



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 for 2 (V, GF Option) – Assorted Cheeses, Olives, Nuts, Fruits, Oven Baked Sourdough Bread	32
Charcuterie Plate (GF Option) – Assorted Meats, Marinated Vegetables, Pickles & Oven baked Sourdough Bread	29.5
Baked Brie with Chilli Jam – Served with Toasted Sourdough	21.5

SMALL PLATES

14.5 ea

Buttermilk-Marinaded Salt & Pepper Squid (GF) – with Citrus & Garlic Aioli
Prawn and Chorizo - pan fried with Baby Spinach & Balsamic Glaze
Moroccan Chicken Skewers – with Israeli Couscous, Pomegranate and Mint Yoghurt Salad
Crispy Pork Belly – with Nashi Pear and Apple Salad
Zucchini, Corn and Halloumi Fritters – with Avocado, Coriander, Yoghurt dressing
Smoked Salmon Fish Cakes – with Sweet Chilli Aioli

SLIDERS

14.5 ea

Classic Cheeseburger (3) – Tomato Relish, American Mustard, Monterey Jack Cheese, Beef Burger Patty, Spanish Onion & Dill Pickle

Falafel (3) – Falafel patties, Tomato, Rocket, Hummus, Roast Capsicum

- Add Chef's Salad - Mixed Leaves, Cherry Tomatoes, Spanish Onion, Fennel, Marinated Capsicum, & Mixed Herb and Lemon Vinaigrette	-	5
- Add Chips	-	7.5



LERIDA ESTATE

Lunch Menu 11.30-3.00 daily

MAIN PLATES

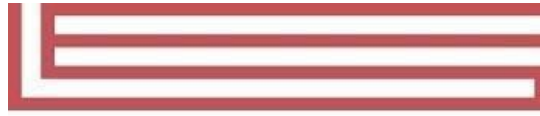
Beetroot & Fetta Risotto – White wine, Spanish Onion, Pine Nuts and fresh Green Peas Crumbled Fetta and a drizzle of Extra Virgin Olive Oil	24.5
Pan Fried Atlantic Salmon – with fresh Roquette, Fennel, Apple and Walnut salad with a Mixed Herb and Lemon Vinaigrette	28.5
Pie of the Day – Encased in Puffed Pastry with Mixed Greens, Pickled Beetroot, Cherry Tomato and Spanish Onion	24.5
Pulled Braised Lamb Shoulder Salad – Pickled Baby Beetroot, Wild Black Rice, Roquette, and sun-dried Tomatoes with a Balsamic Glaze	28.5
Confit Duck Maryland – with Spinach, Beetroot, Orange segments and Walnut Salad with a Pomegranate Glaze	32.5
Crispy Pork Belly – with Snow Pea Tendrils, Nashi Pear, Radish and Estate-made Spiced Apple Chutney	26.5



LERIDA ESTATE
Lunch Menu 11.30-3.00 daily

KIDS' MENU

Junior Burger Slider (2) – Beef Pattie, Tomato Relish & Burger Cheese	9.5
Spaghetti Bolognese – Served with Shaved Parmesan	9.5
Kids Ploughman – Ham, Cheese, Fruit, Crackers)	14.5
Chips – Bowl of Chips & Sauce	7.5



LERIDA ESTATE
Lunch Menu 11.30-3.00 daily

DESSERTS

Raspberry Ricotta Cannoli – with Fresh Berries & Chocolate Ganache	16.5
Pumpkin & Chocolate Chip Cheesecake – served with Chantilly Cream	16.5
Basil Panna Cotta – with Balsamic Strawberries and Anzac Crumb	16.5
Eton Mess – Summer Fruits, Meringue and Lemon Curd	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
(extra shot, soy, almond)	Lrg 4.5 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