

ANTIPASTO

Whole Wheat Miche Sourdough Pepe Saya Cultured Butter	7ea
Alto Olives	16
LP's Saucisson Sec	16
San Daniele Prosciutto	17
LP's Mortadella	14
House Giardiniera	10
Olasagasti Cantabrian Anchovies EVOO + Crostini	22
Claire de Lune Rock Oysters Clyde River, NSW + Lemon	7ea
Whipped Buffalo Ricotta Rooftop Honey	16
Jersey Milk Burrata Kombu Salt	20

PASTA

Lamb Pappardelle Grain Fed + Flinders Island Lamb Ragu + Tuscan Cabbage + Red Peppers + Pecorino	39
Green Pea & Broad Bean Risotto Sweet Garden Peas + Broad Bean + Mint + Ricotta Salata	35

MAINS

Humpty Doo Barramundi Fennel + Onion + Lemon Butter Sauce + Gremolata	48
Steak Frites 150g Rib Eye "Minute Steak" + Café de Paris + Shoestring Fries + Watercress	46
Bannockburn Roast Chicken Asparagus + Almond Ajo Blanco + Burnt Grapes	47
Junee Lamb Rump Smoked Eggplant + Tuscan Cabbage	46
Free Range Berkshire Porchetta Fennel + Radicchio + Orange & Olive	46

SMALL PLATES

Woodfired QLD Tiger Prawns Nduja Butter	12ea
Artichoke Fritti Olive & Semi Dried Tomato Tapenade	22
Beef Tartare Classic Condiments + Potato Crisps	27
Smoked Barramundi Rillettes Crostini + Pickles	25
Chicken Liver Parfait Pickled Chilli + Toast	25
Kangaroo Loin Cotoletta Tuna & Anchovy Cream + Lemon	28

WOOD GRILL

All steaks are sliced to share with lemon, selection of mustards, and your choice of sauce.

Sirloin Cape Grim TAS + Grass Fed + 300g	58.5
Eye Fillet Southern NSW + Grain Fed + 220g	61.5
Scotch Fillet Riverina NSW + Grain Fed + 300g	65
Citrus Fed Wagyu Rib Eye Darling Downs + MBS 6 + Grain Fed + 250g	119
Bone In Sirloin Southern NSW + MBS 5 + Grain Fed + 600g	139
T-Bone "Bistecca alla Fiorentina" Brooklyn Valley NSW + Grass Fed + 800g	160

CONDIMENTS

Pepper Sauce	5
Café de Paris	5
Red Wine Jus	5
Gremolata	5
Nduja Butter	5

SIDES

Spring Leaf Salad Chardonnay Vinaigrette	14
Heirloom Carrots Whipped Feta + Mint + Chilli Honey	16
Green Beans Smoked Almonds	15
Roast Royal Blue Potatoes Rosemary + Garlic	15
Shoestring Fries	14

CAPITOL

BAR AND GRILL