

TWO
88
BAR & KITCHEN



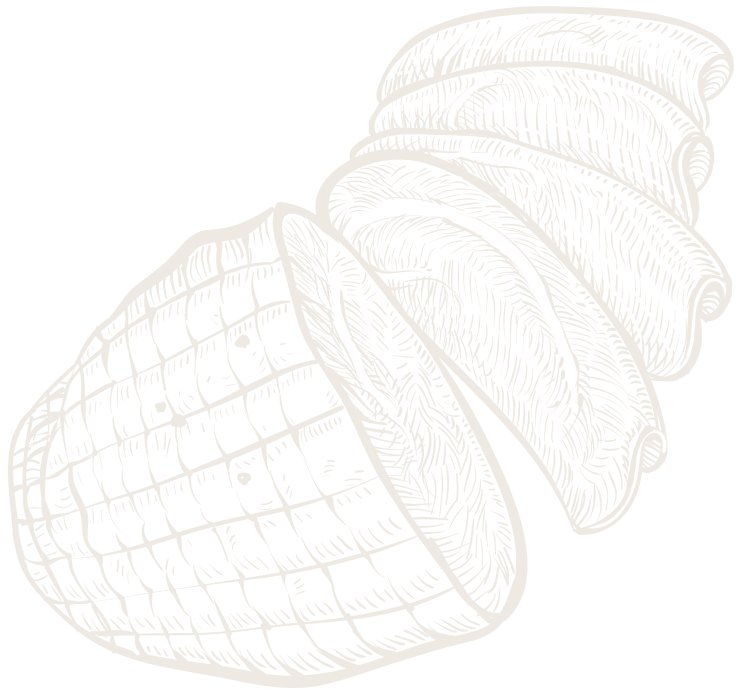
-SIP-
-SAVOUR-
-AUSSIE FLAVOUR-

Carefully curated local and international meats and cheeses, sliced fresh to order and measured by weight, paired with locally sourced wines and cocktails infused with native Australian botanicals.

Sundays & Public Holidays incur a 10% surcharge.



CHARCUTERIE



CHARCUTERIE

Paleta Iberica Bellota “Admiracion” 24

Jamones Blazquez | Salamanca, Spain

The shoulder of Iberian pigs that are reared free range and feed on the finest acorns in dehesa pastures. Beautifully marbled meat with a higher concentration of fat than the leg.

Free Range Chicken Liver Pate 100 gms 23

Coburg | VIC

A smooth, silky chicken pâté topped with a port and madeira jelly. Served with sourdough.

Free Range Pork Rillettes 100 gms 23

Coburg | VIC

Free range pork shoulder slowly cooked with carrot, onion, celery and garlic before it is pulled apart, jarred and topped with the cooking juices. Served with sourdough.

Prosciutto Di San Daniele 11

Villani | Modena, Italy

Carefully cured for a minimum of 16 months until it reaches the ultimate flavour profile. It is soft-slicing, with a strong fragrance and a sweet, delicate taste.

*Sliced fresh to order by weight, price is based on minimum 50 grams.

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CHARCUTERIE

Wagyu Bresaola

16

VIC

Made using Australian Wagyu interlaced with the intramuscular fat. It is slow aged for 3 months resulting in a cured meat a luscious silky mouthfeel, sweet aromas and nutty finish.

Tartufo Salami

10.5

Sydney | NSW

A decadent salami made with Australian pork and laden with black truffle shavings. The truffles are imported from Toscana, Italy.

Pork & Native Pepperberry Salami

9

Brisbane | QLD

A native Aussie twist made from 100% pork with hand cut fat and a mix of cheek and collar. Tasmanian native pepperberry and anise myrtle bring freshness plus a touch of garlic to keep it savoury.

LP's Hot Salami Cotto

6.5

Chippendale | NSW

Made with coarsely ground pork, seasoned with Calabrian chilli, toasted fennel seeds, garlic and black pepper, and smoked for 5 hours.

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CHEESE



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Maffra Cloth-Ashed

10

Gippsland | VIC

A multi-award-winning cheddar. Sweet upfront notes with complex after tones. The cheese is ripened under ashed cloth to allow for a thin rind to form and maximum moisture to be retained.

