



wines by the glass

125ml

fizz

| | | | |
|------|--|----------------------|----|
| 2021 | calvez bobinet 'du rififi à beaulieu' (chenin blanc blend) | loire valley, france | 20 |
| 2022 | la violetta 'patio' rosé (muscat + riesling) | great southern, wa | 18 |

white

| | | | |
|------|---|----------------|----|
| 2022 | müller-catoir 'gutswein' (riesling blend) | pfalz, germany | 18 |
| 2021 | a los viñateros bravos 'pipeño' (cortino blend) | itala, chile | 16 |
| 2022 | wilkie wines 'heirloom' (marsanne) | riverland, sa | 20 |

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|------|--|--------------------|----|
| 2021 | riccitelli wine co. 'kung fu' (sauvignon blanc) | mendoza, argentina | 25 |
| 2021 | vigne do san lorenzo 'gea' (albana) | ravenna, italy | 22 |
| 2021 | parajes del valle 'maceraciòn' (macabeo) | manchuela, spain | 20 |
| 2022 | momento mori 'everything is free' (nero d'avola blend) | heathcote, vic | 18 |

rosé + chilled red

| | | | |
|------|--|--------------------|----|
| 2021 | l' aussiel - p'tit piaf (grenache + mourvèdre) rosé | beaujolais, france | 18 |
| 2023 | benotti roccalini 'nebulina' (nebbiolo) chilled red | piedmont, italy | 18 |

red

| | | | |
|------|--|----------------------|----|
| 2022 | domaine chermette 'les griottes' (gamay) | saint-vérand, france | 20 |
| 2019 | pacina 'donesco' (sangiovese) | tuscany, italy | 18 |
| 2020 | gran cerdo (tempranillo) | rioja, spain | 16 |

LOKAL

bar snacks

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|---|----|
| mixed olives | 8 |
| spiced crispy chickpeas | 6 |
| tonton baguette + cultured marinara butter | 10 |

est. 2022



the after party

| | |
|---|----|
| dark chocolate mousse + candied orange | 18 |
| lokal cheese board | 22 |

plates

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|---|--------|
| merimbula oysters + lemon | 6.5 ea |
| halloumi fries + rosemary honey dip | 10 |
| poached pear, yucatán onions + native citrus | 18 |
| smoked hummus, 'nduja dip + blue corn tortilla | 20 |
| king prawn croquette + nf romesco dip | 12 ea |
| grilled mussels, walnut salsa + chilli lime butter | 24 |
| cashew crusted portobello mushrooms + pesto celeriac purée | 20 |
| smashed spuds + chipotle remoulade | 16 |
| ruby tuna, vermouth macerated kiwi + teriyaki | 26 |
| smoked chorizo, truffle corn purée + grilled gem lettuce | 28 |
| nelly's fried chicken + lokal dill pickles | 28 |
| gundagai lamb rump + puttanesca salad | 32 |

We acknowledge the Gadigal
of the Eora Nation.
Traditional Custodians of Country and
Recognise their continuing connection to
Land, Waters and Culture.
We pay our respects to their
Elders past, present and emerging