

Lorne Hotel Bistro Menu

Entrée / Shared Dishes

Garlic Bread	10
Mount Zero Marinated Olives	12
Duck Spring Rolls (3 pieces) with a peanut hoi-sin	14
Poblano Chili stuffed with chipotle, adobo pork and goats curd	15
Caprese Salad heirloom tomato, basil, mozzarella and crostini	16
Grilled Squid stuffed with pumpkin, chorizo, freekeh and almond on navy bean, black quinoa and salsa verde	16
Saganaki served with almonds and a beetroot & currant chutney	16
Chicken San Choy Bao with water chestnuts, lettuce leaves and prawn crackers	18

Mains

Scotch Fillet 350g (g)	42
Cooked to your liking, choice of sauce with chips & salad, or mash & broccolini	
Wagyu Rump 500g (g)	49
Cooked to your liking, choice of sauce with chips & salad, or mash & broccolini	
Moroccan Lamb & Chickpea Tagine	36
With Almond & Currant cous cous, mint yogurt, apricot, green olive & pomegranate	
Indonesian Seafood Curry	48
Moreton Bay Bug, prawns, mussels, and gummy shark, served with rice, green mango and pineapple pickle, and poppadums	
Cider Battered Local Whiting	38
With a cos, tomato, red onion and cucumber salad, chips and & lemon aioli	
Spaghetti Amatriciana (g)	28
Smoked pancetta, broccolini, tomato & parmesan	
Cold Thai Marinated Eye Fillet Beef Salad	36
Beans, herbs, green papaya, bean shoots, peanuts, lychees & chilli, ginger & lemongrass dressing	
Goodness Bowl (v)	29
Sesame, soy and Togarashi sweet potato noodles with kai-lan, snow pea, edamame, broccolini, sweet chilli tofu, soy egg, avocado with a ginger lemon dressing	
Farmers Bowl	29
Roast pumpkin, peach, fennel seed pickled carrot, beetroot goats curd, fetta, almonds, witlof & watercress	

Pub Classics

Chicken Parmigiana	29
Served with chips & house salad	
Fried Gummy Shark (g)	29
Served with chips & house salad	
Chicken Schnitzel	26
Served with chips & house salad	
Butter Chicken Curry (g)	34
Served with saffron rice, roti bread & raita yoghurt	
Bangers & Mash	26
Mashed potato, broccolini, red wine jus	

Kids Meals

Spaghetti Bolognese	15
Nuggets & Chips	15
served with salad	
Fish & Chips (g)	15
served with salad	

Sides

Broccolini (v)(g)	12
Chips	10
Sweet Potato Fries w/ lemon aioli	14
Sauces: gravy, mushroom, peppercorn, red wine jus(g), garlic butter (g), aioli	2.50
Vegetables substituted in mains	3

Desserts

Apple, Rhubarb Custard & Coconut Shortbread Crumble	14
served with white chocolate & raspberry ice cream	
Creme Caramel	14
served with spring berries & a raspberry hazelnut praline	
Frog in the pond	6
Dixie Cup Ice Cream	3

(v) Vegetarian options available on request
 (g) Gluten free options available on request
 1% surcharge for card payments, 15% surcharge on public holidays

