

Lorne Hotel Bistro Menu

Entrée / Shared Dishes

Garlic Bread	8
Mount Zero Marinated Olives	12
Duck Spring Rolls (3 pieces) with a peanut hoi-sin	14
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
½ Kilo Australian Whole King Prawns with cocktail sauce	32

Pub Classics

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

Kids Meals

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

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	

Mains

Cider Battered Local Whiting 38 With a cos, tomato, red onion and cucumber salad, chips and lemon aioli	
Indonesian Seafood Curry 48 Moreton Bay Bug, prawns, mussels, and gummy shark, served with rice, green mango and pineapple pickle, and poppadums	
Local Angus Rump 300g (g) 36 Cooked to your liking, choice of sauce with chips & tomato, red onion and cucumber salad, or mash & broccolini	
Local Angus T-Bone 400g (g) 40 Cooked to your liking, choice of sauce with chips & tomato, red onion and cucumber salad, or mash & broccolini	
Scotch Fillet 350g (g) 45 Cooked to your liking, choice of sauce with chips & tomato, red onion and cucumber salad, or mash & broccolini	
Moroccan Lamb & Chickpea Tagine 36 With almond & currant cous cous, mint yogurt, apricot, green olive & pomegranate	
Spaghetti Amatriciana (g) 28 Smoked pancetta, broccolini, tomato & parmesan	
Mediterranean Vegan Pasta (v) (g) (df) 32 Gluten free penne, with grilled vegetables, rocket & salsa verde	
Vegan Falafel (v) (g) (df) 34 Green pea, broad bean & chickpea falafels w/ hummus, sumac, fennel, tomato, cucumber salad, spiced cauliflower eggplant kasundi, rose pickled turnips	
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, green beans, 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	

Sides

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

(v) vegetarian options available
(g) Gluten free options, available on request
1% surcharge for card payments, 15% surcharge on public holidays
One bill per table

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