

 **ANDIE'S CHOICE**

For groups of 2+

\$85pp

[Whole table must select this option]

Grilled Olives [VE, GF]

Market Crudo / Green Apple, Finger Lime [GF, DF]

Pane / Sherry, Evoo [GF bread available]

Stracciatella / Pomegranate, Walnut [GF, V]

Casarecce / Vodka Red Sauce, Pork Sausage [GF available on request]

Brooklyn Valley Flat Iron MBS3 250g / Chimichurri, Lemon [GF]

Baby Gem / Pepita, Egg Yolk [GF, V, DF]

Pistachio Tiramisu [V]

 **SMALL PLATES**

Sydney Rock Oyster / Lemon [GF] 6ea, ½ Doz 34, Doz 65

Grilled Olives [VE, GF] 7

Olasagasti Toast / CopperTree Butter 6

Pane / Sherry, Evoo [GF bread available] 6 [2pc]

LP's Mortadella Skewer / Hot Honey, Pistachio [GF] 8ea

Prosciutto di San Daniele [GF] 16

Market Crudo / Green Apple, Finger Lime [GF, DF] 26

Stracciatella / Pomegranate, Walnut [GF, V] 22

House Hommus / Sumac, Evoo [GF, VE] 8

Charcoal Prawns / Rome Xo [GF] 12ea

Hokkaido Scallop / Brown Butter, Lemon [GF] 13ea

V = Vegetarian VE = Vegan GF = Gluten Free





LARGE PLATES

Casarecce / Vodka Red Sauce, Pork Sausage	32
Spaghetti / Cacio e Pepe [V]	25
Paccheri / Blue Swimmer Crab, Fennel, Bottarga [GF pasta available on request]	35
Brooklyn Valley Flat Iron MBS3 250g [GF] Steak served with Chimichurri & Lemon	65



SIDES

Charcoal Carrots / Yoghurt, Carraway [GF, V]	14
Potato Galette / Smoked Salt [GF, V]	12
Baby Gem / Pepita, Egg Yolk [GF, V, DF]	13
Shoestrings / Old Bay, Aioli [GF, VE]	10



DESSERT

Pistachio Tiramisu [V]	15
Affogato / Vanilla bean gelato, fresh espresso	12
Add liqueur [Frangelico/Amaretto/Grada Coffee Spirit]	+10



ANDIE'S ALL DAY GRAZE

Marinated Olives [VE, GF]	6
Sydney Rock Oyster / Lemon [GF]	6ea, ½ Doz 34, Doz 65
House Hommus / Sumac, Evoo [GF, VE]	8
Pane / Sherry, Evoo [GF bread available]	6 [2pc]
Prosciutto di San Daniele [GF]	16
Pistachio Tiramisu [V]	15

V = Vegetarian VE = Vegan GF = Gluten Free





BANQUET

For groups of 8+

\$75pp

Olasagasti Toast / CopperTree Butter

Market Crudo / Green Apple, Finger Lime [GF, DF]

Pane / Sherry, Evoo [GF bread available]

Stracciatella / Pomegranate, Walnut [GF, V]

Casarecce / Vodka Red Sauce, Pork Sausage [GF available on request]

Baby Gem / Pepita, Egg Yolk [GF, V, DF]

Pistachio Tiramisu [V]

ADD ONS

Sydney Rock Oyster / Lemon [GF] 6ea, ½ Doz 34, Doz 65

Charcoal Prawns / Rome Xo [GF] 12ea

Hokkaido Scallop / Brown Butter, Lemon [GF] 13ea

Brooklyn Valley Flat Iron MBS3 250g [GF] 65



SIGNATURE COCKTAILS

Rhubarb Plum Spritz 22

Davidson Plum Aperitif, Rhubarb, Prosecco

Gin & Thirroul 19

Gin, Chamomile, Honey, Lemon, Rosemary, Tonic

Mandarin Cobbler 20

House Vermouth blend, Mandarin Oleo, Citrus

Watermelon Margarita 25

Blanco Tequila, Watermelon, Jalapeno, Agave, Lime

Pavlova Punch 25

White Rum, Vanilla, Strawberry, Passionfruit, Herbal Liqueur, Citrus

Made in the Shade 25

Pineapple Rum, Midori, Green Apple Sherbert, Citrus, Whites, Kaffir Lime

Iced Vovo Sour 24

Biscuit infused Vodka, Raspberry, Coconut, Citrus

Pistachio Espresso Martini 26

Espresso, Rum, Cognac, Cacao, Macadamia, Cream, Pistachio



Classic cocktails available on request



V = Vegetarian VE = Vegan GF = Gluten Free





WINE BY THE GLASS

		
BUBBLES/SPARKLING		
Dawning Day Organic Prosecco 2024 Central Ranges, NSW	15	65
Sigurd "Joan" Methode Traditionelle Adelaide Hills, SA	29	130
Champagne Gremillet Brut Selection NV Champagne, FRA	39	145
WHITES		
Dawning Day "Kong Foo Sing" Riesling Gewürztraminer 2024 Orange, NSW	19	80
Cupitt's "Hilltops" Fiano 2023 Shoalhaven, NSW	17	75
Ricca Terra "Bronco Buster" Pinot Gris Blend 2023 Riverland, SA	15	65
Yelland & Papps Roussane 2021 Barossa, SA	25	115
Wondalma Chardonnay 2021 Tumbarumba, NSW	21	95
SKINS/PÉT-NAT		
Good Intentions "Relatively White" Sauvignon Blanc 2023 Mt Gambier, SA	20	90
Unico Zelo "Sea Foam" Vermentino Pét-Nat 2023 Riverland, SA	15	65

