BAR MENU

Marinated Olives| 12
Mediterranean Olives, Orange - (VG/GF)

Gilda | 14
Anchovies, Guindillas, Olives - 2 pieces (GF/DF)

Shoestring Fries | 14
Truffle Mayonnaise - (V/GF/DF)

Freshly Shucked Oysters | 36/70
Natural or Mignonette - 6 / 12 (GF/DF)

Kaviari Caviar 30g| 95
Crispy Potato, Crème fraîche, Blinis

White Anchovies & Piquillo Peppers | 19
Grilled Bread, Olive Oil, Espelette

Padron Peppers | 14
Romesco, Jerez, Smoke Sea Salt

Jamón Serrano Reserva | 24
Grissini (GFO)

V Vegetarian| VG Vegan | GF Gluten Free | GFO Gluten Free Option | DF Dairy Free | N Contains Nuts
Please advise our team of all allergies; cross-contact may occur.

BAR MENU

Raw Yellowfin Tuna & Potato Croquette | 16
Tonnato, Sesame Furikake, Chives - 2 pieces

Chicken Liver Parfait | 26
Negroni Jelly, Hazelnut Biscuits, Red Onion Chutney - (GFO/N)

Westholme Wagyu Tartare | 29
Fermented Chili, Egg Yolk, Crisp Flatbread - (DF)

Moreton Bay Bug Roll | 22
Chilled Bug, Pimentón Crema

LP's Sausage Sanga | 22
Onions, Mayonnaise, Chimichurri

Wagyu Cheeseburger | 32
Brioche, Pickles, Aioli, Fries

Cheese Platter | 42
Washed Rind, Comté, Blue, Honeycomb, Conserva, Crackers - (V)

Dulce de Leche Profiteroles | 18
Dulce de Leche Caramel, Bloomfield Vanilla Chantilly - (V)

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