

BAR MENU

SNACKS & SHARE PLATES

Grilled Sourdough \$6
aged balsamic, Mt Zero
olive oil

Cheese + Garlic Bread \$12

**Mixed Marinated
Olives** \$10

Sydney Rock Oysters \$6.5ea
natural or mignonette

Salt + Pepper Calamari \$19
garlic aioli

Burrata \$21
roasted tomatoes, basil,
grilled sourdough

Cheese Platter \$36
blue, double cream brie,
cheddar, peach & muscatel
chutney + lavosh

SALUMI SELECTION

served with cornichons +
guindillas

**Prosciutto Di Parma
Villani** \$19

**LP's Hot Salami
Cotto** \$15

**De Palma Wagyu
Bresaola** \$20

BAGUETTES

served with fries

**Double Smoked Leg
Ham** \$17
Asiago, dijonnaise,
cornichon

Poached Prawns \$19
Marie Rose, iceberg lettuce

Vine-Ripened Tomato \$16
buffalo mozzarella, basil
pesto, aged balsamic

gluten-free lettuce cups
available

MAINS

**Roasted Pumpkin
Risotto** \$26
crispy sage, pumpkin seed
dressing

**Beer-Battered
Fish & Chips** \$34
minted peas, tartar

**Shutters Club
Sandwich** \$25
grilled chicken breast,
avocado, bacon, fried egg,
tomato, fries

**Shutters Double
Cheeseburger** \$24
two beef patties, American
cheese, mustard, pickles,
onion, ketchup, fries

SIDES

Roasted Chat Potatoes
house chilli salt \$18

Fries aioli \$12

SALADS

Baby Gem \$17
parmesan cream, herb
pangratatto, vinaigrette
+ grilled chicken breast \$7
+ garlic prawns \$10

**Beetroot + Goat's
Cheese** \$18
toasted pine nuts,
balsamic

SWEETS

Shutters Tiramisu \$18

Ice Cream + Sorbet \$12
French vanilla, salted butter
caramel, mango, lemon

Daily Cakes + Slices \$8