

COPAINS

BAR A VIN

AP Bakery Sourdough, House Made Butter	\$6pp
Marinated Olives	\$12
Oyster, Cucumber & Shallot Dressing	\$7ea
A Plate of LPs Saucisson, Pickles, Grissini	\$22
Bacon & Comte Custard Tart	\$9ea
Anchovy, Puff Pastry, Olive, Onion	\$11ea
Pigs Head Fritti, Sauce Gribiche	\$11ea
Abrolohos Island Scallop, Smoked Tomato, Jamon, Lime	\$14ea
Fried Chickpea Panisse, Wild Green Garlic Sauce	\$16
Burrata, Broccoli Pesto, Almond, Preserved Lemon	\$26
Raw Diced Tuna, Mushroom Soy Dressing, Rye Crackers	\$28
Chicken Liver Parfait, Sauternes Jelly, Sourdough	\$28
Leeks Cooked In A Bag, Brown Butter Vinaigrette	\$22
BBQ Beef Tongue, Salsa Verde, Horseradish	\$22
King George Whiting Sandwich	\$28
Rigatoni, Pork Ragu in Bianco, Pecorino, Sage	\$34
Murray Cod, Mussel Cream, Chives	\$59
BBQ O'Connor Scotch Fillet, Cafe De Paris Butter	\$58
Mignonette Lettuce, Chives, Vinaigrette	\$15
Potato Scallops, Sour Cream & Chives	\$15
Amaro Crème Caramel	\$18
Madeleines & Citrus Curd	\$18
Cheese Selection	\$32
Brillat Savarin Comte Charles Arnaud Berry's Creek Riverine	\$14ea

Please inform your waiter of any allergies | Credit card surcharges apply
Sundays incur a 10% surcharge | Public holidays 15% surcharge | 10% service charge applies to tables of 6 or more |