

WEEKLY SPECIALE

ENTREE

Seared scallops w ndjua vinaigrette, cauliflower puree, charred radicchio & smoked almonds

20 [GF|DF av]

PASTA

Bucatini Cacio Pepe w smoked butter, pecorino & pangrattato

19 [GF av]

SECONDI

Braised Pork Shoulder, vegetable & bean broth, potato gnocchi, 63-degree egg

33 [GF|DF av]

DOLCE

Warm coconut rice pudding, chocolate ganache, poached baby pears, toasted hazelnuts

14 [GF|VG]

Ricotta & Cinnamon Bombolinis

w salted caramel, sour cherry & blackberry - puffed wild rice

15

Affogato - house churned vanilla bean ice cream w St Dreux espresso & biscotti 8

Add a splash of your favourite liquor +9

CHEFS SALUMI SELECTION

SALUMI 12

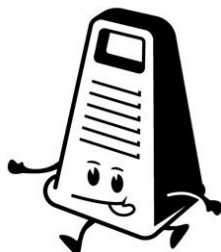
LP's Saucisson Sec | NSW

ADD CHEESE 12 | 24 | 30

Maffra Aged Cloth Cheddar | Cow's Milk | VIC

Oak Blue | 4 month aged Cow's milk | Gippsland VIC

Meredith Valley Dairy Fresh Goat Cheese | Vic



DINNER

ANTIPASTI

Charred grain & nut sourdough w smoked butter
7 - additional slice +4

Noosa mushroom arancini, w sage, Taleggio & parmesan aioli

15 4pcs [GF|V|VG av]

Polpetta - beef & pork meatballs w tomato sugo, smoked Scamorza & grilled sourdough

14 4pcs [GF av]

Local Moreton Bay calamari fritti, lemon, fennel seed aioli

19 [GF]

Grape, date, Taleggio & muscatel chutney bruschetta

16 [GF av]

HOUSE MADE PASTA & SECONDI

Casarecce w braised beef & herb ragu - red wine, pecorino

29 [GF av]

Jerusalem artichoke risotto w sautéed chestnuts, pickled artichokes & soft herbs - crème fraiche

27 [GF|V|VG av]

Seared braised lamb shoulder w creamy buckwheat polenta. Sugo relish & crispy onions

34 [GF av | DF av]

CONTORNI

Fries w herb sea salt - roast garlic parmesan aioli

8 [GF|V]

Roasted cauliflower w Bee One Third honey, sunflower seeds & autumn leaves

15 [GF|V]

Charred cabbage w seed vinaigrette & crème fraiche

10 [GF|V|VG]



GF | Gluten Free
DF | Dairy Free
V | Vegetarian
VG | Vegan
AV | Available