

MENU

RESTAURANT IS OPEN

M-F 12-3 + 5-9

SAT 5-9

SUN 12-9

SNACKS & STARTERS

WARM MARINATED OLIVES (GF, DF, V) GIN, THYME + LIME	8
WARM SPICED NUT MIX (GF, DF, V)	10
GARLIC + ROSEMARY FOCACCIA (DF, V) ADD DIP	10 +6
WEST COAST OYSTERS (EA) (GF, DF) NATURAL, FRESH LIME OR KILPATRICK	5
BAKED AUSTRALIAN SCALLOP (EA) GINGER, SHALLOT, DASHI BUTTER	9
SA PRAWN SLIDER (EA) CHERVIL MAYO, AVOCADO	14
PORK + FENNEL MEATBALLS ROSEMARY, ROMESCO, FENNEL SALT	16
KOREAN FRIED CHICKEN GOCHUJANG, PEANUTS, CARAMEL	16
CHARCUTERIE BOARD (GFO, DF) CURED SPICED MEATS, OLIVES, TOASTED SOURDOUGH, CORNICHONS, GRISSINI	32

SIDES

BOWL OF FRIES (GFO, V) AIOLI	12
CAPRESE SALAD (GF, V) TOMATO, BASIL, FIOR DI LATTE, POMEGRANATE MOLASSES, EVOO	14
WARM BEETROOT + BEAN SALAD (GF, V) CRISP WINTER GREENS, PANCETTA, TOASTED HAZELNUTS, BLOOD ORANGE DRESSING, DILL + TARRAGON CREAM	14
STEAMED GREENS (GF, V)	12

ON THE SPECIALS BOARD

BUTCHER'S CUT	MP
MARKET FISH	MP

(V) - VEGETARIAN | (GF) - GLUTEN FREE | (DF) - DAIRY FREE | (GFO) - GLUTEN FREE 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 15% SURCHARGE | CREDIT TRANSACTIONS INCUR A 1% SURCHARGE

THE LION HOTEL

MAINS

CRAB LINGUINE (DF) GARLIC, FERMENTED CHILLI, OLIVE OIL	38
250G KIDMAN EYE FILLET (GF) CAULIFLOWER PURÉE, ROASTED SHALLOTS, JUS	54
CRISPY PORK BELLY (GF, DF) VEGETABLE + RICE NOODLE STIR FRY, BEAN SHOOTS, GINGER, CHILLI, GARLIC SAUCE	34
POTATO GNOCCHI (GF) CALABRESE SAUSAGE, GUANCIALE, SUGO, REGGIANO	32
PAN ROASTED BARRAMUNDI (GF) BRAISED CARROT, CAVOLO NERO, CHICKPEAS, CUMIN YOGHURT	38
CONFIT CHICKEN MARYLAND (GF) ROASTED JERUSALEM ARTICHOKES, WHIPPED RICOTTA, WALNUTS, SUPERGREENS	34
BLACK BEAN BRAISED LAMB SHANK (DF) SWEET POTATO PURÉE, CORIANDER, CHILLI	28



CLASSICS

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 CRUMBED PUMPKIN AND CHICKPEA PATTY, TOMATO, LETTUCE, PICKLES, CHEESE, AIOLI, CHIPS	26
CALAMARI FRITTI (GFO) AUSTRALIAN SQUID, GARLIC AIOLI, GARDEN SALAD, CHIPS	28
FISH + CHIPS (GFO) AUSTRALIAN BEER BATTERED FISH, YOGHURT TARTARE, GARDEN SALAD	28
STEAK FRITES (GF) 300G GRAIN FED SIRLOIN, HERB BUTTER, CHIPS	38

MONDAY - THURSDAY LUNCH ALL SENIOR CARD HOLDERS RECEIVE 25% DISCOUNT
ON MAIN MEALS (EXCLUDES PUBLIC HOLIDAYS).



DESSERTS

PEAR + ALMOND TART (V) VANILLA CUSTARD, PEDRO XIMÉNEZ SYRUP	15
CHOCOLATE SEMIFREDDO (GF, V) SALTED CARAMEL SAUCE	15
AFFOGATO (GF, V) FRESH ESPRESSO, VANILLA ICE CREAM ADD LIQUEUR	12 +8
STICKY DATE + MACADAMIA CAKE (GF, V) BUTTERSCOTCH, DOUBLE CREAM	15
AUSTRALIAN + IMPORTED CHEESE 150G SERVE QUINCE PASTE, HOUSE MADE LAVOSH	28
PLEASE SEE OUR FRIDGE FOR FULL SELECTION OF OUR HOUSE MADE CAKES	

AFTERS

SEPPELTSFIELD 21YO TAWNY BAROSSA VALLEY	12
VALDESPINO PEDRO XIMÉNEZ SHERRY SPAIN	12
QUINTA DO VALLADO 10YO TAWNY PORT PORTUGAL	18
CHATEAU COUTET SAUTERNES (750ML) FRANCE	200

THE LION HOTEL

PLANT BASED

STARTERS

WARM MARINATED OLIVES (GF) GIN, THYME + LIME	8
WARM SPICED NUT MIX (GF)	10
GARLIC + ROSEMARY FOCACCIA	10
WARM BEETROOT + BEAN SALAD (GF) CRISP WINTER GREENS, TOASTED HAZELNUTS, BLOOD ORANGE DRESSING	14

MAINS

CRISPY FRIED TOFU (GF) VEGETABLE + RICE NOODLE STIR FRY, BEAN SHOOTS, GINGER, CHILLI, GARLIC SAUCE	26
SUPERGREEN SALAD (GF) ROASTED JERUSALEM ARTICHOKES, TUSCAN CABBAGE, RAINBOW CHARD, BRUSSELS SPROUTS, WALNUTS	26
VEGAN BURGER (GFO) VEGAN PATTY, TOMATO, LETTUCE, PICKLES, VEGAN CHEESE, AIOLI, CHIPS	26

DESSERT

VEGAN ICE CREAM (GF) FRESH FRUIT	15
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