

PARLOUR

Small plates

Marinated Mixed Olives	8
Croquettes [2] three cheese, chilli jam.	9
Chorizo cider braised, preserved lemon	12
Patatas Bravas aioli & romesco	12
Buffalo Wings blue cheese foam	14
Burrata ox heart tomato, pine nuts, salsa verde	14
Cold Cuts [2] Jamon iberico, LP's mortadella, gruyere cheese, three mustards, house made grilled flatbread	20

Large plates

Pumpkin Three Ways australian natives, fig leaf oil	18
Ratatouille classic vegetable stew	18
Crispy Eggplant cous cous, smoked yoghurt, wattle seed balsamic	20
Chicken & Chorizo Ravioli house made in creamy tomato sauce	22
Gnocchi lamb shank ragu, house made ricotta gnocchi, with crispy saltbush	30
Grilled Fish octopus bolognese, karkalla, sea blite, house made grilled flat bread	32
Rack of Lamb sweet potato puree, beurre noisette	32
Riverina Black Angus Ribeye (500g) rosemary beurre noisette, mountain pepper jus, seasonal sides	65

Sides

Fries aioli	7
House Made Grilled Flatbread black salt, garlic oil	9
Radicchio garlic anchovy dressing	12
Edamame rocket, sundried tomatoes, spanish onion, lemon myrtle emulsion	12
Grilled Brussel Sprouts smoked rosemary butter, carrot	14

To finish

Lemon Meringue Tart with davo plum jelly, raspberries	16
Deconstructed Apple & Rhubarb Crumble with strawberry gum ice-cream	16
Cheese (soft - blue - hard) muscatels, quince paste, pinchos, pickled chilli	23

Please inform your waitperson of any dietary requirements or allergies.