

MENU

THE
LION
HOTEL

SNACKS & STARTERS

AVAILABLE ALL DAY

WARM MARINATED OLIVES (GF, DF, V).....	8
GIN, THYME + LIME	
WARM SPICED NUT MIX (GF, DF, V)	10
GARLIC + ROSEMARY FOCACCIA (DF, V)	10
ADD DIP	+6
WEST COAST OYSTERS (EA) (GF, DF).....	5
NATURAL, FRESH LIME OR KILPATRICK	
BAKED AUSTRALIAN SCALLOP (EA).....	9
GINGER, SHALLOT, DASHI BUTTER	
SA PRAWN SLIDER (EA)	14
CHERVIL MAYO, AVOCADO	
BOWL OF FRIES (GFO, V)	12
AIOLI	
STEAMED GREENS (GF, V)	12
PORK + FENNEL MEATBALLS.....	16
ROSEMARY, ROMESCO, FENNEL SALT	
KOREAN FRIED CHICKEN.....	16
GOCHUJANG, PEANUTS, CARAMEL	
CAPRESE SALAD (GF, V)	14
TOMATO, BASIL, FIOR DI LATTE, POMEGRANATE MOLASSES, EVOO	
WARM BEETROOT + BEAN SALAD (GF, V).....	14
CRISP WINTER GREENS, PANCETTA, TOASTED HAZELNUTS, BLOOD ORANGE DRESSING, DILL + TARRAGON CREAM	
CHARCUTERIE BOARD (GFO, DF).....	32
CURED SPICED MEATS, OLIVES, TOASTED SOURDOUGH, CORNICHONS, GRISSINI	

CLASSICS

FREE RANGE CHICKEN SCHNITZEL.....	26
GARDEN SALAD, CHIPS	
GRAVY, MUSHROOM SAUCE OR PEPPERCORN SAUCE.....	+2
ADD PARMIGIANA.....	+4
BEEF SCHNITZEL	26
GARDEN SALAD, CHIPS	
GRAVY, MUSHROOM SAUCE OR PEPPERCORN SAUCE.....	+2
ADD PARMIGIANA	+4
LION BURGER (GFO)	SINGLE 26 / DOUBLE 30
36 DEGREES SOUTH BRISKET BURGER, BACON, TOMATO, LETTUCE, PICKLES, CHEESE, AIOLI, CHIPS	
VEGO BURGER (VEO, GFO)	26
CRUMBED PUMPKIN AND CHICKPEA PATTY, TOMATO, LETTUCE, PICKLES, CHEESE, AIOLI, CHIPS	
CALAMARI FRITTI (GFO, DF)	28
AUSTRALIAN SQUID, GARLIC AIOLI, GARDEN SALAD, CHIPS	
FISH + CHIPS (GFO)	28
AUSTRALIAN BEER BATTERED FISH, YOGHURT TARTARE, GARDEN SALAD	
STEAK FRITES (GF).....	36
300G GRAIN FED SIRLOIN, HERB BUTTER, CHIPS	

(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
ALL CARD TRANSACTIONS INCUR A 1% SURCHARGE.

MAINS

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

SPECIALS BOARD

MARKET FISH.....	MP
BUTCHER'S CUT	MP

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

PLANT BASED

STARTERS

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

MAINS

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

DESSERT

VEGAN ICE CREAM (GF)	15
FRESH FRUIT	

KIDS

UNDER 12 ONLY

LION CHEESEBURGER (GFO).....	12
CHIPS, SAUCE	
CHICKEN SCHNITZEL	12
CHIPS, SAUCE	
PASTA (V)	12
NAPOLI SAUCE, PARMESAN	
BATTERED FISH	12
CHIPS, SAUCE	
KIDS LION SUNDAE (GFO, V)	6

DESSERTS

PEAR + ALMOND TART (V).....	15
VANILLA CUSTARD, PEDRO XIMÉNEZ SYRUP	
CHOCOLATE SEMIFREDDO	15
SALTED CARAMEL SAUCE	
AFFOGATO (GF, V).....	10
FRESH ESPRESSO, VANILLA ICE CREAM	
ADD LIQUEUR	+4
STICKY DATE + MACADAMIA CAKE	15
BUTTERSCOTCH, DOUBLE CREAM	
AUSTRALIAN + IMPORTED CHEESE (GFO, V)	28
150G SERVE, QUINCE PASTE, HOUSE MADE LAVOSH	
PLEASE SEE OUR FRIDGE FOR FULL SELECTION OF OUR HOUSE MADE CAKES	

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, WHO 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.

LOVED WHAT YOU TRIED? EXIT VIA THE WINE ROOM AND SELECT FROM OUR PREMIUM COLLECTION – ALL WINES ARE \$30 OFF MARKED PRICE FOR TAKEAWAY.