

NORTH SYDNEY



LB'S

RESTAURANT

TABLE D'HOTE

ENTRÉE

Housemade soup

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

Tempura of zucchini flowers with ricotta, lemon and basil with ratatouille (V)

Pork belly in soy and mirin with green paw paw,
coconut and blue swimmer crab

MAIN COURSE

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

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

Chicken scallopini with herbed gnocchi,
vegetable ribbons and sautéed mushrooms

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

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

DESSERT

Key lime tart with coconut and candied lime

Hot chocolate pudding with raspberry mousse and Bailey's crème anglaise

Ice creams with dulce de leche and almond tuile

Sorbets with fresh berries (GF)

Australian and European cheeses

... with two cheeses

... with three cheese