

THE LION HOTEL

RESTAURANT

CHEFS SELECTION FEED ME MENU

85PP

ENTRÉE

MARINATED OLIVES (GF, V, DF) GIN, THYME, LIME	8
WARM SPICED NUT MIX (GF, V, DF)	10
GARLIC AND ROSEMARY FOCACCIA (V, DF)	10
TRIPLE CHEESE DIP SERVED WITH FOCACCIA	16
OYSTERS (3) (GF) NATURAL OR KILPATIRCK	14
KINGFISH SASHIMI (GF, DF) MANDARIN KOSHO, PONZU	22
HERB CRUSTED SEARED BEEF (GF) PARMESAN GARLIC DRESSING, WATERCRESS	22
PANFRIED APHRODITE HALLOUMI (GF, V) OVEN DRIED HEIRLOOM TOMATO, OLIVES, BASIL, FRIED ALMONDS	18
CRISPY POTATO CAKES (GF, V) WITH CHEESY JALAPENO DIP	16
CHARCUTERIE BOARD (GFO, DF) CURED SPICED MEATS, OLIVES, TOASTED SOURDOUGH, CORNICHONS, GRISSINI	32

MAIN

CRISPY FRIED TOFU (GF, VB) WITH SWEET AND SOUR EGGPLANT, STEAMED RICE	28
CRAB LINGUINE (DF) GARLIC, FERMENTED, CHILLI, OLIVE OIL	38
PANFRIED BARRAMUNDI FILLET (GF) FENNEL AND CHORIZO RAGOUT, RED CAPSICUM, ROCKET PESTO	36
ROASTED DUCK BREAST (GF, DF) BRAISED PUY LENTILS, DRESSED LEAVES AND SHAVED PINK LADY APPLE	38
ROASTED PORCHETTA (GF) KIPFLER POTATOES, PRESERVED LEMON, GREEN OLIVES, DILL, ZHOUG	42
CHARGRILLED WAGYU RUMP (GF) RED CHIMICHURRI BUTTER, ROSEMARY SWEET POTATOES, SMOKED PAPRIKA	46
LAMB CUTLETS (GF) WITH IRANIAN HERB FRITTERS, TZATZIKI, CUCUMBER SALAD	44
MARKET FISH	MP
BUTCHERS CUT	MP

SIDES

LEAF SALAD (GF, V)	12
DUCK FAT POTATOES	14
CAPRESE SALAD (GF, V) TOMATO, BASIL, FIOR DI LATTE, POMEGRANATE MOLASSES. EVOO	14
CHARGRILLED BROCCOLI (GF, V) PESTO	14
FRIES (GF, V)	12

KITCHEN HOURS: SUNDAY - FRIDAY 12-3 + 5-9 | SATURDAY 5-9 | 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 20% SURCHARGE | CREDIT TRANSACTIONS INCUR A 1% SURCHARGE