

Sydney Rock Oysters

Natural with lemon	6 ea
Champagne mignonette	8 ea
Olive oil brioche and butter	7 ea

Entrées

Roasted beetroot, radicchio, grapes and a horseradish and mustard dressing	25
LP's smoked mortadella, braised broccoli, pickled shallots and crispy potato	26
Beef carpaccio, makrut lime, Parmesan and roasted tomato spiced chilli dressing	29
Crudo of tuna, trevally, scampi, avocado and basil pistachio pesto	32
Local lobster salad, mango, cashew and XO	45
Mussel schnitzel, iceberg, Marie Rose and green goddess	28
Prawn pasta, scallion, ginger and Shaoxing wine	32

Seafood & Vegetarian

Fried Aphrodite halloumi, honey, lemon and minted peas	32
Snapper, roasted almonds, Keen's Curry vinaigrette	44
Coral trout, Warrigal greens, trout roe and butter cream sauce	55

Meat

Roast Bannockburn chicken, mushroom duxelles, gai lan and konbu butter sauce	38
Margra lamb, brussels sprouts and mint sauce	39
Pork chop, spring onion, nashi, shiso and gochujang	41
Wagyu beef chuck flap, lime and wasabi	50

Sides

Kale, tomato, olive	13
Paris mash with Coppertree Farms truffle butter	15
Green salad, balsamic dressing	11
Zucchini, stracciatella, hazelnut	14

Desserts

Peach Melba, raspberry syllabub, peaches and very vanilla ice cream	20
Valrhona chocolate cake, custard and praline	21
Pandan custard, lime granita, pineapple sorbet and meringue	19
Golden syrup dumplings, rum, raisin, malt cream	20
Strawberry and coconut flummery, palm sugar ice cream	18
Australian cheese plate	
Two cheeses 22; three cheeses 29; four cheeses 35	

Please inform your waiter of any dietary needs. Whilst all reasonable efforts are taken to accommodate dietary requests, we cannot guarantee that our food is allergen free.

Credit cards incur a 1.5% surcharge; debit and EFTPOS cards incur a 0.8% surcharge.