

TWO  
88  
BAR & KITCHEN



# FOOD



# TWO PAIR

<b>Olives (GF)</b>	10
Mount Zero olives, lemon, rosemary	
<b>Fries (V)</b>	11
thick cut potato with truffle mayonnaise sweet potato with aioli	
<b>Crispy Cauliflower Poppers (N,Ve)</b>	15
ume, togarashi, vegan garlic aioli, lemon	
<b>Dipping Good Time (N,V)</b>	15
hummus, tzatziki, pickled vegetables, chili, flat bread	
<b>Bruschetta (GFO)</b>	15
stracciatella, anchovy, charred capsicum, basil	
<b>Pulled Beef Brisket Croquettes</b>	20
black garlic aioli	

V- Vegetarian, Ve- Vegan, N – Contains nuts, S – Contains soy, C – Contains crustaceans GFO – Gluten free optional

Whilst we make every effort to accommodate all dietary requirements, we cannot guarantee that our dishes will be free from nuts, sesame, eggs, gluten, dairy, or other allergens. Our kitchen is not allergen-free, and there is a risk of cross-contamination. Please inform your server of any allergies or dietary restrictions, and we will do our best to provide you with a safe and enjoyable dining experience.

# TWO PAIR

**Shrimp Popcorn (N,C,S)** 20

truffle mayonnaise, togarashi, furikake

**Crumb Fried Duck Ravioli (S)** 20

roast duck, ginger, star anise, tomato chili jam

**Prawn Hargow Dumplings (C,S)** 22

XO sauce, shallots

**Manchego & Jamon Serrano** 28

sourdough, pickles, figs

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# TWO PAIR

## Two Mini Sliders 22

pulled pork shoulder and Asian slaw  
prawn cocktail with baby cos (C)  
bourbon spiced pulled mushroom

## Riverina Angus Beef Sirloin 37 (250 gms) (GF)

pink peppercorn, red gum smoked salt

## Share Platter For Two 44

marinated olives, anchovy & stracciatella bruschetta,  
jamon serrano , pickled vegetables, pulled beef brisket  
croquette

### Add-on to your platter

Hummus, tzatziki and flat bread 8

Shrimp popcorn 15

## Australian Cheese Platter (N,GFO) 20

selection of three local cheeses, dried fruits, crackers

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# SUBSTANTIAL

**Roasted Queensland Butternut Squash Salad (N,GF)** 22

stracciatella, rocket leaves, walnuts, sundried tomatoes, balsamic

**Caesar Salad (GFO)** 25

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

**Falafel Wrap (N,V)** 18

Hummus, pickled vegetables, pickled chili, tzatziki

**Wagyu Beef Burger** 28

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

**Crispy Chicken Burger (S)** 25

pickled Asian slaw, baby gem, gochujang, milk bun, fries

**Toasted Sourdough Panini (V)** 18

tomato, provolone, salsa verde, fries

add on – prosciutto / salami / chicken 4

**Crab, Shrimp & Lobster Ravioli (C)** 33

white wine, capers, cherry tomatoes, fresh parsley & olive oil

**Butternut Pumpkin, Goat Cheese & Sage Ravioli (V)** 29

sundried tomato and herbed butter emulsion

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# SUBSTANTIAL

## -THIN CRUST-

## -SOURDOUGH PIZZA-

<b>Margarita (V)</b>	24
buffalo mozzarella, tomatoes and basil	
<b>Artichoke (V)</b>	26
mushroom, kalamata olives	
<b>Chicken (N)</b>	28
mushroom, pesto	
<b>Pepperoni</b>	28
red onion, kalamata olives	
<b>add on – prosciutto / salami / chicken</b>	4

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# SOMETHING SWEET

Panna Cotta (GF)	15
vanilla bean, berries	
Valrhona Chocolate Taste Platter (N)	19
baked cheesecake, manjari chocolate tart, yuzu sesame	
Raspberry Opera Slice (N)	18
mixed berries	
Sorbet/Ice Cream Of The Day	9

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# CHILDREN'S MENU

<b>Toasted Sandwich (GFO)</b>	10
choice of ham & cheese or tomato & cheese served with fries	
<b>Battered Fish &amp; Chips</b>	12
battered fish served with fries	
<b>Crumbed Chicken Tenders</b>	12
served with fries	
<b>Pasta of the day (GFO)</b>	14
choice of bolognese or napoletana sauce	
<b>Chocolate Brownie (N)</b>	12
served with vanilla bean ice cream	

