

FOOD

coffin bay oyster, mignonette — 5pp
house dinner roll, marjoram butter — 6pp
potato pavé, cultured cream, chive — 8pp
[+ kaviari osciétre caviar — 20pp]
charred beetroot, pickled onion, dill — 8pp
chicken liver parfait, currants, brioche — 10pp

sa marron, chilli, capers, brown butter — 14 half/26 whole
house jersey cheese, honey, lemon & chilli — 18
bomba calabrese — 20
house made txistorra sausage — 15
venison tartare, house crisps — 25

bootleg bucatini, vodka sauce — 32
spaghetti, white anchovy, chilli, lemon & pangrattato — 38

market fish, sauce verde — POA
southern rock lobster thermidor — 90 half/160 whole
burnt eggplant, lentils, espelette & cultured cream — 30
300g three week dry-aged ribeye, béarnaise — 65

shoestring fries, garlic mayonnaise — 13
barley, broccoli & zucchini salad — 14
iceberg chunks, sardine ranch — 14

dark chocolate, hazelnut & curaçao mousse — 16
treacle tart, cultured cream — 18
white russian ice cream — 12pp

*please note a 15% sunday and public holiday surcharge applies

LPB

TASTING MENUS

available for tables of 4+

express lunch 50pp [lunch only]

house dinner roll + snacks
house-made pastas + sides

house classics 80pp

house dinner roll + extended snacks
small plates
house-made pastas + sides

- + kaviari osciètre caviar on potato pavé — 20pp
- + market fish, sauce verde — 16pp
- + three week dry-aged ribeye, béarnaise — 22/100g [min. 300g]
- + dessert — 10pp

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LPB