

# LENNONS A LA CARTE MENU

## STARTERS

**Olives...** House marinated Sicilian olives. (DF) (GF) (VEG) (VG) \$9.5

**Bread...** Sourdough with anchovy & caper butter. \$8.0

**Arancini...** Smoked tomato arancini served with saffron aioli. (VEG) \$4.5EA

## ENTREE

**Nihon Caprese...** Fresh tomato, silken tofu, basil drizzled with extra virgin olive oil & a red wine vinaigrette. (DF) (GF) (VEG) (VG) \$12.5

**Gnocchi...** Potato gnocchi, pumpkin puree, feta & walnuts. (VEG) \$19.0

**Wagyu Carpaccio...** Thinly slice wagyu sirloin, chipotle dressing, fried capers & shaved pecorino. (GF) \$21.0

**Cured Salmon Tataki...** Salmon fillet cured & lightly torched, orange gel, wasabi mayo, pickled vegetables. (GF) \$19.0

## MAINS

**Pork Belly...** Slow cooked pork belly, poached apple, braised red cabbage & apple cider reduction. (DF) (GF) \$29.0

**Confit Duck...** Duck maryland confit in duck fat, sweet potato mash, quince jus, fried kale. (GF) \$26.0

**Beef Ragù...** Slow cooked beef tri tip, garlic, peas served with penne. (GF) \$27.0

**Market Fish...** Chefs choice of market fish, pan seared served with roast butternut pumpkin, preserved lemon salsa & grain crumble. (DF) (GF) \$32.0

**Risotto...** Field mushroom risotto, truffle butter & gremolata. (DF) (GF) (VGO) \$23.0

## GRILL

**Darling Downs MB5+ Wagyu Tomahawk...**  
Designed to share served with garden salad sweet potato fries & chefs selection of sauces.

1.1KG \$120 (2PPL)

1.3KG \$140 (2-3PPL)

1.5KG \$160 (3-4PPL)

**Black Angus Scotch fillet 300g...** \$48.0

**Darling Downs MB3+ Sirloin...** \$39.0

**All steaks served with duck fat potatoes & your choice of sauce...**  
Red Wine Jus (DF) (GF) | Pepper (DF) (GF) | Diane (GF)  
Café de Paris (GF) | Trio of Mustards (DF) (GF)

## SIDES

**Slaw...** Red cabbage, corn, coriander, carrot with a chipotle dressing. (DF) (GF) (VEG) \$11.0

**Green Salad...** Mixed leaf, pickled cucumber, fresh tomato with a red wine vinaigrette. (DF) (GF) (VEG) (VG) \$11.0

**Fries...** Served with garlic aioli. (DF) (GF) (VEG) \$8.0

## DESSERT

**Eton Mess...** Fresh strawberries, Chantilly cream, berry coulis. (GFO) (DFO) \$16.0

**Crème Brûlée...** Vanilla crème brûlée, candy lime, pistachio crumb. (VEG) \$16.0

**Choc Tart...** Dark chocolate mousse in a sweet tart shell, orange gel, hazelnut praline. (VEG) \$16.0