



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 24
Grilled LP’s mortadella, provolone, mustard, mayo
- ‘The Bistro’ Club Sandwich 26
Roasted turkey, bacon, lettuce, tomato, mayo
- Charcuterie Platter
Mixed local and imported cured meats, preserves, breads (gfo)
48 (serves two)
- Fromage du jour
Served with a selection of accoutrements, breads & fruits (gfo)
(per 90 grams)
- 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 Cheeses 58

From 3pm Monday to Thursday, 12pm Friday to Sunday
10% surcharge Saturday & Sunday ~ 15% surcharge Public Holiday’s