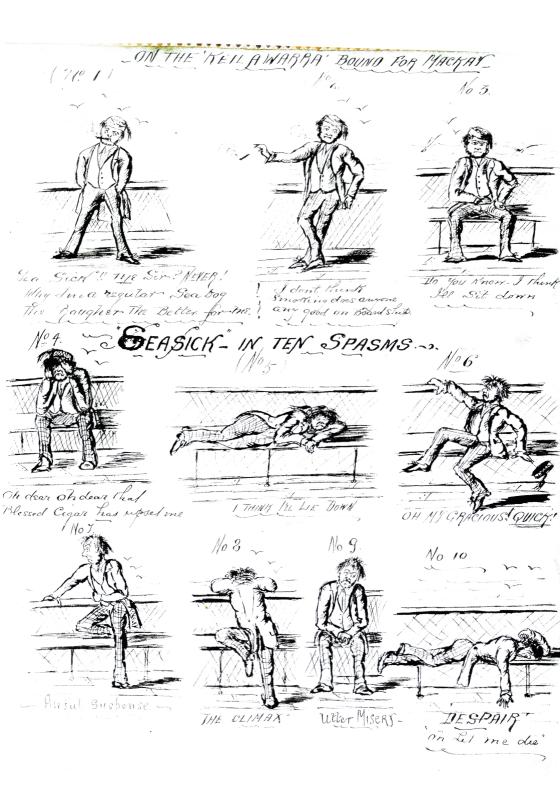


IN GOOD COMPANY





A YOUNG MR P.P. AGNEW



PHILIP AND HIS BROTHER GEORGE



NERANG ST LOOKING WEST

Left to right - Old Ambulance Station,
Postmasters Residence, Old Post Office.

WHO WAS MR PP?

To celebrate the rich history of Southport, we named our venue after the first Post and Telegraph Manager - Philip Palmer Agnew, who served from 1883 - 1886. P.P.A (as he was known) wasn't your typical mail sorter. He was an avid playwright, actor, photographer, poet and artist who had lasting impact on the local communities he worked in.

As a true entertainer, Mr P.P. would write and act in plays for the communities he served. We have included drawings, songs and poems written by Mr P.P. in our menus and throughout the venue. All drawings were drawn by Mr P.P. himself over 130 years ago!

Thank you to Mark, Margie and the Agnew clan for supplying the original drawings and giving us their blessing to celebrate the life of Mr P.P.

Our restaurant is located on the very site (No 43) which housed the Postmaster's family for over 100 years. The original Post Office was next to our building (No 41) on the corner of Nerang and Scarborough St.

ANTIPASTO

australian olives with preserved lemon, thyme, garlic	11
truffled fries parmesan, parsley, black pepper	12
arancini wild mushroom, truffle salsa, gorgonzola emulsion	17
<pre>broccolini toasted almonds, garlic, chilli, preserved lemon oil</pre>	14
buttermilk calamari salsa verde, preserved lemon aioli	17
zucchini flowers whipped goat's cheese, grana padano, salsa verde	19
hervey bay scallops pancetta, smoked tomato & olive butter	18
wagyu bresola pickled fennel, orange, peccorino, lemon oil	21
croquettes bechamel, proscuitto, gorgonzola, balsamic fig	18
DELI PLATTERS	
townsman manchego prosciutto house pickles quince lavosh	24
	24
manchego prosciutto house pickles quince lavosh formaggio (v) fruit nuts olives quince paste lavosh	
<pre>manchego prosciutto house pickles quince lavosh formaggio (v) fruit nuts olives quince paste lavosh 2 cheeses \$28 3 cheeses \$37 4 cheeses \$45 postmasters platter prosciutto beef salami manchego cherve house pickles</pre>	28-45
<pre>manchego prosciutto house pickles quince lavosh formaggio (v) fruit nuts olives quince paste lavosh 2 cheeses \$28 3 cheeses \$37 4 cheeses \$45 postmasters platter prosciutto beef salami manchego cherve house pickles australian olives peperonata basil pesto lavosh</pre>	28-45
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PIZZA (Gluten Free Base +\$3)

<pre>flatbread goat's curd, proscutto, black cherry, vincotto</pre>	14
margherita tomato sugo, basil, fior di latte, evoo	24
<pre>smoked pork poached pear, fior di latte, tomato sugo</pre>	26
<pre>roast lamb braised shoulder, balsamic glazed figs, sheep's milk feta, fior di latte</pre>	25
<pre>pepperoni spicy pepperoni, roast peppers, basil, fior di latte, tomato sugo</pre>	26
<pre>portobello mushroom confit garlic, truffle ricotta, fior di latte, thyme</pre>	25
<pre>prosciutto tomato sugo, fior di latte, rocket, grana padano</pre>	26
<pre>prawns pancetta, tomato sugo, heirloom tomato, zucchini pesto, fior di latte, olives</pre>	28
<pre>vegan tomato sugo, zucchini pesto, heirloom tomato, olives, basil, salsa verde, fior di latte</pre>	26
<pre>bomba chicken roast capsicum, spanish onion, jalapeno, fior de latte</pre>	26
SALADS	
<pre>calabria chicken calabrese wild rocket, roast peppers, goat's cheese, almonds, black sesame</pre>	22
caprese tomato, fior di latte, basil, balsamic, evoo	15
<pre>chioggia heritage beets, maple goats'feta, smoked almonds</pre>	15
<pre>romagna pear, toasted walnuts, seasonal leaves, grana padano, aged balsamic</pre>	14
DESSERT	
italian gelati trio ask your server	12
affogato espresso, macadamia liquor, vanilla bean gelato	16
semifreddo pistachio, nougat, salted caramel, berries	16

