



## ENTRÉE

Housemade soup - 14

Bruschetta with sun ripened tomatoes, goat's cheese and preserved lemon (V) - 13.5

Garlic and herb bread with tapenade (V) - 7.5

King prawns with XO, corn puree and snow pea leaf and shitake gow gee - 26.5

## LIGHT & HEALTHY

Grilled asparagus, bocconcini, tomatoes, spinach and rocket with truffle oil (V, GF) - 24

... with smoked salmon - 32

... with grilled lemon myrtle chicken - 28

Roast broccoli and heirloom carrots with farro, wild rice, pomegranate and labna (V) - 23

## SIDE DISHES

Sautéed vegetables (V, GF) - 8

Mashed desiree potatoes with crème fraiche and leeks (V, GF) - 7

Steak fries with house seasoning and aioli - 6

Rocket, parmesan and semi-dried tomato salad (V, GF) - 8

Brussels sprouts with speck and gremolata (GF) - 8

## MAIN COURSE

250g hanger steak with steak fries and café de Paris butter - 32

Caesar salad with chicken schnitzel, crispy pancetta and poached egg - 26

Wagyu beef burger with bacon, Jack cheese, beetroot, pickled onion and steak fries - 26

Crispy fried flathead fillets with chips and lemon aioli - 26

Slow cooked, pulled lamb shoulder with sweet potato and spinach roesti and roast heirloom carrots (GF) - 32

Chicken scallopini with herbed gnocchi, vegetable ribbons and sautéed mushrooms - 32

Fish of the day with sautéed vegetables, lemon and herbed sea salt - MP

Risotto with pumpkin, peas, asparagus and semi-dried tomatoes (V, GF) - 21

## DESSERT

Chocolate brownie with salted caramel and mascarpone ice cream - 14

Key lime tart with coconut and candied lime - 14

LB's tiramisu - 14

Ice creams with dulce de leche and almond tuile - 14

Sorbets with fresh berries (GF) - 14

Seasonal fruit plate - 12.5

Australian and European cheeses

... with two cheeses - 22

... with three cheese - 25