

THE  
**LION**  
HOTEL

RESTAURANT

CHEFS SELECTION FEED ME MENU

85PP

STARTER

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

ENTREE

GINGER SALMON TARTARE, PICKLED CUCUMBER, SALMON ROSE <sup>GF</sup>	20
CHICKEN, TRUFFLE + LEEK TERRINE, TOASTED SOURDOUGH, CORNICHONS	18
PORK, GINGER + LEMONGRASS SCOTCH EGG, NAM PRIK PAO <sup>GF</sup>	16
SALT + VINEGAR POTATO CAKES, TARAMASALATA <sup>GF</sup>	18
ROAST HEIRLOOM BEETROOTS, WHIPPED FETA, LEAVES, GARLIC, BRAZIL NUTS <sup>GF</sup>	16
SWEET + SOUR EGGPLANT, CRISPY FRIED TOFU, SPRING ONION <sup>GF</sup>	16

MAIN

MAFALDINE PASTA, ZUCCHINI BLOSSOMS, ROAST PUMPKIN, SCARMORZA, PARMESAN CREAM	28
ADD PROSCIUTTO	+ 6
LINGUINI MARINARA, CALAMARI, MUSSELS, PRAWNS, FISH, PARSLEY, TOMATO, GARLIC <sup>GF</sup>	34
LEBANESE SEVEN SPICE CHICKEN BREAST, BRAISED GREENS, BLACK LIME, FRIED POTATO, YOGHURT <sup>GF</sup>	34
PAN FRIED ATLANTIC SALMON, RED CAPSICUM AGRODOLCE, ROAST GARLIC PURÉE, BRAISED BEANS <sup>GF</sup>	36
SPICED LAMB CUTLETS, POTATO GALETTE, CAPERS, FENNEL CREAM	40
CONFIT DUCK LEG, PICKLED RED CABBAGE, GARLIC KIPFLER POTATOES, JUS	40
12 HOUR BEEF BRISKET, SALSA, PICKLES, MUSTARD, MASH POTATO	38

SPECIALS

MARKET FISH	MP
BUTCHER'S CUT	MP

SIDE

TOMATO, BASIL, FIOR DI LATTE, POMEGRANATE MOLASSES. EVOO <sup>GF,V</sup>	14
FRIED CHAT POTATOES, NDUJA, SLOW COOKED ONION, BACON <sup>V</sup>	14
LEAF SALAD, CANDIED ALMONDS, CITRUS	12
BOWL OF FRIES <sup>GF,V</sup>	12

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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