



ENTRÉE

San Daniele Prosciutto	26	GF DF
Balsamic onions Baby basil Olive tapenade		
Bone Marrow Ravioli	24	
Chive butter Prosciutto crumb		
Twice Cooked Pork	21	GF DF
Yuzu Edamame Baby carrots Pork scratching		
Hervey Bay Scallops	28/41	GF
Roasted baby beetroot Witlof Black garlic cauliflower		
Beef Cheek Rendang	24	GF
Green paw paw Cabbage Green sambal		
Smoked Snapper Rillete	19	
Dill Garlic oil Brioche		

MAIN COURSE

Twice Cooked Pork Belly	32	DF
Chilli caramel Soba noodle Cabbage Soy mirin		
Prawn Linguine	34	
Rocket Fennel Tomato Chili EVOO		
Slow Cooked Lamb Rump	36	GF
Peperonata Grilled eggplant Red wine jus		
Market Fish	39	GF
Orange Fennel Wasabi cream Black olive dust		
Cumin & Coffee Braised Beef Short Rib	34	GF
Herbed polenta Brussel sprouts		
Miso Eggplant	24	DF V
Pickled cucumber Blistered tomatoes		

PARILLA GRILL

Parilla Grill is an Argentinian style grill that incorporates Iron Bark, Charcoal and wrought iron to create a smokey, charcoal flame-grilled texture to all dishes

Lennon's Signature Tomahawk

Choice of 3 sides | 3 sauces
(serves 3 – 6)
from \$179

3kg Whole Baby Milk Fed Lamb

(24 hour pre order required)
\$250

Butchers Cut of the Day	POA
Whole Grilled Market Fish	42
Tomato Ginger	

King Banana Prawns	38
Lemongrass Mango salsa	

Marinated Half Chicken	34
Lemon Honey	

Sirloin 300g	39
Black Angus reserve Darling Downs 120 day grain fed	

Scotch Fillet 300g	44
Angus reserve Darling Downs 120 day grain fed	

Eye Fillet 200g	41
Black Angus reserve Darling Downs 120 day grain fed	

All steaks are served with lemon and wild cress with your choice of sauce & selection of Australian mustards. All dishes off the Parilla Grill can be prepared Gluten free and Dairy free

SAUCE

**Pink Pepper
Red Wine**

**Mushroom
Café de paris**

SIDES

Grilled Cob Corn	9
Paprika butter Sage salt	

Baby Beetroot	12	GF V
Pomegranate Candy walnuts Goats curd		

Primavera	9	GF V
Lemon aioli		

Roast Chat Potatoes	11	GF
Confit garlic Rosemary		

Mixed Mushroom Salad	13	GF V DF
Parsley Porcini vinaigrette		

Leaf Salad	9	GF V DF
Lemon vinaigrette		

Beer Battered Chips	9	V DF
Garlic aioli Sage salt		

DESSERT

Green Tea Panna Cotta	15	GF
Pandan white chocolate Black sesame brittle Ginger ice-cream		

Ube Cheesecake	14
Candy young coconut Lemongrass crumb	

Pecan Tart	17
Crème anglaise Bourbon cherries	

Apple Strudel	15
Vanilla ice-cream Macadamia Toffee apple	

Selection of Australian Fine Cheeses	12
Pickled dates Quince Bark Lavosh Please see staff for today's cheese selection	

APPETISER

Chicken & Wild Mushroom Parfait	15
Cranberry gel Crostini	

French Porcini & Lentil Pate	15	GF V
Cornichons Lavosh		

Olives	9	V GF DF
Garden Herbs		

Toasted Sourdough	9	V
Daily dip EVOO Aged balsamic		

Oysters	4.5 each	GF DF
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Natural | Chorizo kilpatrick | Citrus granita

I'VE NEVER MET A MEAL
I DIDN'T LIKE