

# LOTUS DINNER

Thursday, Friday & Saturday nights 5:30- late

## TO START

garlic bread	7.9
mozzarella garlic bread	9.9
turkish bread dukkah & olive oil	8.9
sizzling garlic prawns w/ charred sourdough	17.9
wild mushroom & goats cheese arancini w/ truffle aioli	14.0
crispy squid garlic mayo for dipping	14.8
pork and prawn spring rolls w/ asian salad & nam jim mayo	14.9
crispy white bait w/ harissa mayonnaise	13.9

## PASTA/GRAINS

hand rolled basil pesto gnocchi wild mushroom, asparagus & fresh parmesan	25.9
hand rolled pasta king prawns, calamari, garlic, olive oil, rocket & chilli	27.5
saffron seafood risotto fresh mussels, thinly sliced calamari, king prawns, herbs & goats cheese	27.5

## LOTUS CLASSICS

earth bowl GF maple pumpkin, spinach, dukkah, charred zucchini, avocado, warm quinoa, toasted pepitas & sunflower seeds, haloumi & beetroot hummus	21.5
add spiced chicken	4.0
add blackened wood smoked salmon	5.5
180gm wagyu beef burger sharp cheddar, bacon, pickles, american mustard, BBQ sauce, lettuce & caramelised onion on a soft milk bun w/ aioli & chips	24.5
salt & pepper squid salad GF cos lettuce, cucumber, asian salad, crushed cashew nuts, namjim mayo	25.5

## MAINS

classic oven baked lasagne four layers, slow cooked beef, rich napolitana sauce & fresh parmesan cheese w/ rocket & parmesan salad	22.9
osso bucco 8 hour slow cooked veal shank in red wine jus, w/ hearty vegetables & chats	27.9
coopers beer battered snapper salad, chips & tartare	25.5
chicken saltimbocca veal saltimbocca	26.9 33.9
sage, bacon, parmesan cream, mushrooms & baby spinach w/ gratin garlic potato bake	
lotus dinner plank GFD salt & pepper squid, chorizo, olives, spiced chicken, maple pumpkin, charred zucchini, namjim mayo, beetroot hummus & warm turkish bread	26.9
seafood plate tempura prawns, coopers beer battered snapper, salt & pepper squid, chips, tartare sauce & salad	29.5
'riverina' 300g scotch fillet w paris mashed potatoes, greens & sticky jus	38.5

## SHARE FOR TWO

8 hour slow cooked lamb shoulder crispy chats, charred pumpkin, israeli cous cous & steamed broccolini w/ sticky jus	65.0
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## SIDES

roasted root vegetables	9.9
sea salt chips w aioli	8.9
sweet potato chips w harissa mayo	9.9
greek village salad w feta, olives, cucumber, tomato & balsamic dressing	10.9

## KIDS MEALS

freshly crumbed schnitzel shoestring fries & salad	all 10.5
lightly battered fish shoestring fries & salad	
hand rolled pasta house made Napoli sauce & cheese	

GF: gluten free | GFD: gluten free option Phone: 49698133 fully licenced no BYO

Please be aware that all care is taken when catering for special dietary needs. Please be aware that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Your requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.