

*Available every day from 3pm to 6pm*

# WHAT'S ON

---

Scan the QR code to explore upcoming events, exclusive offers, and fresh flavours.

