

MENU

RESTAURANT IS OPEN

M-F 12-3 + 5-9

SAT 5-9

SUN 12-9

SNACKS & STARTERS

LOCAL OLIVES (GF, VE) ORANGE, ALEPPO PEPPER, HERBS	8
GARLIC FOCACCIA (V)	12
WEST COAST OYSTERS (EA) (GF) NATURAL, FRESH LIME OR KILPATRICK	5
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
CHARRED AUSTRALIAN OCTOPUS (GF) BLOOD ORANGE, PANCETTA	26
PRAWN + CRAB CAKES CRISPY CHILLI OIL, LIME	24
CHICKEN SOUVLAKI SAUSAGE ROLL WHIPPED FETA, PRESERVED LEMON	18
HALLOUMI (GF,V) HARISSA HONEY, APPLE SLAW	18
CHARCUTERIE BOARD (GFO) 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)	14
LEAF SALAD (GF, V)	12

GRILL

200G EYE FILLET (GF)	48
250G FLAT IRON (GF)	38
300G SCOTCH FILLET (GF)	48

ALL GRILL CUTS SERVED WITH CHIPS, SALAD, CHOICE OF SAUCE

THE LION HOTEL

MAINS

CRAB LINGUINE LEMONGRASS, GINGER, CHILLI, BABY SPINACH, ZUCCHINI	38
PORK BELLY (GF) SUGARLOAF CABBAGE, ROASTED GREEN BEANS, ASPARAGUS, POMEGRANATE GLAZE	36
AUSTRALIAN BARRAMUNDI (GF) COCONUT BROTH, KAFFIR LIME, CHINESE BROCCOLI, JASMINE + SPRING ONION RICE	38
GRILLED LEMONGRASS CHICKEN (GF) CUCUMBER, PICKLED DAIKON + CARROT, VIETNAMESE MINT, ROASTED PEANUTS, RICE NOODLES, WOMBOK	32
SHEPHERD'S PIE (GF) ROASTED HEIRLOOM VEGETABLES	32
CHEF'S SPECIALS SEE SPECIALS BOARD FOR DETAILS	MP



CLASSICS

FREE RANGE CHICKEN OR BEEF SCHNITZEL GARDEN SALAD, CHIPS	26
GRAVY, MUSHROOM, DIANE OR PEPPERCORN SAUCE	+3
ADD PARMIGIANA	+5
ADD HAWAIIAN	+5
ADD KILPATRICK	+5
LION BURGER (GFO) 36 DEGREES SOUTH BRISKET BURGER, MAPLE BACON, TOMATO, LETTUCE, PICKLES, CHEESE, LB SAUCE, CHIPS	28
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
AUSTRALIAN SEAFOOD BASKET (GFO) BEER BATTERED FISH, SALT + PEPPER SQUID, CRUMBED PRAWNS, YOGHURT TARTARE, GARDEN SALAD, CHIPS	38
LION CAESAR SALAD (GFO) GEM LETTUCE, PANCETTA, POACHED EGG, CROUTONS, WHITE ANCHOVY, GRANA PADANO	24
ADD CHICKEN	+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

BAKLAVA CHEESECAKE (V) AFFOGATO ICE CREAM, HONEY	16
DUBAI CHOCOLATE PISTACHIO CREAM, KATAIFI, CHOCOLATE MOUSSE	18
AFFOGATO (GF, V) FRESH ESPRESSO, VANILLA ICE CREAM ADD LIQUEUR	10 +4
BLUEBERRY BUCKLE (GF, VE) BLUEBERRIES, VANILLIA CRÈME, PINK LEMONADE SORBET	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 10YO 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

LOCAL OLIVES (GF) ORANGE, ALEPPO PEPPER, HERBS	8
VEGAN GARLIC FOCACCIA	12
GREEN GODDESS HUMMUS ITALIAN FLATBREAD, BABY CUCUMBER, FENNEL, TOASTED PEPITAS, EVOO	18
FIRECRACKER CAULIFLOWER (GF) PEANUT SESAME SAUCE	14
FIESTA BOWL (GF) ROASTED SWEET POTATO, CHARRED CORN, BLACK BEANS, AVOCADO, JALAPEÑOS, CORN CHIPS, COCONUT LIME DRESSING	18

MAINS

PAN FRIED CAULIFLOWER (GF) BLACK BARLEY, ROCKET, CRANBERRIES, SALSA VERDE	28
ROAST MUSHROOM + CAPSICUM BURGER NAPOLI SAUCE, MOZZARELLA, ROCKET, SALSA VERDE	28
EGGPLANT PARMIGIANA (GF) NAPOLI SAUCE, NOTZARELLA, SALAD, CHIPS	28

DESSERT

BLUEBERRY BUCKLE (GF) BLUEBERRIES, VANILLA CREAM, PINK LEMONADE, SORBET	16
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