

ALL DAY DINING

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Mon - Fri 1pm -10pm

Sat - Sun 12pm - 10pm

SNACK

Native oyster, shallot & finger lime vinegar, bush pepper	7 ea
Edamame, nori salt	12
Marinated olives	10
Shoestring fries, chilli salt, garlic aioli	12
Truffled mac & cheese croquettes, truffle mayo	18
Jackalope croque monsieur, bechamel, honey ham, Gruyere	22
Crispy pork bites, Bird's eye chilli caramel, pickles, coriander	28
Baked Amore Stella Alpina Brie, honey & thyme, ciabatta, fig chutney	33
Selection of 3 local cheese, muscatel grapes, fruit paste, lavosh	30
Salumi selection, guindillas, cornichons, croutons	35

SUBSTANTIAL

Korean fried chicken, garlic soy, angel hair chilli, sesame	18/30
Cheeseburger, sesame bun, pickles, shoestring fries	35
Fable mushroom burger, tomato relish, red onion, shoestring fries	35
Grilled haloumi, roasted pumpkin, pickled carrot, spinach, orange segments	30
Spaghetti with tiger prawns, shell cream, cavolo nero, preserved lemon	39
Char-grilled porterhouse 220g, chimichurri, watercress	55

SWEET

Churros, cinnamon sugar, dark chocolate fondue	18
Chocolate fondant, vanilla ice cream, cocoa nibs	18

CLASSIC COCKTAILS

Melbourne martini: Espresso martini, Amaretto sour	21
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SIGNATURE COCKTAILS

Emma's GG&T: Tanqueray gin, limoncello, flowers from Emma's garden	24
St. Felix negroni: St. Felix gin, sweet vermouth, St. Felix aperitivo	24
Loro's olive martini: gin, extra virgin olive oil, dry vermouth	24
Loro's margarita: tequila, cointreau, lime	24
Bizzarro x PS40 strawberry and yuzu spritz, Strawberry shrub, Riverland yuzu, mint	21

SPIRITS

Ketel One vodka	13
Tanqueray gin	13
Bulleit bourbon	13
Johnnie Walker Black Label	13
Pampero Blanco rum	13
Cazadores Blanco tequila	13

MOCKTAILS

Jackalopito: mint, Lyre's Dark Cane, falernum, lime, ginger ale	15
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BEER AND CIDER

Mr Little apple cider	12
Heaps Normal non-alcoholic XPA	10
Red Hill pale ale	13
Tar Barrel IPA	13
Tar Barrel Wat lager	13

W I N E	GLS / BTL
NV Moet & Chandon brut	150
Rare Hare sparkling	18/85
LL Vineyard chardonnay	20/85
LL Vineyard pinot noir	20/85
Rare Hare shiraz grenache	15/65
Rare Hare rosé	15/60
Baillieu pinot gris	17/75

NON - A L C O H O L I C W I N E	GLS
Non 1 salted raspberry and chamomile	13
Non 2 caramelised pear and kombu	13
Non 3 toasted cinnamon and yuzu	13