Berry's Creek Tarwin

10

Gippsland | VIC

A beautifully balanced blue with striations of greenish-blue mould. It has a creamy texture and long intensity with definite earthy tones on the finishing palate.

L'Artisan Mountain Man

9

Mortlake | VIC

A washed rind with slight pungency yet round and complex meaty flavour. Its recipe originates from the Reblochon tradition in the French Alps.

L'Artisan Grand Fleuri

8.5

Mortlake | VIC

A surface ripened white mould, made from organic milk with added cream. As it ripens, it develops a sticky, buttery texture and mild, creamy flavour.

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CHEESE

L'Amuse Gouda

9

L'Amuse | Netherlands

Like many of the world's greatest cheeses, this gouda is a collaboration between cheese maker and affineur. With complex flavours of roasted hazelnuts and dark caramel, tyrosine crystals provide a satisfying crunch.

El Esparto Manchengo PDO

12.5

Spain

Most Manchego is produced on a large scale using milk collected from hundreds of dairy farms across the defined PDO region. El Esparto 'Artesano' cheese is a rare exception. It is slightly sweet with a nutty finish.

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GRAZING

SPECIAL

Two cured meats (100gms)
with pickles

19

Two artisanal cheeses (80 gms)
with crackers

19

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CONDIMENTS

Sourdough

9

Toasted sonoma sourdough, pepe saya cultured butter.

TWO 88 Mix

8.5

Mount Zero olives, pickled garlic, guindillas and cornichons.

Tasmania Pickled Walnuts

6

A traditional cheese accompaniment, harvested before the nut forms and pickled in a unique blend of sugar, vinegar and spices.

Guindillas

4.5

A traditional green pepper of the Basque region. Picked early and pickled in white wine vinegar, guindillas add a sweet and slightly spicy kick to tapas and antipasto dishes.

Peach & Muscatel Chutney

4.5

Beautiful, bright peaches and plump muscatels are slowly cooked to create this lightly spiced chutney.

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CONDIMENTS

Pickled Baby Figs 6

Pickled in a syrup of brown sugar and apple cider vinegar.

Muscatels 7.5

These sweet, plump muscatels are an absolute necessity when it comes to cheese.

Pane Croccante 7

A handcrafted light crisp bread with a hint of rosemary.

Lavosh 6

Crispy, buttery and lightly salted artisanal crackers.

Selection of Condiments 9.5/13

Our chef will put together a selection of 4/6 condiments and crackers for two people to share.

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TWO PAIR

Fries	11
Thick cut potato, truffle mayonnaise Sweet potato, aioli	
Crispy Cauliflower Poppers (N, Ve)	18
Togarashi, vegan garlic aioli, lemon	
Teriyaki Glazed Chicken (N, S)	19
3 chicken skewers, sesame, pickled cucumber, shallots	
Sticky Pork Belly Bites (S)	21
Scallion, chili, lime	
Prawn Hargow Dumplings (C, S)	23
XO sauce, shallots	
Garlic Prawn and Chorizo (C, GFO)	25
Lemon, parsley, olive oil, sourdough	

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SUBSTANTIAL

Haloumi and Beetroot Salad (GF) 25

Avocado, mesclun mix, sunflower seeds, citrus dressing

Caesar Salad (GFO) 28

Baby cos lettuce, capers, bacon, sourdough croutons, parmesan, poached chicken breast

Wagyu Beef Burger 29

Milk bun, streaky bacon, cheddar, aioli, tomato relish, fries

Crispy Chicken Burger (S) 28

Milk bun, kimchi, baby gem, gochujang, fries

Toasted Panini

Ciabatta, fries

Grilled capsicum, tomato and eggplant, pesto, provolone (N, V) 22

Poached chicken, fried egg, bacon 24

Double smoked ham, mature cheddar, dijon 22

Caramelized Root Vegetable Saffron Ravioli (N, V) 32

White wine and butter sauce, sundried tomato, rosemary, pine nut pangritata

Chicken, Leek and Tarragon Ravioli (N) 36

Basil pesto, cream, roasted capsicum, parmesan

Squid Ink Linguine with Nduja, King Prawns and Clams (C) 42

Garlic, lemon, crushed tomato, basil

Ask your server for more fresh pasta options.

