S N A C K S

SOMETHING TO SHARE

Marinated olives, mandarin, thyme *gf vgn*	12
Confit garlic sourdough bread, thyme, sage *v*	12
Smoked salmon dip, salt and vinegar crispbread *df i*	18
Crispy fried eggplant, lao gan ma chilli caramel, chives *gf vgn*	26
Baked polenta, radicchio marmalata, burrata *gf v*	27
Qld prawn roll, Korean cocktail sauce, iceberg *a*	22 ea
Jamon and Manchego croquettes (4)	24
Raw tuna, yuzu kosho dressing, spring onion, pickled chilli *gf df m*	28
LP cured meat plate with our pickles *df gf*	32
Buttermilk fried chicken, tomato, harissa jam	25

SOMETHING SUBSTANTIAL

David Blackmore wagyu lasagna, truffled Manchego	27
Folio burger, Pino's smoked bacon, cheese, fried pickle	28
Steamed market fish, sauteed greens, XO butter *gf a*	38
Poke bowl: Kimchi, avocado, rice, edamame, seaweed, sesame *gf vgn*	24
Add 7 minute egg	+3
Add seared salmon fillet *df gf a*	+14

SIDES

Fries, rosemary, smoked chicken salt *gf vgn*	15
Cos salad, bonito and rosemary dressing, fried onion	16

SOMETHING TO FINISH

Chocolate mousse, whiskey miso caramel "from the big bowl"	17
Binnorie brie, selection of crackers, quince paste, dried fig	21

L A T E N I G H T S U P P E R

9.30PM - LATE

SOMETHING TO SHARE

Marinated olives, mandarin, thyme *gf vgn*	12
Smoked salmon dip, salt and vinegar crispbread *df i*	18
LP cured meat plate with our pickles *df gf*	32
Chocolate mousse, whiskey miso caramel “from the big bowl”	17
Binnorie dairy brie, selection of crackers, quince paste, dried fig	21

DF Dairy Free **GF** Gluten Free **V** Vegetarian **VGN** Vegan **A** Australian seafood **I** Imported seafood **M** Mixed origin seafood