		
ROSÉ		
Marie Christine By Chateau L'Aumerade Rosé 2022 Provence, FRA	23	98
In Praise of Shadows "Sakura" Rosé 2024 McLaren Vale, SA	15	65
RED		
Manyara Gamay 2022 [chilled available] Adelaide Hills, SA	17	75
Unico Zelo "Mallee Gambit" Nero D'Avola 2022 Clare Valley, SA	16	70
Paul Jaboulet "Parallel 45" Cote du Rhone 2022 Rhône Valley, FRA	20	90
Mansalto Chianti La Commenda DOCG 2021 Tuscany, ITA	16	70
Le Juice Gamay 2022 Fleurie, FRA	24	105
Serere Shiraz Viogner 2021 Beechworth, VIC	28	115
DESSERT		
Samos Vin Doux Muscat [60ml] Samos, GRC	16	70





WINE BY THE BOTTLE

BUBBLES/SPARKLING

Vox Pop Sparkling Pinot Noir 2023
Adelaide Hills, SA

WHITES

Hughes & Hughes Riesling 2024
Coal River, TAS

Chateau de Fosles Anjou Blanc 2022
Loire Valley, FRA

Daniel Chotard Sancerre 2022
Loire Valley, FRA

Le Battistelle "Montesei" Soave Classico 2023
Veneto, ITA

Ca' Montini "Terre Di Valfredda" Pinot Grigio 2022
Trentino, ITA

Vinteloper Pinot Gris 2024
Adelaide Hills, SA

LAS Vino "Margaret River Block" Chardonnay 2023
Margaret River, WA

Louis Moreau Chablis 2023
Chablis, FRA

SKINS/PÉT-NAT

Usher Tinkler "Death by Semillon" 2023
Pokolbin, NSW

Good Intentions "Magnolia" Gewürztraminer 2023
Mt Gambier, SA

**Delinquente "Weeping Juan" Rosé Pét-Nat Nero
D'avola 2024**
Riverlan, SA



70

80

110

135

75

85

80

130

120

70

90

75

ROSÉ

Amato Vino Tramonto 2023
Margaret River, WA

RED

Ten Minute by Tractor "10X" Pinot Noir 2024
Mornington Peninsula, VIC

Matt Connell "Rendition" Pinot Noir 2023
Central Otago, NZ

Stargazer "Kura" Shiraz/Pinot Noir 2023
Coal/Tamar, TAS

Clos La Coutale Malbec 2022
Cahors, FRA

Yelland & Papps Vin di Soif Grenache Blend 2023
Barossa, SA

Samuels Gorge Tempranillo 2022
McLaren Vale, SA

Bellwether Coonawarra Cabernet Sauvignon 2017
Coonawarra, SA

Gaelic Cemetery Cabernet Malbec 2018
Clare Valley, SA

DESSERT

Patrizi Moscato [750ml]
Piedmont, ITA



65

95

105

110

85

70

110

140

95

55





DESSERT BEVERAGES

AMARI/DIGESTIF/DESSERT WINE

Seabourne Sunset Bitter	13
Seabourne Coldbrew + Wattleseed Liqueur	13
Seabourne After Dark Amaro	13
Montenegro Amaro	13
Samos Vin Doux Muscat [60ml]	16

DIGESTIF COCKTAILS

Improved Stinger / Hine Cognac, Mint infused dry Sherry, Crème de menthe, Chocolate Bitters	25
Not Rushin' / 78 Degrees Vodka, Spent coffee, Maple Syrup, Chocolate Bitters, Citric Acid, Dairy [Clarified]	25
House Espresso Martini / 78 Degrees Vodka, Grada Coffee Spirit, Agave, Fresh Espresso	24



BEER & CIDER

Grifter "Pink Galah" Pink Lemonade Sour [4.5%] Marrickville, NSW	14
Young Henrys "Stayer" Mid Pale Ale [3.5%] Newtown, NSW	13
6 Strings "Shreddin" IPA [6.0%] Erina, NSW	16
Philter "Old Ale" Dark Ale [4.5%] Marrickville, NSW	16
Hawke's "Half XPA" Light [1.75%] Marrickville, NSW	11
Bridge Rd "Free Time" Non-Alch Hazy [<0.5%] Beechworth, VIC	11
Hills Cider Co Cloudy Cider [5.0%] Adelaide Hills, SA	13

ON TAP

Estrella Damn Lager [4.6%] Barcelona, ESP	13
Mismatch Pale Ale [5.0%] Adelaide, SA	13
Rotating Locals Ask your server what's pouring today!	MP

