

LOTUS DINNER

Thursday, Friday & Saturday nights 5:30- 8pm

TO START

garlic bread	6.9
turkish bread dukkah & olive oil	8.9
warm marinated olives garlic, chilli & lemon	7.9
roasted pumpkin & rosemary arancini	14.0
goats cheese, spinach, toasted pinenuts w/ aioli (4 pc)	
crispy squid	14.8
garlic mayo for dipping	
charred pumpkin & grilled romesco prawns	15.9

SIDES

roasted root vegetables	9.9
sea salt chips w/ aioli	8.9
sweet potato chips w/ harissa mayo	9.9

KIDS MEALS

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

GF: gluten free | GFO: gluten free option

available Phone: 49698133

fully licensed 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, funghi & 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.

SHARE FOR TWO

8 hour slow cooked lamb shoulder	59.0
red wine jus, roasted root vegetable, aioli & green beans	

LARGE PLATES

lotus seafood plate	29.5
bbq prawns, coopers beer battered snapper, salt & pepper squid, chips, tartare, namjim mayo & salad	
pappardelle	22.5
w/ beef & mushroom ragu & parmesan cheese	
coopers beer battered snapper	25.5
salad, chips & tartare	
180gm wagyu beef burger	24.5
sharp cheddar, bacon, pickles, american mustard, BBQ sauce, lettuce & caramelised onion on a soft milk bun w/ aioli & chips	
earth bowl GF	20.5
maple pumpkin, spinach, dukkah, charred zucchini, avocado, warm quinoa, toasted pepitas & sunflower seeds haloumi & beetroot hummus	
add spiced chicken	4.0
chicken saltimbocca	26.5
pan fried chicken breast, sage, bacon, parmesan cream crispy potatoes, mushrooms & baby spinach	
hand rolled gnocchi	24.9
pumpkin puree, sauteed mushrooms, sage, spinach toasted pinenuts & parmesan cheese	
salt & pepper squid salad GF	24.5
Cos lettuce, cucumber, asian salad, crushed cashew nuts, namjim mayo	
hand rolled pasta	25.9
king prawns, calamari, garlic, olive oil, rocket & chilli	
lotus dinner plank GFO	26.9
salt & pepper squid, chorizo, olives, spiced chicken, maple pumpkin, charred zucchini, namjim mayo, beetroot hummus & warm turkish bread	