

SNACKS

SEASONED WEDGES sweet chilli, sour cream (v)	14
HOT CHIPS aioli (v) add gravy 2	12
LOADED BACON FRIES cajun seasoning, cheddar cheese sauce, jalapeños, bang bang sauce (lg, vo)	18
CALAMARI lightly fried, smoky paprika & lemon seasoning, aioli, lemon (lg, ld, i)	20
CHEESY GARLIC BREAD (V) add crispy bacon 5	12
NACHOS GRANDE chilli beef, tortilla chips, salsa criolla, cheddar cheese sauce, jalapeños, guacamole, sour cream (lg, vo)	24
BRISKET TACOS (2) flour tortilla, shredded cabbage, capsicum salsa, jalapeños, coriander, bang bang sauce, lemon	21
CRISPY CHICKEN TENDERS southern seasoning, panko crumbed, chipotle mayo, butter pickles	18
CAULIFLOWER POPCORN paprika seasoning, chipotle mayo, lemon (v)	16

PIZZAS

MARGHERITA napoli sauce, tomato, mozzarella, Italian herbs (v)	23
BBQ CHICKEN napoli sauce, Spanish onion, mozzarella, coriander, sweet & spicy BBQ sauce	26
VEGGIE napoli sauce, Spanish onion, roast capsicum, mushroom, jalapeños, mozzarella, bang bang sauce (v)	25
PEPPERONI napoli sauce, Italian herbs, mozzarella, shaved parmesan	26

Gluten free pizza base available | 5

FROM THE GRILL

250G GRASS FED PORTERHOUSE	42
300G GRASS FED SCOTCH FILLET	50

All steaks are served with chips, salad & sauce:
change to veg +3 / change to mash +2
Sauces | gravy, peppercorn, mushroom, red wine jus

LION CLASSICS

CHICKEN PARMA chicken schnitzel, Virginian ham, tomato sugo, mozzarella, house salad, chips	30
VEGGIE PARMA panko & herb crumbed, plant based schnitzel, napoli sauce, mozzarella, house salad, chips (v, ldo)	28
CHICKEN SCHNITZEL panko crumbed chicken breast, house salad, chips, gravy, lemon	28
ENGLISH PIE slow cooked beef & red wine pie, mashed potatoes, buttery peas, rich gravy	28
BEER BATTERED FISH & CHIPS barramundi fillet, house salad, tartare, lemon (lg, ld, i)	29
BEEF BURGER milk bun, American cheese, lettuce, tomato, butter pickles, aioli, chips (lgo) add gluten free bun 3	27
VEGGIE BURGER milk bun, American cheese, lettuce, tomato, avocado, chipotle mayo, chips (v)	26
SPICED CHICKEN BURGER panko crumbed fillet, milk bun, American cheese, lettuce, tomato, chipotle mayo, butter pickles, chips (lg)	27
GRILLED STEAK SANDWICH sirloin steak, toasted Turkish bread, lettuce, tomato, American cheese, bacon, BBQ sauce, aioli, chips (lg)	29
TRADITIONAL BANGERS & MASH English pork sausages, mashed potatoes, peas, gravy (lg)	28

MAIN MEALS

ROAST BEEF & YORKSHIRE PUDDING slow cooked brisket, roast potatoes, glazed carrots, peas, rich gravy (lg)	35
SLOW COOKED LAMB SHANK creamy mashed potato, red wine jus, buttery peas (lg)	35
AUSTRALIAN BARRAMUNDI pan fried, roast potatoes, capsicum salsa, broccolini, red pepper sauce (lg, n, a)	38
CHILLI & GARLIC PRAWNS SPAGHETTI sugo, olive oil, white wine, Italian herbs, garlic & lemon (ldo, i)	32
CRISPY FRIED CALAMARI smoky paprika & lemon seasoning, chips, garden salad, aioli, lemon (lg, ld, i)	28
MEXICAN PARMA panko crumbed schnitzel, chilli con carne, mozzarella, guacamole, sour cream, jalapeños, chips, house salad	34
CAESAR SALAD cos lettuce, bacon, croutons, shaved parmesan, egg, ranch dressing (vo, lgo) add grilled chicken 7 add BBQ brisket 9 add chilli & garlic prawns (i) 10	22
MEXICAN RICE SALAD black beans, sweet corn, rice, avocado, coriander, salsa criolla, jalapeños, corn chips (v, ve, lg) add grilled chicken 7 add BBQ brisket 9 add chilli & garlic prawns (i) 10	23

DESSERTS

NEW YORK CHEESECAKE fresh strawberries, salted caramel ice cream (v, lg)	16
CHOCOLATE LAVA CAKE chocolate sauce, vanilla ice cream (v)	16

FEAST WITH YOUR EYES

Scan the QR code to see photos of our dishes and bring the menu to life!



Please note, a 10% surcharge applies on Sundays
In addition, a 15% surcharge applies on public holidays

(lg) low gluten
(lgo) low gluten option
(v) vegetarian
(vo) vegetarian option
(ld) low dairy
(ldo) low dairy option
(ve) vegan
(veo) vegan option
(n) contains nuts
seafood origin
(a) australian
(i) imported
(m) mixed

FOOD ALLERGIES: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability the decision to consume a meal is the responsibility of the diner.