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# DRINKS



# COCKTAILS

## -SIGNATURES-

<b>Tiki Tide</b>	25
Pea butterfly infused rum, orgeat, peach, pineapple	
<b>Dark &amp; Dreamy</b>	24
Four pillars bloody shiraz gin, raspberry shrub, orange bitters, ginger, pampelle, lime	
<b>LHI Caprioska</b>	25
Lord Howe Island vodka, lime, passionfruit pulp	
<b>Pansy Dropper</b>	23
Gin, pampelle, lillet blanc	
<b>Watermelon Negroni</b>	23
Campari, beefeater gin, sweet vermouth, fresh pressed watermelon juice	
<b>LHI Dirty Martini</b>	27
Lord Howe Island lemon & hibiscus gin, dry vermouth	

## -OUR FAVORITE CLASSICS-

<b>Aperol Spritz</b>	17
Aperol, prosecco, soda	
<b>Espresso Martini</b>	17
Wyborowa vodka, cold drip coffee, kahlua	
<b>Tom Collins</b>	17
LHI wild lemon & hibiscus gin, lemon, sugar, soda	
<b>Tommy's Margarita</b>	17
Tequila blanco, lime, agave nectar, salt	

# WINE

## -BUBBLES-

Dal Zotto Pucino Prosecco 13/64  
King Valley, VIC

Storm Bay Sparkling 16/65  
Coal River, TAS

Taittinger Brut Reserve Champagne 139  
Champagne, France

Louis Roederer Champagne 175  
Champagne, France

## -WHITE-

Keith Tulloch "Perdiem Pario" Pinot Gris 12/42  
Hunter Valley, NSW

Wicks Estate Chardonnay 13/54  
Beechworth, VIC

El Desperado Sauvignon Blanc 12/52  
Adelaide Hills, SA

Robert Stein "Farm Series" Riesling 55  
Mudgee, NSW

Pikes Traditionale Riesling 68  
Clare Valley, SA

Le Monde Chardonnay 72  
Friuli-Venezia Giulia, Italy

Shaw & Smith Sauvignon Blanc 77  
Adelaide Hills, SA

Brokenwood Chardonnay 78  
Hunter Valley, NSW

# WINE

## -RED-

Mojo Cabernet Sauvignon	12/49
Coonawarra, SA	
Rymill 'The Dark Horse' Shiraz	12/56
Coonawarra, SA	
Hidden Sea Pinot Noir	12/56
SA	
El Desperado Red Blend	52
Adelaide Hills, SA	
Robert Stein "Farm Series" Merlot	64
Mudgee, NSW	
Head RED Shiraz	68
Barossa Valley, SA	
Mud House Estate Pinot Noir	73
Central Otago, NZ	
Joseph Chromy Pinot Noir	72
Relbia, TAS	

## -ROSE-

Cullen 'Dancing in the Moonlight' Rose	13/62
Margaret River, WA	
Whistler "Dry as a Bone" Rose	70
Barossa Valley, SA	

# BEER

## -ON TAP-

425ML

<b>Heineken</b>	13
Netherlands	
<b>Kirin Lager</b>	12
Japan	
<b>James Squire 150 Lashes Pale Ale</b>	12
Camperdown, NSW	
<b>Hahn SuperDry</b>	12
Camperdown, NSW	
<b>Lord Howe Island Double Header IPA</b>	13
Lorde Howe Island, NSW	
<b>Hop Sauce Pale ALE</b>	12
Marrickville, NSW	
<b>Furphy</b>	11
Geelong, VIC	

# BEER

## -TINS-

<b>Feral Hop Hog Pale Ale</b>	13
Baskerville, WA	
<b>Sydney Beer Co. Lager</b>	12
Mascot, NSW	
<b>Moo Brew Dark Ale</b>	12
Hobart, TAS	
<b>Bubble &amp; Squeak New England IPA (6.5abv)</b>	15
Marrickville, NSW	
<b>Piss-weak IPA (3.5abv)</b>	13
Marrickville, NSW	
<b>Young Henry's Cloudy Apple Cider</b>	11
Newtown, NSW	

