



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 <i>Hacienda Lago Seco</i> 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 Sourdough Bread	25
Charcuterie Plate (GF Option) – Assorted Meats, Marinated Vegetables, Pickles & Oven baked Sourdough Bread	29.5

SMALL PLATES

14.5 ea

Buttermilk-Marinaded Salt & Pepper Squid (GF) – with Citrus & Garlic Aioli
Chicken Tenders (GF) – Buttermilk Cajun Tenders with Slaw & Avocado, Coriander/Yoghurt Dressing
Seasoned Vegetables – Mixed Seasonal Vegetables tossed through Seasoned Parsley Butter
Pumpkin Arancini (GF) – Pumpkin Arancini with Roast Pepita & Basil Pesto
Zucchini Fritters – Fritters with Coriander & Avocado Dressing

SLIDERS

14.5 ea

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



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MAIN PLATES

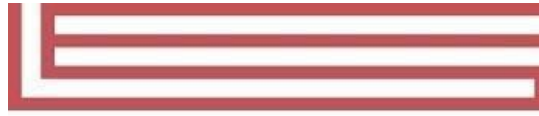
Soup of the Day (GF option) – with Oven Baked Sourdough	16.5
Mediterranean Marinated Lamb Backstrap (GF) – with Pumpkin 3 Ways, Broccolini and Braised Red Cabbage, topped with Sweet Potato Crisps and Rosemary jus	32.5
Pie of The Day – Chef’s Special Pie Filling Stuffed in Puffed Pastry, Served with Matching Sauce & Seasonal Salad of Sweet Potato, Oven Roasted Capsicum & Rocket	24.5
Warm Beetroot & Oven Roasted Goat Cheese Salad (V, GF) – Beetroot & Oven Roasted Goat Cheese, Rocket, Walnuts, Semi Dried Apricot, Cherry Tomato & Israeli Couscous	26.5
Atlantic Salmon (GF) – Salmon grilled with Lemon Parsley butter. with Rocket, Chat Potato & Seasoned Asparagus	28.5
Camembert Stuffed Chicken Breast (GF) – Wrapped in Prosciutto Served with Medley Winter Vegetables & Hollandaise Sauce	28.5



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KIDS' MENU

Junior Burger Slider (2) – Beef Pattie, Tomato Relish & 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 & Sauce	7.5



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DESSERTS

Eton Mess (GF) – Pavlova Shell, Crushed Brownie, Fresh Cream, Mixed Berries and Coulis with Chocolate Sauce and Fresh Mint	16.5
Tiramisu – Savoiardi Biscuits Dipped in Tia Maria-infused Coffee, Layered with Sweetened Whipped Cream, Flavoured with Cocoa and Topped with Fresh Chocolate	16.5
Orange-Infused Pannacotta – Topped with ANZAC Crumbs, Fresh Berries and Mint	16.5
Assorted Cakes (see display cabinet) – served with Cream and Coulis	9.5

DRINKS

Coffee – Long Black, Cappuccino, Flat White, Latte, Espresso	Sml 4.0
	Lrg 4.5
(extra shot, soy, almond)	0.5
Chai Latte, Hot Chocolate, Mocha	Sml 5.0
	Lrg 5.5
Leaf Tea – English Breakfast, Earl Grey, Chai, Peppermint, Sencha Green	5.0
Milkshakes – Chocolate, Caramel, Strawberry, Vanilla, Coffee, Chai	7.0
Bottled Soft Drinks, Juice	5.0