

THE
LION
HOTEL

RESTAURANT

STARTER

OYSTERS, HOUSE DRESSING (EA) ^{GF}	5.5
MORTADELLA PROVOLONE TOASTIE, BREAD + BUTTER PICKLE	16
CRISPY FRIED SOFT SHELL CRAB, KAFFIR LIME MAYO, CURED EGG YOLK	16
WHIPPED CHICKEN LIVER PARFAIT, PORT GLAZE, NUTMEG, CROUTONS	16
CHARCUTERIE PLATE - ASK FOR TODAYS SELECTION, WARMED OLIVES, GARLIC BREAD ^{DF}	16

ENTREE

VITELLO TONNATO, TYPHOON DUST, FRIED CAPERS	24
RAW KINGFISH, RED CABBAGE DASHI, GREEN CHILLI, DAIKON PICKLE, WASABI OIL	24
JERK SPICED SA SQUID, CORIANDER, YELLOW GRAPE TOMATO + CITRUS SALAD	23
GRILLED PORK + FENNEL SAUSAGE, BLISTERED CAPSICUM AGRODOLCE	22

MAIN

MARKET FISH	MP
BUTCHERS CUT	MP
GRILL CUT	MP
GRILLED BONELESS CHICKEN MARYLAND, ASPARAGUS + CHARRED ONION SALAD, PEA BUTTER	38
TWICE COOKED BEEF SHORT RIB, TAMARIND, LEMONGRASS, COCONUT RICE	44
DRY AGED DUCK BREAST, HORSERADISH, PICKLED BEETROOT, POTATO GALETTE	40

SIDE

PARIS MASH, TRUFFLE DAFFINOIS	14
CHARRED BROCCOLINI, FERMENTED CHILLI, GARLIC	13
LEAF SALAD, CITRUS DRESSING, CANDIED ALMONDS	13

KITCHEN HOURS: SUNDAY - FRIDAY 12-3 + 6-9 | SATURDAY 6-9 | SATURDAY LUNCH 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

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RESTAURANT

TO FINISH

PETIT FOURS (ASK US FOR TODAYS SELECTION) 4.5

DESSERTS

ROSEWATER LABNEH, SUGAR CRUST, RED FRUITS 14

LEMON POLENTA CAKE, LEMON CURD,
MANGO, BANANA + PASSIONFRUIT SALAD 14

DOUBLE CHOCOLATE MOCHA TART,
DOUBLE CREAM, ESPRESSO SYRUP 14

LOCAL + IMPORTED CHEESE,
QUINCE PASTE, CRACKERS 28

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