

LONSDALE HOTEL

WHERE *NEIGHBOURLY* HOSPITALITY IS
SECOND NATURE, *QUALITY* PRODUCE SITS
PROUDLY AND *ALL* ARE WELCOME.





To start & share

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| Garlic bread – Turkish bread (2) toasted with garlic butter (V) | \$5 |
| Cheesy garlic & chive bread (2) (V) | \$7 |
| Tomato bruschetta – Turkish bread (2) topped with vine ripened tomatoes, buffalo mozzarella, fresh basil & sticky balsamic (V) | \$16 |
| Peanut satay chicken skewers – with a garnish salad, satay sauce & coriander | \$18 |
| Classic prawn cocktail – Fresh S.A. prawns served on iceberg lettuce, topped with cocktail sauce & fresh lemon | \$24 |
| Australian salt & pepper squid with garnish salad, aioli & lemon | \$18 |
| Crumbed prawns with garnish salad, aioli & lemon | \$24 |
| Chefs' selection for two – A tasty variety of our chef's choices to share <i>(Please see our friendly staff for chefs' options)</i> | \$42 |
| Local oysters with lemon | |
| natural ½ dozen | \$21 |
| natural 1 dozen | \$40 |
| kilpatrick ½ dozen | \$23 |
| kilpatrick 1 dozen | \$44 |

Something light

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| Lonny salad with warm chicken or fried halloumi, avocado, roast capsicum, red onion, olives, sundried tomatoes, and seeded mustard aioli dressing (GF) | \$24 |
| Chicken Caesar salad with cos lettuce, crispy bacon, shaved parmesan, croutons, poached egg, anchovies & classic Caesar dressing | \$24 |
| Pork belly salad with crunchy rice noodles, cucumber, carrot, coriander, sprouts, fresh herbs & chilli soy dressing | \$24 |



Burgers

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| Lonny burger with a house made beef patty, bacon, cheese, lettuce, tomato, green tomato relish, burger sauce, chips, whole pickle & Thai dipping sauce | \$24 |
| Southern fried chicken burger with bacon, cheese, lettuce, tomato, chipotle sauce, onion rings, chips & ranch dipping sauce | \$24 |
| Vegan burger with a vegan patty, lettuce, tomato, vegan cheese, vegan aioli, pickles & chips (VG) | \$24 |
| Steak sandwich with tender char-grilled beef, bacon, cheese, lettuce, tomato, warm onion jam, chips & BBQ bourbon dipping sauce | \$25 |
| Gluten free bun | \$4 |

Chefs' pasta

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| Chefs' signature linguine with prawn & blue swimmer crab tossed in a creamy Rosé sauce with tomato, baby spinach & parmesan | \$35 |
| Vegetarian risotto with charred zucchini, roasted red pepper, baby spinach & flaked almonds (V)(VG) | \$29 |
| Spaghetti carbonara with bacon, onion, creamy garlic sauce & parmesan | \$25 |



Seafood

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| Catch of the day <i>(please ask our friendly staff)</i> | \$POA |
| Creamy garlic prawns with steamed jasmine rice & garlic bread | \$30 |
| Salt & pepper squid with chips, salad, lemon & aioli | \$28 |
| Crumbed prawns with chips, salad, lemon & house tartare sauce | \$34 |
| Australian flathead – beer battered, grilled or crumbed with chips, salad, lemon & tartare sauce (GFA) | \$38 |
| Seafood plate with Kilpatrick oyster, salt & pepper squid, battered flathead, crumbed prawns, chips, Greek salad, lemon & tartare sauce (GFA) | \$42 |

From the grill

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| Pan-seared chicken breast topped with Salsa Verde, snow pea tendrils, roasted chat potatoes & your choice of salad or vegetables | \$29 |
| Pork belly with creamy mash, steamed broccolini, apple chutney & smoky BBQ sauce (GF) | \$29 |
| Ribeye 500g <i>Black Angus</i> | \$58 |
| Scotch fillet 300g <i>Black Angus</i> | \$40 |
| Sirloin 300g <i>Black Angus</i> | \$38 |

*Steaks are served with mashed potato & sautéed vegetables OR chips & salad.
Sauces also available with steaks.*

