

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
GARLIC FOCACCIA (DF, V)	12
GREEN GODDESS HUMMUS (VE) ITALIAN FLATBREAD, BABY CUCUMBER, FENNEL, TOASTED PEPITAS, EVOO	18
MARGHERITA ARANCINI (V) BASIL AIOLI	14
NEPALESE GRILLED LAMB SKEWERS (4) (GF) TOMATO, ACHAR	20
WEST COAST OYSTERS (EA) (GF, DF) NATURAL, FRESH LIME OR KILPATRICK	5
SA PRAWN SLIDER (EA) CHERVIL MAYO, AVOCADO	14
KOREAN FRIED CHICKEN GOCHUJANG, PEANUTS, CARAMEL	16
CRUMBED BURRATA CAPONATA, SALSA VERDE, CIABATTA	26
CHARCUTERIE BOARD (GFO, DF) CURED MEATS, OLIVES, TRIPLE CREAM BRIE, TOASTED SOURDOUGH	32

SIDES

BOWL OF FRIES (GFO, V) AIOLI	12
WEDGES (V) SWEET CHILLI, SOUR CREAM	14
STEAMED GREENS (GF, V)	12

GRILL

200G EYE FILLET	44
250G SIRLOIN	32
300G SCOTCH FILLET	48

ALL GRILL CUTS SERVED WITH PARIS MASH,
MISO MUSHROOMS, GREENS, CHOICE OF SAUCE

THE LION HOTEL

MAINS

CRAB LINGUINE (DF) GARLIC, FERMENTED CHILLI, OLIVE OIL	38
PORK BELLY (GF, DF) VEGETABLE + RICE NOODLE STIR FRY, BEAN SHOOTS, GINGER, CHILLI, GARLIC SAUCE	34
PAN FRIED GNOCCHI (GF) CALABRESE SAUSAGE, GUANCIALE, SUGO, REGGIANO	36
PAN ROASTED BARRAMUNDI (GF) BRAISED CARROT, CAVOLO NERO, CHICKPEAS, CUMIN YOGHURT	38
GRILLED LEMONGRASS CHICKEN (GF) CUCUMBER, PICKLED DAIKON + CARROT, VIETNAMESE MINT, ROASTED PEANUTS, RICE NOODLES, WOMBOK	32
LAMB SHOULDER RAGU (GFO) PARMESAN POLENTA, LEMON HERB PANRATTATO	30
CHEF'S SPECIALS SEE SPECIALS BOARD FOR DETAILS	MP

CLASSICS

FREE RANGE CHICKEN OR BEEF SCHNITZEL GARDEN SALAD, CHIPS GRAVY, MUSHROOM SAUCE OR PEPPERCORN SAUCE ADD PARMIGIANA ADD HAWAIIAN ADD KILPATRICK	26 +3 +4 +4 +4
LION BURGER (GFO) 36 DEGREES SOUTH BRISKET BURGER, BACON, TOMATO, LETTUCE, PICKLES, CHEESE, AIOLI, CHIPS	SINGLE 28 / DOUBLE 32
SOUTHERN THAI CHICKEN BURGER (GFO) FRIED CHICKEN, PINEAPPLE, LETTUCE, SRIRACHA MAYO, CHIPS	26
CALAMARI FRITTI (GFO) AUSTRALIAN SQUID, GARLIC AIOLI, GARDEN SALAD, CHIPS	28
FISH + CHIPS (GFO) AUSTRALIAN BEER BATTERED FISH, YOGHURT TARTARE, GARDEN SALAD	30
LION CAESAR SALAD (GFO) GEM LETTUCE, PANCETTA, POACHED EGG, CROUTONS, WHITE ANCHOVY, GRANA PADANO ADD CHICKEN	24 +6

(V) - VEGETARIAN | (GF) - GLUTEN 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



DESSERTS

PEAR + GINGER PUDDING (V) BUTTERSCOTCH, VANILLA BEAN GELATO	16
DUBAI CHOCOLATE PISTACHIO CREAM, KATAIFI, CHOCOLATE MOUSSE	18
AFFOGATO (GF, V) FRESH ESPRESSO, VANILLA ICE CREAM ADD LIQUEUR	10 +4
ORANGE + LAVENDER TORTA (GF, V) COCONUT CREAM, SMOKED ALMOND PRALINE	16
AUSTRALIAN + IMPORTED CHEESE 150G SERVE QUINCE PASTE, HOUSE MADE LAVOSH	32
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
VEGAN GARLIC FOCACCIA	12
WARM BEETROOT + BEAN SALAD (GF) CRISP WINTER GREENS, TOASTED HAZELNUTS, BLOOD ORANGE DRESSING, DILL + TARRAGON CREAM	18

MAINS

PUMPKIN STEAK (GF) WILD RICE, CURRANTS, CANNELINI BEANS, ROCKET, TAHINI YOGHURT	28
MUSHROOM SHAWARMA TORTILLA PORTOBELLO MUSHROOM, TAHINI YOGHURT, CUCUMBER, RED ONION, JALAPEÑOS, MINT, CHIPS	28
EGGPLANT PARMIGIANA (GF) NAPOLI SAUCE, NOTZARELLA, SALAD, CHIPS	28

DESSERT

ORANGE + LAVENDER TORTA (GF) COCONUT CREAM, SMOKED ALMOND PRALINE	16
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