

RESTAURANT MENU

CANAPES

CROSTINI
T-SMOKED OCEAN TROUT, MINT AND PEA PUREE
FRIED CAULIFLOWER
TALEGGIO AND RICOTTA CREAM, CRISPY CAPERS

ENTREES (SHARED)

SOURDOUGH
FRENCH BUTTER
KINGFISH SASHIMI
MANDARIN KOSHO
YUZU PONZU FRIED POTATO CAKES
ROMESCO, NDUJA
BLUE SWIMMER CRAB LARB

MAIN COURSE (CHOICE OF)

ROTISSERIE ROASTED, SPICE CRUSTED SCOTCH FILLET
BLACK GARLIC BUTTER, BRUSSEL SPROUTS
PANFRIED ATLANTIC SALMON
MACADAMIA TARATOR, SALT BUSH, FINGERLIME
T-SMOKED FREE RANGE BONELESS CHICKEN
WHITE BEANS, SMOKED GARLIC AIOLI, BROTH
IRANIAN HERB FRITTERS
GREEN TAHINI SAUCE, PICKLES, PERSIAN FETTA

SIDES

CHARGRILLED BROCCOLI, BROCCOLI LEAF AND PISTACHIO PESTO,
GARLIC AND ROSEMARY ROASTED VEGETABLES

DESSERT (CHOICE OF)

CHEESE SELECTION
YUZU AND WHITE CHOCOLATE CHEESECAKE
WITH YUZU MARMALADE, STRAWBERRY, NOUGAT SEMIFREDO, BOOZY BERRIES

BEVERAGES

GLASS OF NV DEVAUX 'CUVEE D' CHAMPAGNE ON ARRIVAL
DEVIATION ROAD LOFTIA VINTAGE BRUT SPARKLING 2020
PEWSEY VALE VINEYARD 1961 BLOCK RIESLING 2023
ASHTON HILLS PICCADILLY VALLEY CHARDONNAY 2023
WIRRA WIRRA DRY GRENACHE ROSE
DALRYMPLE PINOT NOIR 2022
JOHN DUVAL ENTITY SHIRAZ 2021
COOPERS PALE
HAHN SUPER DRY
GREAT NORTHERN SUPER CRISP

THE
LION
HOTEL