



BAR MENU

Sweet & Spicy Mixed Nuts 14

Marinated Warm Olives (v) (gf) (df) (ve) 12

Gilda – Cantabrian Anchovy, Guindillas, Manzanillo olive (gf) (df) 8 each

House-Made Rye Bread with whipped butter (v) 4 each

Flash Fried School Prawns, aioli (gf) (df) 15

Crispy Fried New Season Potato, honey mustard, crème fraiche (v) (gf) 16

Sydney Rock Oysters, red wine shallot mignonette (gf) (df) 36

Rangers Valley Beef Tartare, hand-cut, melba toast (df) 22

Salt Cod & Potato croquettes, black garlic (gf) (df) 8 each

‘The Tony Bourdain’ Sandwich

Grilled LP’s mortadella, provolone, mustard, mayo

24

‘The Bistro’ Club Sandwich

Roasted turkey, bacon, lettuce, tomato, mayo

26

Charcuterie Platter

Mixed local and imported cured meats, preserves, breads (gfo)

48 (*serves two*)

Fromage du jour

Per 90 grams. Served with a selection of accoutrements, breads & fruits (gfo)

Brie, triple cream cow’s milk – Gippsland VIC 18

Blue, cow’s milk – Moss Vale NSW 19

Pecorino, sheep’s milk – Tuscany ITA 23

Cheddar, cow’s milk – Maffra VIC 19

Ossau Iraty, sheep’s milk – Basque FRA 22

All Five Cheese 58