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ANTIPASTI

BASTA board <i>LP salami, bresaola, burrata, warm focaccia, heirloom tomatoes, olives</i>	55
Kingfish ceviche <i>South Australian kingfish, Port Lincoln sardine garum, apple, smoked Yarra Valley caviar, finger lime</i>	25
Beef tartare <i>raw beef, Peruvian anchovy, capers, mustard leaf, lemon</i>	25
Arancini <i>4-pieces, butternut pumpkin, taleggio, romesco</i>	25
Vannella burrata <i>Prosciutto di Parma, poached stone fruit, olive oil</i>	18
LP's bresaola	12
Salami cotto piccante	12
Rosemary focaccia <i>lemon extra-virgin olive oil, aged balsamic</i> Add cheese & garlic + 2	12

PASTA

Non-gluten pasta options available

Prawn linguine <i>Vietnamese prawns, homemade fermented chilli, cherry tomatoes, parsley, garlic, white wine</i>	36
Lamb pappardelle <i>6-hour braised lamb shoulder ragù</i>	36
Chicken risotto <i>saffron, confit garlic, baby spinach, preserved lemon</i>	32
Mushroom gnocchi <i>3-kinds mushroom (oyster, shiitake, porcini), hand-rolled potato gnocchi, Parmigiano-Reggiano</i>	32

PIZZA

Slow-fermented dough, hand-stretched everyday!
Non-gluten base +2 | Vegan cheese +4

Quattro carni <i>spicy salami, bacon, smoky chorizo, chicken</i>	30
Chicken cacciatore <i>chicken, bacon, mushroom, tomato, onion</i>	29
Prosciutto burrata <i>prosciutto, burrata, fior di latte, rocket, balsamic glaze</i>	28
Pizza alla norma <i>charred eggplant, fetta, zucchini, capsicums, kalamata olives</i>	28
Diavola <i>LP salami, San Marzano, fior di latte, olives, roasted capsicums, chilli</i>	27
Margherita <i>fior di latte, San Marzano, basil</i>	26
Pizzetta <i>garlic, rosemary, olive oil</i>	19

PRINCIPALE

300g MB7+ Wagyu sirloin <i>twice-cooked duck fat potatoes, mushroom jus</i>	75
Chicken parmigiano <i>300g-parmesan & herb schnitzel, sugo, basil, buffalo mozzarella, Parmigiano-Reggiano</i>	40
Eggplant parmigiano <i>half-roasted eggplant, sugo, basil, buffalo mozzarella, Parmigiano-Reggiano</i>	35
Caesar salad <i>bacon, romaine cos, Peruvian anchovy dressing, egg, Parmigiano-Reggiano, homemade croutons</i> Add grilled chicken +5	29
Panzanella <i>heirloom tomatoes, cucumber, red onion, apple cider vinegar, extra-virgin olive oil, sourdough croutons</i>	27
Market fish (please ask our servers)	MP

CONTORNI

Insalata mista <i>radicchio, rocket, cucumber, tomatoes, lemon dressing</i>	13
Crispy rosemary potatoes <i>rosemary salt</i>	13
House potato fries <i>tomato sauce</i>	10

DOLCE

Cheese board <i>Colston Bassett Stilton, Bay of Fires cheddar, brie, lavosh, muscatels, quince</i>	30
Tiramisu <i>homemade tiramisu, sour cherries</i>	18
Crostata al limone <i>lemon torta, crème fraîche, raspberries</i>	17
BASTA affogato <i>Persian fairy floss</i> Add Frangelico or Baileys +7	13
Seasonal sorbetto <i>3 scoops</i> <i>mango, raspberry, blood orange</i>	10

Dietary Requirements & Allergens

Our kitchen handles food allergens that may be unsuitable for some guests. We will endeavour to accommodate your dietary needs; however, we cannot guarantee a completely allergen-free dining experience due to the nature of our kitchen operations. Please advise one of our team members if you have any special dietary needs or allergies so we can assist you appropriately.

A surcharge of 15% applies on public holidays.
A cakeage fee of \$3 per person applies.