



## LERIDA ESTATE

Lunch Menu 11.30-3.00 daily

### MAINS

- Spring Lamb Fillet** – Garden Herb marinated Lamb backstrap, served medium rare on a warm Israeli Couscous Salad, sautéed cashews, Finished with Prosciutto Crisps and Balsamic reduction. 32.5
- Pie of The Week** – Chef’s Special Pie Filling Stuffed in Puffed Pastry, Served with Matching Sauce and Seasonal Salad. 24.5
- Roasted Chicken and Beetroot Salad** – (GF, V & Veg Option) – Middle Eastern spiced Roasted Chicken with Lemon, Sweet Potato, Heirloom Tomatoes, Roasted Baby Beets, Shredded Kale on a Hummus Base, Topped with Dukkah Spice Mix. (Vegetarian & Vegan Option with Seared Oyster Mushrooms & Enoki Mushrooms) 29.5
- Atlantic Salmon** – (GF) Salmon grilled with Lemon Parsley butter. Served with Heirloom Tomato and Beetroot Salad 28.5
- Pumpkin and Kale Risotto** – (GF, V, Vegan Option) – Oven Roasted Butternut Pumpkin, Butter Sautéed Spanish Onion, Heirloom Tomato, Kale Leaves, Fresh Basil, Lemon Juice and White Wine, Finished with Crumbled Feta. 24.5
- Chicken Fettuccine** – Sautéed Chicken, Cherry Tomatoes and Kalamata Olives tossed through Passata and lightened with a Walnut Pesto finished with Shaved Parmesan and Rocket Leaves. 28.5



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### DESSERTS

<b>Eton Mess (GF)</b> – Pavlova Shell, Crushed Brownie, Fresh Cream, Mixed Berries and Coulis with Chocolate sauce and Fresh Mint	15.5
<b>Trifle</b> – Ladyfinger layered with Mango, Raspberry and Sweetened Cream	15.5
<b>Basil Pannacotta</b> – Basil-Infused Pannacotta, Topped with Anzac Crumb, Balsamic Strawberries and Fried Basil	16.5
<b>Assorted Cakes (please see display cabinet)</b> – served with Cream and Coulis	9.5

### DRINKS

<b>Coffee</b> – Long Black, Cappuccino, Flat White, Latte, Espresso	Sml 4
(extra shot, soy, almond)	Lrg 4.5 0.5
<b>Chai Latte, Hot Chocolate, Mocha</b>	Sml 5
	Lrg 5.5
<b>Leaf Tea</b> – English Breakfast, Earl Grey, Chai, Peppermint, Sencha Green	5
<b>Milkshakes</b> – chocolate, caramel. Strawberry, vanilla, coffee, chai	7
<b>Bottled soft drinks, Juice</b>	5



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### BREADS & PLATTERS

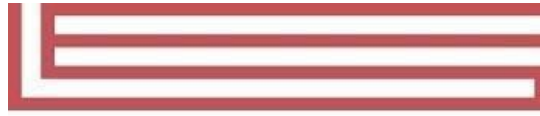
Truffle Bread – Oven Baked Loaf with Truffle Butter	7.5
Olive Bread – Oven Baked Loaf with Olive, Rocket and Parmesan Tapenade	7.5
Cheese Plate (V, GF Option), Assorted Cheeses, Olives, Nuts, Fruits, Oven Baked Bread and Crackers	25
Charcuterie Plate (GF Option) Assorted Meats, Marinated vegetables, pickles and Oven Baked Bread	29.5

### TAPAS

	each 14.5
Buttermilk-Marinaded Salt and Pepper Squid (GF) – with Sesame Aioli	
Hummus Board (GF Option) – House made Hummus and Beetroot Hummus with Oven Baked Bread	
Chicken Tenders (GF) – Buttermilk Cajun Tenders with Slaw and Avocado, Coriander Yoghurt Dressing	
Mushroom Arancini (GF) – Oven Roasted Mushroom Arancini, Tomato Passata and Shaved Parmesan	
Zucchini Fritters – Fritters with Coriander & Avocado dressing	

### SLIDERS

	each 14.5
Classic Cheeseburger (3) – Tomato Relish, American Mustard, Monterey Jack Cheese, Beef Burger Patty, Spanish Onion and Dill Pickle	
Cajun Fried Chicken (3) – Buttermilk Marinaded Cajun fried Chicken Tenders with Avocado / Coriander Beetroot Slaw and Sriracha	
Classic Vege (3) – Tomato Relish, Rocket Leaves, Beetroot, Zucchini Fritter and Tomato with Coriander and Avocado Yoghurt Dressing.	
- Add Chef's Salad - Mixed Leaves, Cherry Tomatoes, Spanish Onion, Marinated Capsicum, Beetroot, Carrot and Red Cabbage Slaw and seeded mustard vinaigrette	5
- Add Chips	7.5



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### KIDS' MENU

Junior Burger Slider (2) – Beef Pattie, Tomato Relish and Burger Cheese	9.5
Spaghetti Bolognese – Served with Shaved Parmesan	9.5
Chicken Tenders – Buttermilk Southern Fried Chicken Tenders with Chips (GF)	14.5
Chips – Bowl of chips and Sauce	7.5