

BONNIBEL

12 PM - 9PM



SNACKS

WARM MARINATED OLIVES		6.00
MIXED SALTED NUTS		6.00
HOUSE FOCACCIA	Rosemary, garlic, balsamic	8.00
HOUSE POTATO CRISPS	Smoked sour cream dip	18.00
MEAT + CHEESE PLATE	Selection of LP's Quality Meats, Ossau-Iraty, caperberry, grisini	28.00

SALADS

ADD POACHED CHICKEN + 8.00
ADD HOUSE FALAFEL + 5.00

CAESER SALAD	Anchovy cream, bacon crumb, sumac	18.00
GREEN GODDESS	Butter lettuce, radish, avocado, fried caper	18.00
FATTOUSH	Sugarplum tomatoes, crisp tortilla	18.00

PIZZA

BY THE SLICE / PIE

MORTY + PINA	Mortadella, pineapple, garlic bechamel	9.00 / 26.00
HOT SALAMI	Toasted caraway seeds, fennel	9.00 / 26.00
PRAWN TOAST	Neopolitan sweet chilli, coriander pesto	9.00 / 30.00
PORK SAUSAGE + POTATO	Pickled peppers, parmesan, garlic oil	9.00 / 26.00

PASTA

PRAWN MAFALDINE	Garlic, chilli, pangrattato	24.00
LYF LOADED LASAGNA	Pork and wagyu, three cheese sauce	26.00
LUMACHE ALLA VODKA	Baked pasta with ‘nduja	24.00

MAINS

DOUBLE CHEESE BURGER	Australian beef, crinkle cut chips	23.00
LOADED SCHNITZEL	Garlic mash, gravy	28.00
BEER BATTERED BARA	House tartare, crinkle cut chips, butter lettuce salad	30.00
PEPPER STEAK	Westholme wagyu Flank, Diane sauce, chips	39.00
ROAST CAULIFLOWER	Harissa, za’atar, tomato, curry leaf	26.00

SANGAS

7AM-9PM

PULLED BRISKET	Zhug, fried egg, potato roll	18.00
HALLOUMI ROLL	Halloumi, smoked eggplant, tahini	18.00
MORTADELLA + SALAMI	Olive, pesto, stracciatella	18.00
GRILLED CHICKEN	Rocket, pesto, tahini	18.00
MEATBALL MADNESS	Gruyere cheese, caraway sugo	18.00
GRILLED REUBEN	House pastrami, potato crisps	18.00
THE BOURDAIN	Mortadella, provolone, mustard	18.00

SIDES

CRISPY CHIPS	13.00
Dill pickle salt	
GRILLED BEANS	17.00
Hazelnut picada	
CRISPY POTATOES	14.00
Kombu, garlic, coriander, Calabrian chilli	

SWEETS

FLAN	12.00
TRES LECHES ICE CREAM	10.00
MANDARIN SORBET + ARAK	10.00