

TO SHARE

SMALL PLATES

DIPS AND BREAD FROM THE PIZZA OVEN

1 dip \$10
2 dips \$14

- White bean "hummus" with cumin burnt butter **V** **GF**
- Asian-style beetroot dip **VE** **GF**

EXTRA BREAD \$5

CHARCUTERIE BOARD **GFO** For 2 \$35 For 4 \$55

House-made focaccia from the pizza oven, LP's Smoked Mortadella, Prosciutto de Parma, Sopressa Vicentina, Bresaola Quattro Stelle, Truffle Salami, chilli tomato relish, cornichons, guindilas, marinated olives

CHEESEBOARD **GFO** **V** For 2 \$35 For 4 \$55

House-made focaccia from the pizza oven, Adelaide Hills Triple Cream Brie (South Australia), Monte Rosso Tallegio (South Australia), Bleu d'Auvergne (French Blue), 3 month Manchego (Spain), Brundu (Sheep and Goats Pecorino, Sardinia), quince paste, peppered fig paste, grapes, apple

DUMPLINGS (4 PER SERVE)

- Cheeseburger \$13
- Vegetable gyoza with sweet soy, coriander and ginger sauce **VE** \$9

SPICE SALTED SQUID W/ YUZU AND GARLIC AIOLI **GF** \$17

Middle Eastern-spiced baby squid served with a yuzu and garlic aioli

SALMON TARTARE IN BETEL LEAVES (4 PER SERVE) **GF** **DF** \$14 per serve

Diced salmon, parsley, chives, capers and cornichons

KINGFISH SASHIMI **GF** **DF** \$22

Served with a rice cracker and tamari dressing

CHICKEN KARAAGE MILK BUN \$10 each

Karaage fried chicken, Japanese tartare and iceberg lettuce

KOREAN PORK PULL-APART MILK BUN \$11 each

Spicy Korean pork mince and kimchi stuffed in a house-made milk bun, served with kaffir lime butter sauce

SPRING ROLLS

- Vegetable spring roll, served with Korean mayo **V** **VEO** \$4 each
- Beef rendang spring roll, served with rendang mayo \$6 each
- Duck spring roll, served with soy and cherry hoisin dipping sauce **DF** \$7 each

SWEET & SOUR BROCCOLI **VE** **GF** \$13

Broccoli bites coated in our housemade sweet and sour sauce

CHIPS W/ A YUZU & GARLIC MAYO **V** **VEO** \$10

With herb and lime salt and a yuzu & garlic aioli

KOREAN TOFU BITES **VE** **GF** \$14

Tofu tossed in sticky Korean sauce, served with shallots and sesame seeds

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LARGE PLATES

CHAR SIU

Our take on the classic hoisin, honey, soy, sherry and Chinese five spice char siu flavours

- Char siu pork (250g) **GF** **DF** \$28
- Char siu mushroom (250g) **VE** **GF** \$28

400G BEEF SHORT RIBS IN BLACK BEAN SAUCE **GF** **DF** \$45

Braised beef short ribs with housemade black bean sauce and Sichuan pepper salt

250G SALMON, TURMERIC AND COCONUT CURRY **GF** **DF** \$38

Fragrant yellow curry with a hint of spice

300G ROAST DUCK BREAST W/ CITRUS SAUCE **GF** **DF** \$34

Slices of roasted duck breast in a fresh orange and lime sauce

TOFU AND SWEET POTATO MASSAMAN CURRY **VE** **GF** \$21

Five-spiced tofu pieces, sweet potato and capsicum in a creamy Massaman sauce

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NOODLES

CACIO E PEPE UDON NOODLES W/ FURIKAKE V \$22
 East meets west: classic Italian cacio e pepe (cheese and pepper) paired with miso udon noodles, topped with Sichuan chilli oil and a parmesan tuile

PEANUT BUTTER NOODLES W/ CUCUMBER VE GF \$21
 Buckwheat soba noodles with a sesame and peanut butter sauce (served cold)

GREEN TEA SOBA NOODLES W/ CHICKEN AND GREEN MISO DF \$23
 Shredded poached chicken tossed with green tea soba noodles, edamame beans, spinach, fresh herbs, and a green miso sauce (served cold)

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DESSERT

JAFFA "GARDEN" V \$24
 Orange jelly, burnt orange puree, burnt orange curd and dehydrated chocolate mousse served on a chocolate "soil"

MARGHERITA V \$20
 Tomato sauce base, mozzarella, basil

MUSHROOM V VEO \$24
 Bechamel base, mushroom ragout, caramelized onion, mozzarella, truffle oil, parsley

BROC & BEETS V \$23
 Bechamel base, roast beetroot, broccoli, goats cheese, fermented honey, sesame seeds, rocket, chives

DIAVOLA \$24
 Tomato sauce base, pepperoni, fire roasted peppers, mozzarella, chilli flakes

COCONUT PANNACOTTA W/ RUM & PINEAPPLE GRANITA VE GF \$15
 Coconut pannacotta served with pineapple and coconut salsa and a rum, pineapple and mint granita

PIZZA

PROSCIUTTO, ROCKET & PARMESAN \$24
 Tomato sauce base, prosciutto, mozzarella, rocket, parmesan, olive oil

PRAWN & BACON \$26
 Bechamel base, prawn, spinach, bacon, tallegio, mozzarella, Korean chilli mayo

BOLOGNESE & BURRATA \$25
 Tomato sauce base, Bolognese sauce, mozzarella, parmesan, basil, parsley, burrata cheese

GLUTEN FREE BASE \$4

DROP DOUGHNUTS W/ DIPPING SAUCE V
 Bite-sized doughnuts rolled in cinnamon sugar, served with a choice of chocolate fudge, raspberry or miso caramel dipping sauces
 w/ 1 sauce \$12
 w/ 2 sauces \$16
 w/ 3 sauces \$20

SIDES

SHIRAZI SALAD VE GF \$13
 A traditional Iranian salad with cucumber, tomato, red onion, sumac and pomegranate seeds

JAPANESE COLESLAW VE GF \$6
 Super light and fresh coleslaw with cabbage, onion and toasted sesame seeds

DRY-FRIED GREEN BEANS W/ MISO AND SESAME (EXTRA SPICY) VE GF \$11
 Wok-fried and served with chilli

POTATO BITES W/ PORCINI SALT AND MANCHEGO V GF VEO \$11
 Fried diced potato pieces with truffle oil, porcini salt and Manchego cheese

COFFEE-ROASTED CARROTS V VEO \$12
 Baby carrots and herbs roasted upon coffee beans, served with a carrot reduction
 With fresh burrata cheese \$21

MISO CORN V DF \$11
 Corn pieces cooked in miso butter

BUTTERY RICE \$6
 "Pimped-up rice" cooked with chicken stock, butter and soy sauce, served with white-pepper Togarashi

STEAMED RICE VE GF \$4