

NORTH SYDNEY



**LB'S**

RESTAURANT

# DINNER MENU

## STARTERS

Garlic bread with pesto and parmesan (V) - 8

Grilled Turkish bread with dips (V) - 11.5

## ENTRÉE

Soup - 14

Bruschetta with vine ripened tomatoes, tapenade and bocconcini (V) - 13.5

King prawn and avocado cocktail with chipotle aioli (GF) - 24

Smoked salmon with warm potato salad, quail's eggs and asparagus (GF) - 24

Pea and mint croquette with grilled haloumi, field mushroom, tomato and chilli jam (V) - 19

## LIGHT & HEALTHY

Roast Mediterranean vegetable salad with quinoa, grilled asparagus and crumbled feta (V, GF) - 22

.... with grilled chicken - 27

Spinach, kale, avocado, pumpkin and edamame salad with puffed rice and sesame dressing (V) - 21

.... with seared beef - 26

## HOUSE FAVOURITES

Crispy deep fried flathead fillets with chips, lemon and tartare sauce - 28

Veal schnitzel with mushroom and bacon sauce, spatzle and creamed spinach - 34

King prawn linguine with chilli, tomatoes, basil, coriander and lime - 35

Wagyu burger with bacon and onion jam, smoked cheese, pickles and fries - 26

Caesar salad with poached egg, pancetta and shaved parmesan - 23

.... with smoked salmon - 32

.... with chicken schnitzel - 28

## MAIN COURSE

Pork loin saltimbocca with roasted nectarine, wafer potatoes, apple cider and mustard jus - 34

June lamb cutlets with farro, pistachio and mint pesto with vine leaf parcels - 39

Corn fed chicken breast with fondant potato and caponata (GF) - 31

Jack's Creek Black Angus beef MBS 3+ rump cap steak with sweet potato and gruyere dauphinoise, black garlic, with pepper sauce or café de Paris butter (GF) - 35

Goat's cheese and balsamic onion tart with rocket, fig and pickled rhubarb (V) - 26

Today's fish (GF)

.... with sautéed market vegetables - MP

.... with green paw paw, mint, lime and chilli salad with steamed rice - MP

## SIDE DISHES

Vine ripened tomatoes with bocconcini, basil, preserved lemon and truffled balsamic (V, GF) - 9

Sautéed vegetables (V,GF) - 8

Steak fries with house seasoning and aioli - 6

Mixed leaves (V, GF) - 8

Lyonnise potatoes (V, GF) - 7

## DESSERT

Chocolate semi freddo with summer fruits (GF) - 14

Crème brulee tart with caramelised banana - 14

Yuzu and passion fruit cheese cake with green tea ice cream (GF) - 14

Affogato - 9

Ice creams with salted caramel and popcorn - 14

Sorbets with summer fruits (GF) - 14

Seasonal fruit plate (V, GF) - 12.5

Australian and European cheeses

.... with two cheeses - 23

.... with three cheeses - 26