



LUNCH MENU

Please order at the counter when you are ready.

LUNCH

Served daily from 11.30am to 3.00pm

Mediterranean Montalto Lamb Flatbreads **\$28**

Sous vide montalto lamb, house made greek flatbreads, tazatziki, cherry tomato, red onion, mint

Lushingtons' Summer Salad **\$20**

Seasonal leafy greens, quinoa, berries, cherry tomatoes, fresh herbs, avocado, feta, toasted nuts, tossed in a raspberry vinaigrette

Add smoked salmon \$10

Add sous vide lamb \$10

Truffle Mushroom Beef Sliders **\$22**

Fresh greens, truffle aioli, aged cheddar, mushroom duxelle

Add Fries \$6

Hot smoked Salmon with Carribean Salsa **\$26**

House-cured and cold smoked salmon, tropical caribbean salsa, guacamole, warmed Breads, dill and lime creme

Lushingtons' Seafood Chowder (AGF) **\$25**

Mussels, clams, hoki, prawns, dill oil served with warmed breads

Braised Lamb Croquettes **\$25**

Red wine and pomegranate braised lamb, crumbed and fried until golden brown, served with mint and apple gel, pomegranate seeds, watercress, red wine reduction and garden salad.

Sweet and Spicy Fried Chicken **\$22**

Maple aioli, pickled red onion, chilli jam, spring onion, watercress

Farmers Wedges **\$20**

Bacon, cheese, spring onion, sour cream, sweet chilli sauce

SIDE

Truffle Parmesan Fries **\$12**

Served with tomato sauce & Lushingtons' truffle aioli