DRINKS & JUICES (non alcoholic)

<pre>soft pepsi, pepsi max, lemonade, ginger ale, tonic,</pre>	4
bundaberg Ginger Beer, lemon lime bitters	
<pre>juice orange apple pinapple cranberry tomato</pre>	4
<pre>water VOSS sparkling water 800ml</pre>	8

BEER AND CIDER LIST

on	TAP

	GLASS	PINT	PITCHER
stone & wood pacific ale(4.4%)	9	12	22
stone & wood green coast crisp lager(3.5%)	9	12	22
blackhops lay day lager (4.4%)	9	12	22
young henrys IPA (6.0%)	10	13	23
burleigh brewing big head (no carb) (4.2%)	9	12	22
alcoholic seltza Ask your server (4%)	9	12	22
moon dog old mate pale ale	9	12	22
rotating tap	-		

BOTTLES / CANS

peroni original (4.7%)	9
peroni leggera (3.5%)	9
peroni libera (0.0%)	7
asahi superdry black (5.5%)	11
black hops code red, red ale (6.2%)	10
young henry's stayer (3.5%)	9
young henry's newtowner (4.5%)	9
young henry's lager (4.2%)	9
young henry's cloudy cider (4.6%)	9
bertie's cold press apple cider	9
<pre>matso's ginger beer (3.5%)</pre>	9
corona (4.5)	9



MR P.P.'S SIGNATURE COCKTAILS

<pre>a pretty little bit ink gin, grand marnier, st germain apple, elderflower & lime</pre>	24
<pre>wicked eyes mr pp's bloody mary; tomato juice, worcestershire, horseradish, aberico jamon, olives, celery, cucumber, blistered heirloom tomato, white anchovy choosevodka gin tequila</pre>	28
<pre>lady agnew kettel vodka, strawberry liquor, lime, rhubarb bitters, Soho lychee, passionfruit and lemon</pre>	22
<pre>no mail on sunday aperol, prosecco, strawberry liquor, orange bitters</pre>	21
<pre>spicy mama jalapeneo infused blanco tequila, triple sec, lime, olive salt rim</pre>	21
a little breeze bombay sapphire gin, st germain, lime, blueberry puree	20
mr pp's espresso cold brew espresso, kahlua, vodka	22
<pre>return to sender woodford reserve bourbon, black chook shiraz, maple, orange & cherry bitters</pre>	22
<pre>mr pp's breakfast hendricks gin, st germain, lime marmalade, lime juice</pre>	22
<pre>a parting nip hennessy VSOP cognac, ron zacapa 23, peach, tea, orange, soda</pre>	31

Cocktails as inspired by philip palmer agnew's travels (ppa)

CLASSIC COCKTAILS

<pre>old fashioned makers mark bourbon, sugar, orange angostura bitters, orange twist</pre>	22
negroni bombay sapphire gin, vermouth rosso, campari	22
<pre>manhattan rye whiskey, sweet vermouth, bitters</pre>	23
martini gin, vermouth, twist or olive	22
boulevardier whiskey, sweet vermouth, campari	23
amaretto sour amaretto, lemon juice, sugar, egg white	23
<pre>tommy's margarita el jimador reposado tequila, lime, agarve nector</pre>	22
<pre>cosmopolitan ketel one vodka, cointreau, cranberry, lime</pre>	21

COCKTAIL JUGS \$39

long island | vodka, gin, rum, tequila, triple sec,
cola, lemon
pimms | pimms #1, lemonade, fruit

sangria blanco | vodka, peach liquor, passionfruit
liquor, white wine, passionfruit pulp

sangria rose | chambord, st germain, witches falls rose, blueberry puree, lime

sangria rosso | sailor jerry, triple sec, nero d'avola
red wine, orange bitters

MOCKTAILS \$14

orange | passionfruit, pineapple juice and coconut
mango | pineapple, orange, raspberry, passion fruit
lychee | lemon, apple, soda

