

THE
LION
HOTEL

RESTAURANT

CHEFS SELECTION FEED ME MENU

85PP

STARTER

WARM MARINATED OLIVES, GIN, THYME + LIME ^{GF,V}	9
WARM SPICED NUT MIX ^{GF,V}	5
GRILLED GARLIC + ROSEMARY FOCACCIA ^V	10
ADD DIP	+ 5
OYSTERS KILPATRICK (3)	14
CHARCUTERIE, CURED SPICED MEATS, OLIVES, TOASTED SOURDOUGH, CORNICHONS, GRISSINI	30

ENTREE

CHICKEN, TRUFFLE + LEEK TERRINE, TOASTED SOURDOUGH, CORNICHONS	18
SCHOOL PRAWNS, KAFFIR LIME MAYO, CURED EGG YOLK ^{GF}	16
VITELLO TONNATO, TYPHOON DUST, FRIED CAPERS ^{GF}	24
RAW KINGFISH, RED CABBAGE DASHI, GREEN CHILLI, DAIKON PICKLE, WASABI OIL ^{GF}	24

MAIN

VIETNAMESE WARM CHICKEN SALAD, PICKLED VEGETABLES, GRILLED RICE CAKE, GINGER, GARLIC + CHILLI CARAMEL ^{GF}	32
PAN FRIED SA FISH, BLACK LENTILS, ROASTED PUMPKIN, CAULIFLOWER, GARLIC YOGHURT ^{GF}	36
VEGAN ROASTED PORTOBELLO MUSHROOMS, BRAISED WHITE BEANS, ROSEMARY, ROASTED GARLIC AIOLI ^{GF}	30
DRY AGED DUCK BREAST, HORSERADISH, PICKLED BEETROOT, POTATO GALETTE	40
300G WAGYU RUMP, ROMESCO, WARM POTATO, CHORIZO + CHICKPEA SALAD	43
BUTCHERS CUT	MP
MARKET FISH	MP

SIDE

FRIED POLENTA WEDGES, WHIPPED AVOCADO, SWEET CHILLI ^{GF,V}	14
GOAT CHEESE, ROASTED PEAR + ROCKET SALAD, PARMESAN, WALNUTS ^V	13
CHARRED BROCCOLINI, FERMENTED CHILLI, GARLIC	13

KITCHEN HOURS: SUNDAY - FRIDAY 12-3 + 6-9 | SATURDAY 6-9 | SATURDAY LUNCH CLOSED
GF GLUTEN FREE, DF DAIRY FREE, VE VEGAN | 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
PUBLIC HOLIDAYS INCUR A 15% SURCHARGE | CREDIT TRANSACTIONS INCUR A 1% SURCHARGE

THE
LION
HOTEL

RESTAURANT

TO FINISH

PETIT FOURS (ASK US FOR TODAY'S SELECTION) 4

DESSERTS

AFFOGATO, ESPRESSO, VANILLA ICE CREAM 10
ADD LIQUEUR + 6

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

DOUBLE CHOCOLATE MOCHA TART, 14
DOUBLE CREAM, ESPRESSO SYRUP

LOCAL + IMPORTED CHEESE, 28
QUINCE PASTE, CRACKERS

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