



LERIDA ESTATE

Lunch Menu 11.30-3.00 daily

BREADS & PLATTERS

Truffle Bread – Oven Baked Loaf with Truffle Butter	7.5
Garlic Bread – Oven Baked Loaf with Locally Grown “Lake George” Garlic Butter	7.5
Trio of Dips – Assorted House Made Dips served with Oven Baked Sourdough	19.5
Cheese Plate (V, GF Option), Assorted Cheeses, Olives, Nuts, Fruits, Oven Baked Onion and Parmesan Bread	25
Charcuterie Plate (GF Option) Assorted Meats, Marinated vegetables, pickles and Oven Baked Onion and Parmesan Bread	29.5

SMALL PLATES

	each 14.5
Buttermilk-Marinated Salt and Pepper Squid (GF) – with Citrus and Garlic Aioli	
Chicken Tenders (GF) – Buttermilk Cajun Tenders with Slaw and Avocado, Coriander Yoghurt Dressing	
Seasoned Vegetables – Mixed Seasonal Vegetables tossed through Seasoned Parsley Butter	
Pumpkin Arancini (GF) – Pumpkin Arancini with Roast Pepita and Basil Pesto	
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 Marinated 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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LARGE PLATES

- 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 of Sweet Potato, Oven Roasted Capsicum and Rocket. 24.5
- Warm Beetroot and Oven Roasted Goats Cheese Salad (V)** – Beetroot and Roasted Goats Cheese, Rocket, Walnuts, Semi Dried Apricot, Cherry Tomato and Israeli Couscous 26.5
- Atlantic Salmon** – (GF) Salmon grilled with Lemon Parsley butter. with Rocket, Chat Potato and Seasoned Asparagus 28.5
- Wild Mushroom Risotto** – (GF, V, Vegan Option) Medley of Pan Seared Mushrooms, Fresh Green Peas, Crumbled Fetta and White Truffle Infused Grapeseed Oil 26.5
- 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

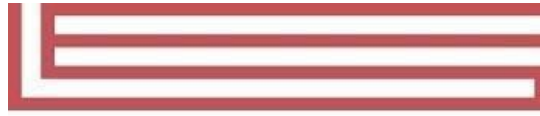


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KIDS' MENU

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



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DESSERTS

Chardonnay Peaches (GF) – <i>Lerida Estate 2018 Chardonnay</i> Poached Peaches with Greek Shortbread, Candied Mint and Cream	17.5
Zenzi Jelly (GF) – <i>Zenzi Rosato Frizzante</i> Infused Blackberry Jelly with Lemon Shortbread, Cream and Macadamia Brittle	17.5
Italian Cheesecake (GF) – Italian Cheesecake with Ricotta, Orange, Dark Chocolate and Pine Nuts, Drizzled with <i>Zenzi Rosato Frizzante</i> Reduction	18.5
Assorted Cakes (please see display cabinet) – served with Cream and Coulis	9.5

DRINKS

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