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SUBSTANTIAL

-THIN CRUST-

-SOURDOUGH PIZZA-

Margarita	25
Buffalo mozzarella, tomatoes, basil	
Artichoke	26
Mushroom, kalamata olives	
Chicken (N)	28
Mushroom, pesto	
Pepperoni	28
Red onion, kalamata olives	
Add on – prosciutto / salami / chicken	4

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FROM THE GRILL

Atlantic Salmon	45
Caper emulsion	
Riverina Angus Beef Sirloin 250 gms	48
Red wine jus	
WA Cone Bay Barramundi	43
Tomato olive, butter	
Grilled King Prawns	48
Butter, garlic, lemon	
Peri Peri Chicken Half On The Bone	34
Preserved lemon, olive salsa	

Price includes the addition of one side dish to be selected.

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SIDES

Garden Salad	8
Vinaigrette	
Creamy Mashed Potatoes	8
Cultured butter	
Steamed Broccolini	9
Garlic flakes	
Char Grilled Corn Cob	9
Togarashi, lime	
Seasonal Vegetables	8
Olive oli, sea salt	
Thick Cut Potato Fries	8
Sea salt	

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SOMETHING SWEET

Panna Cotta (GF)	16
Vanilla bean, berries	
Sticky Date Pudding	18
Butterscotch sauce, vanilla ice cream	
Tropical Mango and Coconut Pebble (N)	19
Mango mousse, coconut, berry coulis	
Chocolate Praline Tart (N)	20
Chocolate mousseline, praline crunch	

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DRINKS



COCKTAILS

-SIGNATURES-

Grapefruit and Rosella Spritz 23

Rosella infused Australian gin, Pampelle, grapefruit, topped up with prosecco and soda water. Served in a spritz glass with rosella flower.

Wattleseed Chocolate Espresso Martini 24

Wattleseed infused vodka, Baileys, espresso, hazelnut syrup. Shaken and served in a coupe glass with chocolate curl and wattleseed.

Finger Lime and Cherry Rum Sour 25

Cherry rum, freshly squeezed lemon juice, cherry syrup, fingerlime, egg white. Dry shaken and served in a rock glass over ice with fingerlime pearls.

Lemon Myrtle Oasis 24

Rye whisky, freshly pressed pineapple juice, aperol, lime, lemon myrtle. Dry shaken and served with candied lemon.

Passionfruit Mojito 24

Dark rum, light rum, passionfruit puree sourced from Queensland, fresh mint, fresh lime and topped up with soda. Served long with candied lime and fresh mint.

Peanut Butter and Jelly Old Fashion 25

Peanut butter washed bourbon, raspberry, strawberry gum, bitters stirred and served over ice.

WINE -BUBBLES-

Mojo Prosecco	14/60
SA	
Moët & Chandon Impérial Brut NV	175
Champagne, France	
Thienot x Penfolds Champagne Rose	225
Epernay, France	
Perrier Jouet Grand Brut	300
Champagne, France	

-WHITE-

The Falls Sauvignon Blanc	14/65
Adelaide Hills, SA	
Dead Man Walking Riesling	15/70
Clare Valley, SA	
Santi Sortesele Pinot Grigio	15/70
Venezia, Italy	
Pedestal Chardonnay	16/80
Margaret River, WA	
Fiore Moscato	60
Mudgee, NSW	
Dog Point Vineyard Sauvignon Blanc	99
Marlborough, New Zealand	
Swinging Bridge Chardonnay	95
Orange, NSW	
Bodega Garzón Reserva Albarino	109
Uruguay	
Domaine Christian Salmon Sancerre AC	159
Loire Valley, France	

WINE

-RED-

Alta Pinot Noir	14/65
VIC	
Bruno Shiraz	15/70
Barossa Valley, SA	
Rymil Dark Horse Cabernet Sauvignon	15/70
Coonawarra, SA	
Bremerton Special Malbec	16/80
Langhorne Creek SA	
Lark Hill Regional Pinot Noir	85
Canberra, ACT	
Beaurenard GSM	109
Côtes du Rhône, France	
Te Mata 'Awatea' Cabernet Merlot	109
Hawkes Bay, New Zealand	
Henschke 'Keyneton Euphonium'	189
Shiraz Cabernet Blend	
Barossa Valley, SA	

