

wednesday nights from 5pm

To Start

Freshly shucked rock oysters, roasted kelp & lemon dressing df gf	7 ea
Marinated olives with rosemary & citrus vgn gf	
Salt & vinegar puffed pork skins with madras curry salt df gf	10
Yellowfin tuna crudo, piquillo peppers, eggplant puree, chili oil gf df	28
Globe artichoke & smoked feta tart, herb salad & thyme v	22
Roquefort, pear, endive & pecan salad, chardonnay dressing gf v	24
Burrata cheese, prosciutto, grilled brassicas, herb vinaigrette gf	26
Shared snack plate - marinated olives with rosemary & citrus, baba ganoush, za'atar, pita bread, beetroot hummus, LP's mortadella & pickles *	32

Dinner

XO spanner crab noodles, crisp fried shallots, coriander & green onion df	34
Mafaldine pasta, fermented chili butter, cime di rappa, black lime pangrattato v	28
Ocean trout, steamed gai lan, yellow curry sauce, jasmine rice df	38
Spiced chicken breast, roasted garlic & white bean, grilled leeks gf, df	34
Lamb shoulder, za'atar, baba ghanoush, pickled cauliflower, roasted carrot & harissa, pita bread* df	42

Sides

Wholewheat sourdough with chicken & anchovy whipped butter	8
Green salad, salsa verde & pickled shallots gf vgn	10

Dessert

Rosemary & mandarin cheesecake	16
Vanilla ice cream, smoked butter caramel, shaved chocolate v gf	15
Rhubarb & strawberry pavlova v gf	16

Digestives

Espresso MODtini	22
Dark chocolate, hazel nut and orange liqueur, rum, coconut foam, espresso	
Dessert wine	90ml Bottle
2023 Frogmore Creek Iced Riesling 375ml, Riesling, Coal River, TAS	16 77
Digestives	12
Three Foxes Sunny Arvo (Australian Aperol)	
Okar (Australian Campari)	
Manly Spirits Limoncello	
Montenegro Amaro	

vgn = vegan v = vegetarian df = dairy free gf = gluten free * can be gluten free

We cater for most dietary requirements. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.