MR P.P.'S WINE LIST

WHITE	s	L	вт
nick o'leary riesling - canberra region nsw, aus	12	20	50
tar & roses pinot grigio - heathcote vic, aus		17	
fringe society grenache blanc - cebazan, france		20	
<pre>printhe mountain range pinot gris - orange nsw, aus</pre>		20	
totara sauvignon blanc - marlborough, nz	10	17	45
craggy range sauvignon blanc - martinborough, nz			65
cerado five tails chardonnay - margaret river wa, aus	10	17	50
ROSE			
maison AIX - provence, france	13	21	65
chalmers wine rosato - heathcote vic, aus	10	17	45
RED			
first creek botanica pinot noir - tambarumba nsw, aus	10	17	45
craggy range te muna pinot noir - martinborough, nz			65
poggio anima nero d' avola - sicily, italy	10	17	45
thorne clark merlot - barossa valley sa, aus	10	17	45
tar and roses sangiovese - heathcote vic, aus	12	20	50
mountadam cabernet sauvignon - eden valley sa, aus	12	20	50
black chook shiraz - mclaren vales sa, aus	10	17	45
<pre>craggy range syrah - hawkes bay, nz</pre>			65
henschke five shillings GSM - barossa valley sa, aus			65
SPARKLING AND SWEET			
veuve clicquot champagne - remis, france			125
nv bandini prosecco DOC - veneto, italy	10		45
montevecchio moscato - heathcote vic, aus	10		45
witches falls pink moscato - mt tambourine qld, aus	10		45

A BRIEF HISTORY.

Philip Palmer Agnew, one of nine children, was born on 16 June 1851 at the rectory in Carcoar, NSW, where his father Rev Philip Peters Agnew was serving as the Anglican minister at St Paul's. Rev P.P. Agnew and his wife, Matilda Gertrude Sutton, had arrived in Australia from England at the beginning of 1846 and moved to Carcoar in October 1848. In 1870 the family moved to Brisbane and, though nearly 20, Philip Palmer attended Brisbane Grammar School, possibly in the Civil Service class. Three years later on 1 June 1873 he joined the Telegraph Department of the Queensland State Service while living with his parents at Wickham Terrace in Brisbane.

His first posting was to Tambo in Central West Queensland. He was then appointed to Beenleigh and after five years, was appointed on 26 August 1883 as Postmaster at the Telegraph Office at Southport, on the coast south of Brisbane, on a salary of 50 pounds per annum. He moved into a new office that was built on the corner of Nerang Street and Marine Parade with a view of the sea. It was considered an exclusive seaside resort for the well-to-do from Brisbane and the wealthy graziers from the inland so it was a pleasant place for his family to live. During his time in Southport, Mr P.P. was a very popular community member who wrote and acted plays with his brother George who was the superintendent of the Ambulance Service.

For more information, ask staff to view a historical document that has been created by the Agnew Family. We would like to thank Margie and Markand the entire Agnew clan for the historical information supplied to us and their ongoing support.





Ambulance Transport (by foot) between Southport and Beenleigh George Agnew (Face obscured) appointed Superintendent 21/8/1894

WHISKY (WHISKEY) LIST

SCOTCH WHISKY		CANADIAN WHISKEY	
johnny walker red	10	canadian club	10
monkey shoulder	10		
dewars 15yo	15	RYE	
auchentoshan 12yo	13	bulleit rye	12
glennfidich 12yo	13	yellow rose rye	12
glenfiddich solera 15yo	16	sazerac rye	14
glenfiddich fire & cane	13		
glenfiddich project XX	14	BOURBON	
aberfeldy 12yo	14	jack daniels	10
laphroaig 10yo	14	makers mark	11
talisker malt 10yo	15	woodford reserve	12
ben nevis 10yo	18	eagle rare 10	11
balverniie oak 12yo	14	jim beam	10
balvenie malt 14yo	15		
glenfarclas malt 21yo	16	COGNAC	
highland park 10yo	12	hennessy VSOP	16
highland park 12yo	13		
pure scott blend	12		
IRISH WHISKEY			
jameson	10		
writers tears dbl oak	16		
sexton single malt	12		
JAPANESE WHISKEY			
nikka yoichi single	18		
shinobu mizunara oak	18		
AUSTRALIAN WHISKEY			
fosseys single malt	20		
starward nova single	13		

FINE LIQUORS

APERITIF		TEQUILA	
aperol	10	el jimador	10
campari	10	calle 23	14
pimms	11	patron reposado	13
lillet blanc	10	Patron anejo	15
suze	10	fortaleza blanco	18
amoro montenegro	12	fortaleza reposado	21
		vida mezcal	13
RUM			
bacardi blanco	10	VODKA	
bacardi carta oro	12	finlandia	10
sailor jerry	11	ketel one	12
mt gay eclipse	12	vdk6100	13
kraken spiced black	12	tito's handmade	12
appleton signature	12	grey goose	13
zacapa 'solera' 23	15		
dictador 20yo	20	GIN	
ron santiago 12yo	14	bombay sapphire	10
		bombay sunset	10
LIQUEURS		bombay bramble	10
Soho Lychee	10	wildflower pink	11
Kahlua	10	wildflower signature	11
Baileys	12	wildflower oak cask	11
Frangelico	12	tanqueray	12
Malibu	10	brookies byron dry gin	12
Jagermeister	12	archie rose dry	12
drambuie	12	hendrick's	13
Chambord	11	hendrick's mid summer	13
Midori	11	ink gin	13
Southern Comfort	12	roku	11
fireball	10	jinzu	11
Cointreau	12	nikka coffey	14
la fee Absinthe paris	22	shiraz oz distil co	15
chartruse	13		
tia maria	11		
amaretto	12		

THE END OF MY TRIP



