

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