

THE WINE BAR

SNACKS

Sydney Rock Oysters, Mignonette	6.5 ea	Raw Beef On Toast, Burnt Garlic Scape, Horseradish	14
Olives	9	Wagyu Bresaola	20
Woodfired Bread	8	Prosciutto	16
Pan Con Tomato, Anchovy	8	Conserva Sardines	20
Scallop Crudo, Pink Grapefruit, Chilli	12	Mussel Escabeche	19
Smoked Cod Sanga, Coronation Tartare, Cheese	16		

PIZZA

Our pizza is based on classic Italian flavours and recipes using the freshest local ingredients of the highest quality.
Our beautifully crisp, light and fluffy pizzette are made from 72 hour hydrated sourdough,
baked in an Italian Marana Forni Pizza Oven, and inspired by artisanal Neapolitan techniques.

Margherita, Basil, Parmesan	20	Pepperoni, Bufala	23
Sungold Tomato, Anchovy, Caper	19	Clam, Garlic Butter	24
LP Smoked Mortadella & Pineapple, Fermented Chilli	20	Tuna, Caper, Smoked Almond	25
Lamb Kibbeh, Zaatar, Rocket, Lemon	22	King Prawn, Pork Jowl, Chilli	24

SMALL

Stracciatella, Bianco di Trieste, Peas, Olive	20
Tuna Crudo, Ajo, Smoked Tomato Water	24
Fritto Misto, Calamari, Ling, Prawn, Lime & Aleppo Mayo	24
Grilled Octopus, Ardoria, Pimento	27
Chicken Liver Parfait & Roast Peach	25

LARGE

Charred Sugarloaf Cabbage, Green Sauce, Lemon Vinaigrette	34
The International Burger, Wagyu Beef, Pickles, Cheese, Potato Bun, Fries	27
Steamed Ruby Snapper, Bullhorn Pepper, Olive	32
Heritage Pork Chop, Grilled Watercress	36
Steak Frites, Onglet, Burnt Onion Cream, Jus	39

PASTA

Vialone Risotto, Pecorino, Black Pepper, Creme Fraiche	29
Linguini, Prawn, Chilli, Tomato	34
Spaghetti Carbonara, Duck Egg Yolk, Pork Jowl	30
Mafaldine, Beef Shin Ragu, Parmesan, Basil	30

SALADS/SIDES

Nicoise, Conserva Tuna, Soft Egg, Beans, Tomato Dressing	24
Spinach, Preserved Lemon, Roast Chilli	16
Fries	10
Dressed Leaves	9

DESSERT

Tart Of The Day	16
Dark Chocolate Crèmeux, Hazelnut, Olive Oil, Sea Salt	16
Chocolate Bon Bons	12

Please note that there is a discretionary 7.5% gratuity on all bills