

ALL DAY SNACKS

WARM MARINATED OLIVES, GIN, THYME + LIME (GF, V)	9
WARM SPICED NUT MIX (GF, V)	5
GRILLED GARLIC + ROSEMARY FOCACCIA (V) ADD DIP	10 +5
KILPATRICK OYSTERS (3)	14
GINGER SALMON TARTARE (GF) PICKLED CUCUMBER, SALMON ROE	20
CHICKEN, TRUFFLE + LEEK TERRINE (GFO) TOASTED SOURDOUGH, CORNICHONS	18
PORK, GINGER + LEMONGRASS SCOTCH EGG (GF) NAM PRIK PAO	16
SALT + VINEGAR POTATO CAKES (GF) TARAMASALATA	18
ROAST HEIRLOOM BEETROOTS (GF) WHIPPED FETA, LEAVES, GARLIC, BRAZIL NUTS	16
SWEET + SOUR EGGPLANT (VE, GF) CRISPY FRIED TOFU, SPRING ONION <i>*AS A MAIN, SERVED WITH STEAMED RICE</i>	16 28
AUSTRALIAN + IMPORTED CHEESE 150G SERVE (V) QUINCE PASTE, HOUSE MADE LAVOSH	28
CHARCUTERIE CURED SPICED MEATS, OLIVES, TOASTED SOURDOUGH, CORNICHONS, GRISSINI	30

SIDES

BOWL OF FRIES (GFO, V) FRENCH ONION DIP	12
CAPRESE SALAD (GF, V) TOMATO, BASIL, FIOR DI LATTE, POMEGRANATE MOLASSES, EVOO	14
FRIED CHAT POTATOES NDUJA, SLOW COOKED ONION, BACON	14
LEAF SALAD (GF, V) CANDIED ALMONDS, CITRUS	12

KIDS UNDER 12'S ONLY

LION CHEESE BURGER, CHIPS, SAUCE	12
CHICKEN SCHNITZEL, CHIPS, SAUCE	12
PASTA, NAPOLI SAUCE, PARMESAN (V)	12
BATTERED FISH, CHIPS, SAUCE	12

MONDAY - FRIDAY LUNCH + SUNDAY - THURSDAY DINNER: ALL SENIOR CARD HOLDERS RECEIVE 25% DISCOUNT ON MAINS ONLY, EXCLUDES PUBLIC HOLIDAYS

(V) - VEGETARIAN | (GF) - GLUTEN FREE | (VE) - VEGAN | (VEO) - VEGAN OPTION
NOT ALL INGREDIENTS ARE LISTED, PLEASE ASK FOR ASSISTANCE IF REQUIRED
MANAGEMENT DOES NOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS
PUBLIC HOLIDAYS INCUR A 15% SURCHARGE | CREDIT TRANSACTIONS INCUR A 1% SURCHARGE

MAINS

MAFALDINE PASTA (V, VEO)	28
ZUCCHINI BLOSSOMS, ROAST PUMPKIN, SCARMORZA, PARMESAN CREAM ADD PROSCIUTTO	+6
LINGUINI MARINARA	34
CALAMARI, MUSSELS, PRAWNS, FISH, PARSLEY, TOMATO, GARLIC	
TAXI DRIVER BOWL (GF)	28
LEMONGRASS BEEF, SPINACH, FRIED EGG, STEAMED RICE, PICKLED BEANSHOOTS, SESAME OIL, CHILLI SAUCE	
CHARGRILLED LEBANESE SEVEN SPICE CHICKEN BREAST (GF)	34
BRAISED GREENS, BLACK LIME, FRIED POTATO, YOGHURT	
PAN FRIED ATLANTIC SALMON (GF)	36
RED CAPSICUM AGRODOLCE, ROAST GARLIC PURÉE, BRAISED BEANS	
GRILLED PORK BELLY (GF)	34
RICE NOODLE SALAD, VIETNAMESE HERBS, CHILLI, LIME	
12 HOUR BEEF BRISKET (GF)	38
PICKLED VEGETABLES, MUSTARD, MASH POTATOES	

SPECIALS

BUTCHER'S CUT	MP
MARKET FISH	MP
CURRY OF THE DAY	MP

CLASSICS

CALAMARI FRITTI (GFO)	26
AUSTRALIAN SQUID, GARLIC AIOLI, GARDEN SALAD, CHIPS	
FISH + CHIPS	28
YOGHURT TARTARE, GARDEN SALAD	
FREE RANGE CHICKEN SCHNITZEL	28
GARDEN SALAD, CHIPS, CHOICE OF SAUCE PARMIGIANA	+2
BEEF SCHNITZEL	28
GARDEN SALAD, CHIPS, CHOICE OF SAUCE PARMIGIANA	+2
STEAK + CHIPS (GFO)	36
HOUSE MADE STOUT MUSTARD, GRAVY, SALAD	
LION BURGER (GFO)	SINGLE 25 / DOUBLE 29
36 DEGREES SOUTH BRISKET BURGER, BACON, TOMATO, LETTUCE, PICKLES, CHEESE, AIOLI, CHIPS *VEGAN OPTION AVAILABLE	
EXTRA SAUCE (GF)	+2
MUSHROOM GRAVY GREEN PEPPERCORN AIOLI	



DESSERTS

LEMON POLENTA + ALMOND CAKE (GF) LEMON CURD, MANGO, BANANA + PASSIONFRUIT SALAD	14
DOUBLE CHOCOLATE MOCHA TART DOUBLE CREAM, ESPRESSO SYRUP	14
AFFOGATO (GF) FRESH ESPRESSO, VANILLA ICE CREAM ADD LIQUEUR	10 +8
VEGAN ICE CREAM (GF) FRESH FRUIT, ALMOND CRUNCH	14

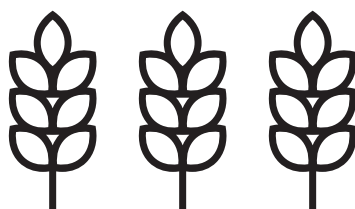
KIDS DESSERTS

LION SUNDAE (GF, V)	6
ICE CREAM SANDWICH (V)	6

FROM THE CABINET

PLEASE SEE OUR FRIDGE FOR FULL
SELECTION OF OUR HOUSE MADE CAKES

THE
LION
HOTEL



MONDAY - FRIDAY
LUNCH 12-3 | DINNER 6-9

SATURDAY + SUNDAY
12-9