

SNACKS AND STARTERS

AVAILABLE ALL DAY

WARM MARINATED OLIVES, GIN, THYME + LIME (GF,DF, V)	8
WARM SPICED NUT MIX (GF,DF, V)	6
GARLIC + ROSEMARY FOCACCIA (V,DF)	10
BEETROOT, YOGHURT AND MINT DIP SERVED WITH FOCACCIA	16
KILPATRICK OYSTERS (3) (GF)	14
KINGFISH SASHIMI (GF,DF) MANDARIN KOSHO, PONZU	22
CRISPY POTATO CAKES (GF) WITH CHEESY JALAPENO DIP	16
FRIED CHICKEN WINGS SERVED WITH HOT SAUCE	14
GINGER AND PRAWN DUMPLINGS (6) (DF) STAR ANISE BROTH, CHILLI VINEGAR SAUCE	20
CHARCUTERIE BOARD (GFO,DF) CURED SPICED MEATS, OLIVES, TOASTED SOURDOUGH, CORNICHONS, GRISSINI	32

MAINS

CRISPY FRIED TOFU (GF, VE) SWEET AND SOUR EGGPLANT, STEAMED RICE	28
LINGUINE MARINARA (DF) CALAMARI, MUSSELS, PRAWNS, FISH, PARSLEY, TOMATO, GARLIC	36
PANFRIED BARRAMUNDI (GF, DF) COCONUT DHAL, EGGPLANT CHUTNEY, STEAMED RICE	36
BEEF BRISKET + LITTLE BANG STOUT PIE MASHED POTATO AND PEA PURÉE	34
300GM ROTISSERIE SCOTCH FILLET (GFO) SERVED WITH CHIPS, TRADITIONAL DIANE SAUCE	38
HALF ROAST CHICKEN (GF, DF) SOY MARINATED CHICKEN, GINGER SPRING ONION SAUCE, FRIED RICE	34
LAMB KOFTA COUSCOUS, TOMATO AND CUCUMBER SALAD, MINT YOGHURT	32
CALAMARI FRITTI (GFO, DF) AUSTRALIAN SQUID, GARLIC AIOLI, GARDEN SALAD, CHIPS	28
FISH + CHIPS (GFO) BATTERED OR GRILLED WITH YOGHURT TARTARE, GARDEN SALAD	28
FREE RANGE CHICKEN SCHNITZEL GARDEN SALAD, CHIPS GRAVY, MUSHROOM SAUCE OR PEPPERCORN SAUCE ADD PARMIGIANA	26 +2 +4
BEEF SCHNITZEL GARDEN SALAD, CHIPS GRAVY, MUSHROOM SAUCE OR PEPPERCORN SAUCE ADD PARMIGIANA	26 +2 +4
LION BURGER (GFO) 36 DEGREES SOUTH BRISKET BURGER, BACON, TOMATO, LETTUCE, PICKLES, CHEESE, AIOLI, CHIPS	SINGLE 26 / DOUBLE 30
VEGO BURGER (VEO, GFO) CRUMBED PUMPKIN AND CHICKPEA PATTY, TOMATO, LETTUCE, PICKLES, CHEESE, AIOLI, CHIPS	26

SIDES

BOWL OF FRIES (GFO,DF, V) WITH AIOLI	12
CAPRESE SALAD (GF, V) TOMATO, BASIL, FIOR DI LATTE, POMEGRANATE MOLASSES, EVOO	14
LEAF SALAD (GF, DF, V)	12
CHARGRILLED BROCCOLI (GF, V) BROCCOLI LEAF AND PISTACHIO PESTO	14

KIDS

UNDER 12 ONLY

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

ON THE SPECIALS BOARD

PLEASE ASK OUR STAFF FOR DETAILS

DESSERTS

MEXICAN MILK CAKE (GF) DULCE DE LECHE	15
TURKISH DELIGHT SEMIFREDDO (GF) STRAWBERRIES	15
AFFOGATO (GF) FRESH ESPRESSO, VANILLA ICE CREAM ADD LIQUEUR	10 +8
STICKY DATE + MACADAMIA CAKE BUTTERSCOTCH, DOUBLE CREAM	15
AUSTRALIAN + IMPORTED CHEESE 150G SERVE (GFO, V) QUINCE PASTE, HOUSE MADE LAVOSH	28
KIDS LION SUNDAE (GFO, V)	6

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

(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 20% SURCHARGE | CREDIT TRANSACTIONS INCUR A 1% SURCHARGE.

MONDAY - FRIDAY LUNCH ALL SENIOR CARD HOLDERS RECEIVE 25% DISCOUNT. EXCLUDES PUBLIC HOLIDAYS.

WEEKLY SPECIALS

MONDAY NIGHT

STEAK AND SHIRAZ \$30

250G SIRLOIN STEAK WITH CHIPS AND GLASS OF
TAPANAPPA SHIRAZ

TUESDAY NIGHT

PIE AND GUINNESS \$30

STOUT AND BRISKET PIE WITH A PINT OF GUINNESS

WEDNESDAY NIGHT

1KG OF WINGS \$25

WITH 2 PINTS LITTLE BANG SUN BEAR HAZY ALES

THURSDAY NIGHT

\$20 SCHNITTY NIGHT

PLUS \$5 COOPERS CANS (INC TOPPINGS AND SAUCES)

JULY SPECIAL

\$2 OYSTERS ALL MONTH

NATURAL ONLY

THE
LION
HOTEL

MONDAY - FRIDAY
LUNCH 12-3 | DINNER 5-9

SATURDAY + SUNDAY
ALL DAY DINING