

ENTREES

House Focaccia confit garlic butter or extra virgin olive oil + aged balsamic	\$8
Sydney Rock Oysters natural or mignonette	\$36/6
Vannella Cheese Burratina charred peach, basil, hot honey	\$20
Prosciutto Di Parma honeydew, wood sorrel, espelette pepper	\$26
LP's Mortadella toasted focaccia, fresh horseradish, whipped ricotta	\$21
Wagyu Pastrami rocket, Pecorino, pine nut, grain mustard, onion jam	\$22
Yellowfin Tuna Crudo gordal olive, capers, eschalot, citrus olive oil	\$24
Today's Salumi Selection cornichons + Guindilla peppers	\$42

SALADS

Palm Beach Calamari Salad rocket, guindillas, Pecorino, agrodolce dressing	\$24
Chopped Cos Salad Pecorino, crispy prosciutto, Caesar dressing +add chicken \$8 +add prawns \$11	\$16
Fregola Salad pickled + roasted vegetables, lemon ricotta	\$24

A surcharge of 10% will apply on Sundays and 15% on Public Holidays. Shutters is a cashless venue. A Merchant Service Fee (MSF) of 1.9% applies for all credit card payments.

PASTA

Cacio e Pepe Gnocchi smoked eggplant, Pecorino, black pepper	\$28
Prawn Gigli Rigati prawns, cherry tomato, chilli butter	\$32
Spaghetti Bolognese pork, veal + beef bolognese, Parmigiano Reggiano, basil	\$30

MAINS

Kinross Station Lamb Loin Chops grilled + fresh zucchini, mint, gremolata	\$45
Infinity Blue Barramundi grilled broccolini, lemon beurre blanc	\$38
Steak Frites MB4+ striploin, shoestring fries, peppercorn sauce	\$45
Free-Range Chicken Maryland roasted spring vegetables, charred lemon	\$30
Cauliflower Parmigiana cauliflower steak, buffalo mozzarella, Pecorino, cauliflower + basil salad, tomato sugo	\$28
Fish + Chips Bondi Beer battered flathead, shoestring fries, tartar sauce	\$36

SIDES

\$12 each, or \$30/3

Mixed Leaf Salad pickled fennel, lemon dressing
Shoestring Fries black pepper aioli
Steamed Greens confit garlic butter
Marinated Cherry Tomatoes marjoram, olive oil