-ROSE-

Gemtree Luna de Fresa Rosé	16/75
Mclaren Vale, SA	
Rêverie Rosé	14/65
IGP Méditerranée, France	
AIX - Maison Saint Aix Rosé	115
France	

BEER

-ON TAP-

425ML

Heineken	15
Netherlands	
Kirin Lager	15
Japan	
James Squire 150 Lashes Pale Ale	14
Camperdown, NSW	
Hahn SuperDry	14
Camperdown, NSW	
Sauce Brewing Pale Ale	12
Marrickville, NSW	
Sauce Brewing Hazy Pale Ale	13
Marrickville, NSW	
Stone & Wood Pacific Ale	15
Byron Bay, NSW	
Sydney Beer Co Lager	12
Mascot, NSW	

BEER

-TINS & STUBBIES-

Feral Hop Hog Pale Ale	15
Baskerville, WA	
Sauce Brewing Pacific Ale 3.5% ABV	12
Marrickville, NSW	
Young Henry's Cloudy Apple Cider	13
Newtown, NSW	
Sydney Beer Co Mid-Strength Lager 3.5% ABV	12
Mascot, NSW	
Heineken Zero	10
Netherlands	

-NON ALCOHOLIC-

Tangy Sunrise	15
Passion Fruit, Orange, Lime	
Berry Breeze	15
Cranberry, Orange, Pineapple	
Santa Vittoria	9
Still & Sparkling Water 500ml	
Soft Drinks	5

SPIRITS

-GIN-

Forty Spotted	12
Australia	
Beefeater 24	13
UK	
4 Pillars Dry	14
Australia	
Malfy	14
Italy	
4 Pillars Shiraz	15
Australia	
Roku	16
Japan	
Manly Spirits Pink Gin	16
Australia	
Gin Mare	16
Spain	
Hendricks	16
UK	
Tempus Two Shiraz	16
Australia	
The Botanist	16
UK	
Monkey 47 Sloe Gin	18
Germany	

SPIRITS

-VODKA-

DNA Distillery	12
Australia	
Belvedere	15
Poland	
Grey Goose	16
France	
Belvedere BartezeK	19
Poland	

-RUM-

Havana 3 White	12
Cuba	
Havana 7 Dark	13
Cuba	
Kraken Spiced	14
Caribbean	
Plantation Pineapple	14
Caribbean	

SPIRITS

-TEQUILA-

Jose Cuervo	12
Mexico	
Don Julio Blanco	15
Mexico	
Patron Silver	17
Mexico	
Don Julio 1942	37
Mexico	

-MEZCAL-

Illegal Joven	19
Mexico	
Illegal Reposado	21
Mexico	
Illegal Anejo	26
Mexico	

-ALCOHOL FREE-

Seedlip	9
UK	

SPIRITS

-WHISKY-

Ballantine's	12
Scotland	
Bulleit Rye	12
USA	
Canadian Club	14
Canada	
Chita	17
Japan	
Jameson	13
Ireland	

-SINGLE MALT-

Glenlivet 1842	14
Scotland	
Glenfiddich	16
Scotland	
Glenlivet 12	16
Scotland	
Lark Classic	36
Australia	

SPIRITS

-BOURBON-

Bulleit	12
USA	
Maker's Mark	13
USA	
Gentleman Jack	13
USA	
Buffalo Trace	13
USA	
Woodford Reserve	14
USA	

-BRANDY-

Chatelle Napoleon	12
France	

-COGNAC-

Hennessy VSOP	19
France	

SPIRITS

-APERITIF-

Aperol	10
Italy	
Campari	10
Italy	
Pampelle Ruby	10
France	

-LIQUEUR-

Limoncello Manly Spirits	11
Australia	
Baileys	11
Ireland	
Chambord	10
France	
Pimm's	10
UK	
Apricot Brandy	10
France	
Disaronno Amaretto	10
Italy	
Frangelico	10
Italy	
Grand Marnier	14
France	

