

The Last Piece

ANTIPASTO

WOOD FIRED BREAD	13
add burrata + 9		
GARLIC & CHEESE FOCACCIA	16
TOMATO BRUSCHETTA (2)	16
tomato medley, basil, red onion, balsamic vinegar		
BROKEN BURRATTA	18
romesco sauce (contains nuts), basil, black salt		
OLIVE ASCOLANA (8)	15
crumbed green olives filled with beef & pork mince, napoli dipping sauce		
ANTIPASTO BOARD	32
mild salami, prosciutto, assorted cheeses, olive ascolana, marinated vegetables, bread (gfo)		

*vegetarian board available

SMALL PLATES

ARANCINI	14
porcini & truffle, truffle aioli (v)		
CALAMARI FRITTI	16
with herb mayo		
POPCORN CHICKEN	14
with sriracha aioli		
HALLOUMI BITES	14
with hummus		
ZUCCHINI FLOWERS (2)	15
filled with ricotta, goat's cheese, herb & lemon, vegetable caponata (v)		
POLENTA CHIPS	12
truffle aioli, ricotta salata (v)		

MAINS

COTOLETTA	29
crumbed chicken schnitzel, italian slaw, chips		
make it a parma sugo, cheese, ham + 6		
BEEF BURGER	24
100% beef patty, jack cheese, bacon, tomato, mustard, lettuce, aioli, brioche bun, chips (GFO)		
CHICKEN BURGER	24
buttermilk fried chicken, slaw, sriracha aioli, brioche bun, chips (GFO)		
EGGPLANT PARMIGIANA	28
fried eggplant, tomato sugo, mozzarella, basil, rocket salad		

SCOTCH FILLET 300G	48
rosemary smashed chat potatoes, broccolini		
PORTERHOUSE 250G	40
chips, mix leaf salad		
red wine jus / mustard / mushroom sauce / salsa verde		
add garlic butter king prawns (4) + 12		
MARKET FISH	MP
PORK BELLY	36
truffled roast potatoes, jus, fennel & orange salad		

TLP
FOR LOCALS,
BY LOCALS

WEDNESDAY

\$25

STEAK NIGHT
from 5pm

THURSDAY

\$20

PIZZA & LASAGNE
from 5pm

SUNDAY

\$30

SUNDAY ROAST
from 1pm

HAPPY HOUR

\$6 TAP BEER
\$7 HOUSE WINE
\$10 COCKTAILS
4pm - 6pm

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PASTA

ITALIAN SAUSAGE.....	32
rigatoni, pork & fennel sausage, chilli, broccolini, cherry tomatoes	
GNOCHI PESTO (V).....	26
house made ricotta gnocchi, pesto	
PAPPARDELLE RAGU	28
8hr beef cheek ragu, napoli, ricotta salata	
PASTA OF THE DAY.....	MP

RIGATONI CARBONARA.....	28
bacon, cream, pepper, spring onion	
PRAWN LINGUINE.....	36
tiger prawns, cherry tomatoes, seafood bisque, chilli, garlic (gfo)	
SPICY VODKA RIGATONI	30
calabrian chilli, burrata, tomato sugo, onion	

add gluten free pasta +3

PIZZA ROSSA

MARGHERITA	22
fior di latte, basil	
DIAVOLA	26
salami, chilli, olive, nduja, rosemary	
PROSCIUTTO.....	28
rocket, prosciutto, bocconcini, parmesan	
CAPRICCIOSA	28
mushroom, ham, olives, bocconcini	
VEGETARIAN.....	26
mozzarella, capsicum, olives, pumpkin, eggplant	
HAWAIIAN.....	25
tomato, mozzarella, pineapple, leg ham	
MEAT LOVERS.....	28
tomato, salami, leg ham, bacon, capsicum, mushrooms	

add gluten free base +4

PIZZA BIANCA

SAUSAGE	27
white base, bocconcini, pork & fennel sausage, potatoes, rosemary	
MUSHROOMS.....	27
truffle paste, bocconcini, mixed mushrooms, taleggio, truffle oil, balsamic	
ITALIAN BUTCHER	28
white base, bocconcini, pork & fennel sausage, mild salami, ndjua, stracciatella cheese	
PRAWN.....	28
garlic tiger prawns, spinach, cherry tomato, nduja, goats cheese	
PORKIES.....	28
roast pork belly, fig jam, radicchio, bocconcini	

add vegan cheese +2

CHIPS	12
with tomato sauce	
SWEET POTATO FRIES	15
w/ herb aioli	
BROCCOLINI.....	15
breadcrumbs, parmesan, labne	

INSALATA DELLA NONNA	12
rocket, parmesan, balsamic	
ITALIAN SLAW	12
mint, peas, parmesan, cabbage	
ROAST POTATOES.....	14
truffle, parmesan	

DESSERT

ITALIAN DONUTS (4)	15
ricotta donuts, cinnamon sugar, nutella & caramel	
NUTELLA CALZONE.....	15
add strawberries + 3	
SICILIAN CANNOLI.....	6
ricotta, honey & pistachio	

VANILLA CREME BRÛLÉE.....	14
GELATI (VEGAN).....	12
TRADITIONAL TIRAMISU.....	14
coffee soaked biscuit, liqueur, mascarpone	