

THE  
**LION**  
HOTEL

RESTAURANT

**STARTER**

OYSTERS, HOUSE DRESSING (EA) <sup>GF</sup>	5.5
WARM FOCACCIA, STRACCIATELLA, MORTADELLA, PISTACHIO	14
FRIED EGGPLANT SANDWICH, PORK, PRAWN, SPRING ONION DRESSING (EA) <sup>GF DF</sup>	10
SEARED SCALLOP, ONION BHAJI, TOMATO KASSUNDI (EA) <sup>GF DF</sup>	10
CRISPY CAULIFLOWER FRITTER, ALMOND SKORDALIA, SMOKED ALMOND, PARSLEY <sup>GF DF</sup>	11
CHARCUTERIE PLATE - ASK FOR TODAYS SELECTION, WARMED OLIVES, FOCACCIA <sup>DF</sup>	14PP

**ENTREE**

QUAIL SALTIMBOCCA, BURNT BUTTER, SAGE, LENTILS <sup>GF</sup>	24
SEARED KINGFISH, FENNEL + POTATO PUREE, BUTTERED WASABI PEAS, FURIKAKE <sup>GF</sup>	24
RAG PASTA, PICKLED CHILLI, TOMATO, CAPER, ANCHOVY, PARMESAN WAFER	22
LAMB + GREEN WHEAT KIBBEH, ROAST CAULIFLOWER HUMMUS, POMEGRANATE, CURRANTS, PINE NUTS <sup>DF</sup>	23
WARM ROAST BRASSICAS, PARSNIP PUREE, HAZELNUT BUTTER <sup>GF DF</sup>	22

**MAIN**

CHARGRILLED BONELESS CHICKEN MARYLAND, GREEN HARISSA, SMOKED EGGPLANT, TAHINI YOGHURT <sup>GF</sup>	35
TRUFFLE PARMESAN POLENTA, PINE MUSHROOM RAGOUT, GARLIC CREAM, CRISP FRIED HERBS <sup>GF</sup>	34
TERIYAKI BEEF FILLET ESCALOPEES, GRILLED RICE CAKE, CHARRED ONION, MISO BUTTER	44
CRUMBED KOREAN PORK BELLY, STICKY GINGER SAUCE, KIMCHI PICKLES <sup>DF</sup>	38
PAN FRIED BARRAMUNDI FILLET, SAFFRON POTATOES, FENNEL, MUSSEL BROTH, ROUILLE <sup>GF DF</sup>	40

**SIDE**

ROASTED ROOT VEGGIES, GARLIC, ROSEMARY <sup>GF DF</sup>	13
JACKET POTATO, SOUR CREAM, BLACK GARLIC, CHIVES (EA) <sup>GF</sup>	8
STEAMED SUPERGREENS, ROASTED NORI BUTTER <sup>GF</sup>	13

KITCHEN HOURS: THURSDAY - SUNDAY 12-3 + 6-9 | WEDNESDAY 6-9 | TUESDAY CLOSED  
GF GLUTEN FREE, DF DAIRY FREE | NOT ALL INGREDIENTS ARE LISTED, PLEASE ASK FOR ASSISTANCE IF REQUIRED  
MANAGEMENT DOES NOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS  
FOR FULL DIETARY MENU PLEASE ASK ONE OF OUR FRIENDLY STAFF