

# THE LION HOTEL

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## STARTERS

WARM MARINATED OLIVES, GIN, THYME + LIME (GF, V, DF)	8
WARM SPICED NUT MIX (GF, V, DF)	12
GRILLED GARLIC + ROSEMARY FOCACCIA (V, DF)	10
TRIPLE CHEESE DIP, FOCACCIA	16
CAPRESE SALAD, TOMATO, BASIL, FIOR DI LATTE, POMEGRANATE MOLASSES, EVOO (GF, V)	14
CHARCUTERIE, CURED SPICED MEATS, OLIVES, TOASTED SOURDOUGH, CORNICHONS, GRISSINI (GFO, DF)	32

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## ENTREES

PANKO CRUMBED AUSTRALIAN PRAWNS, ROASTED SESAME DRESSING (DF)	18
KINGISH SASHIMI, MANDARIN KOSHO, PONZU (GF, DF)	22
HERB CRUSTED SEARED BEEF, PARMESAN GARLIC DRESSING, WATERCRESS (GF)	22
PANFRIED APHRODITE HALLOUMI, OVEN DRIED HEIRLOOM TOMATO, OLIVES, BASIL, FRIED AMONDS (GF, V)	18
CRISPY POTATO CAKES, CHEESEY JALAPEÑO DIP (GF, V)	16

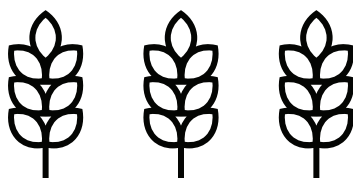
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## SIDES

LEAF SALAD (GF, V)	12
DUCK FAT POTATOES	14
CHARGRILLED BROCCOLI, PESTO (GF, V)	14
BOWL OF FRIES (GF, V)	12

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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



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## MAINS

CRISPY FRIED TOFU, SWEET + SOUR EGGPLANT, STEAMED RICE (GF, VE, DF)	28
CRAB LINGUINE, GARLIC, FERMENTED CHILLI, OLIVE OIL (DF)	38
PAN FRIED BARRAMUNDI FILLET, ROAST CAPSICUM, FENNEL + WARM CHORIZO SALAD, ROCKET PESTO (GF)	36
ROASTED DUCK BREAST, BRAISED PUY LENTILS, DRESSED LEAVES, PINK LADY APPLE (GF, DF)	38
ROASTED PORCHETTA, KIPFLER POTATOES, PRESERVED LEMON, GREEN OLIVES, DILL, ZHOUG (GF, DF)	42
CHARGRILLED WAGYU RUMP, RED CHIMICHURRI BUTTER, ROSEMARY SWEET POTATOES, SMOKED PAPRIKA (GF)	46
LAMB CUTLETS, ITALIAN HERB FRITTERS, TZATZIKI, CUCUMBER SALAD (GF)	44

## FEED ME

CHEFS SELECTION - SIX COURSE SHARED MENU	85PP
MINIMUM 4 GUESTS, REQUIRED FOR GROUPS OF 10 OR MORE	

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## DESSERTS

PETIT FOURS, ASK US FOR TODAY'S SELECTION (2)	8
AFFOGATO, ESPRESSO, VANILLA ICE CREAM (GF)	10
ADD LIQUEUR	+8
MEXICAN MILK CAKE, DULCE DE LECHE (GF)	15
STICKY DATE + MACADAMIA CAKE, BUTTERSCOTCH, DOUBLE CREAM (GF)	15
TURKISH DELIGHT SEMIFREDDO, PISTACHIO WAFER, STRAWBERRIES	15
LOCAL + IMPORTED CHEESE, QUINCE PASTE, CRACKERS	28

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FOR FULL DIETARY MENU PLEASE ASK ONE OF OUR FRIENDLY STAFF

# LION WINE ROOM

EXPLORE OUR PREMIUM WINE ROOM, LOCATED AT THE REAR OF THE HOTEL, WHERE A CAREFULLY CURATED COLLECTION OF EXCEPTIONAL WINES AWAITS.

DISCOVER A FINE SELECTION OF SOUTH AUSTRALIAN WINES, SHOWCASING TOP BOUTIQUE PRODUCERS, ALONGSIDE AN ARRAY OF INTERNATIONAL IMPORTS, INCLUDING EXQUISITE CHAMPAGNE, BURGUNDY, BAROLO AND MUCH MORE.

ENHANCE YOUR WINE JOURNEY WITH OUR INTIMATE WEEKLY MASTERCLASSES, HOSTED BY CELEBRATED WINEMAKERS FROM FEATURED WINERIES AND OUR IN-HOUSE TEAM OF WINE EXPERTS, LEAD BY SCOTT, BRING A WEALTH OF KNOWLEDGE AND PASSION TO EVERY SESSION.

DISCOVER, SIP, AND SAVOUR THE EXTRAORDINARY AT THE LION WINE ROOM – WHERE EVERY BOTTLE TELLS A STORY.

## **TAKE THE EXPERIENCE HOME WITH YOU**

HEADING OFF AFTER DINNER? TAKE YOUR FAVOURITE BOTTLE FROM THE WINE ROOM AND ENJOY \$30 OFF THE MARKED PRICE FOR TAKEAWAY. OR LOVED WHAT YOU TRIED? EXIT VIA THE WINE ROOM AND SELECT FROM OUR PREMIUM COLLECTION – ALL WINES ARE \$30 OFF MARKED PRICE FOR TAKEAWAY.



THE  
**LION**  
HOTEL

RESTAURANT

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

SATURDAY  
LUNCH CLOSED | DINNER 6-9