Sides

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| Green salad (V)(GF) | \$6 |
| Mashed potato (V)(GF) | \$6 |
| Sautéed buttered green vegetables (VGA)(GF) | \$8 |
| Bowl of chips with aioli or tomato sauce (V) | \$10 |
| Seasoned potato wedges with sour cream & sweet chilli (V) | \$12 |
| Sweet potato chips with aioli (V) | \$12 |



Pub classics

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| House crumbed chicken schnitzel with chips & salad | \$24 |
| House crumbed 300g Angus beef porterhouse schnitzel with chips & salad | \$25 |
| Roast of the day – slow roasted, carved fresh, served with roasted chat potatoes, roasted pumpkin, sautéed vegetables & gravy | \$28 |
| Chefs' mixed grill with a 150g sirloin, bacon, bratwurst sausage, lamb loin chop, roasted tomato, mushroom, fried egg & chips, sauces also available | \$39 |
| One-Piece or Two-Piece Fish. Coopers beer battered, grilled or crumbed Hake with chips, salad & tartare sauce | 1 piece \$16 2 pieces \$22 |

Sauces and toppings

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| Gravy, Peppercorn, Mushroom, Diane | \$3 |
| Creamy Garlic, Aioli, Parmigiana | \$3 |
| Hollandaise, Thai | \$4 |
| Hawaiian (Napoli sauce, Ham, Pineapple & Cheese), | \$8 |
| Kilpatrick (Smoky BBQ Sauce, Bacon & Cheese) | \$8 |
| Mexican (Guacamole, Jalapenos, Corn chips & Sour Cream) | \$8 |
| Creamy Garlic Prawns | \$12 |

Kids

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| Pasta Bolognese | \$14 |
| Chicken nuggets, chips & tomato sauce | \$14 |
| Battered fish, chips & tomato sauce | \$14 |
| Cheeseburger, chips & tomato sauce | \$14 |
| Milkshakes - Chocolate, Vanilla, Strawberry or Caramel | \$8 |



Desserts

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| Triple choc treat, chocolate pudding, chocolate sauce & chocolate ice cream | \$14 |
| Moka brûlée coffee and chocolate cold set custard, topped with gratinated sugar & coffee gelati | \$14 |
| Sticky date pudding with butterscotch sauce & vanilla bean ice cream | \$14 |
| Trio of ice cream - selection of ice cream, crushed chocolate & fresh berries <i>(please ask our friendly staff for flavours)</i> | \$12 |
| Ice cream waffle cone <i>(please ask our friendly staff for flavours)</i> | \$7 |

Tea & Coffee

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| Frangelico affogato with Frangelico liqueur, vanilla ice cream & espresso coffee | \$14 |
| Espresso, Double Espresso, Long Black | \$4 |
| Piccolo Latte, Latte, Flat White, Cappuccino, Mocha, Chai Latte | \$5 |
| Pot of Tea - Peppermint, English Breakfast, Earl Grey or Green Tea | \$7 |
| Hot Chocolate topped with whipped cream | \$8 |
| Babycino | \$4 |

Alternative Milk Available

\$2



Sparkling

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| Jansz Premium Cuvee, <i>Tasmania</i> | Glass \$12 Bottle \$60 |
| Bird in Hand Sparkling Pinot Noir, <i>Adelaide Hills</i> | Glass \$12 Bottle \$57 |
| Molly Dooker Sparkling Shiraz 'Miss Molly', <i>McLaren Vale</i> | Glass \$11 Bottle \$55 |
| La Gioiosa Prosecco, <i>Italy</i> | Bottle \$55 |
| Veuve Clicquot Brut NV, <i>Champagne France</i> | Bottle \$120 |

White

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| Zerella 'La Gita' Moscato, <i>McClaren Vale</i> | Glass \$9 Bottle \$40 |
| Bleasdale Pinot Gris, <i>Adelaide Hills</i> | Glass \$10 Bottle \$45 |
| Bird in Hand Sauvignon Blanc, <i>Adelaide Hills</i> | Glass \$11 Bottle \$48 |
| Shaw & Smith Sauvignon Blanc, <i>Adelaide Hills</i> | Glass \$15 Bottle \$68 |
| Pikes Traditionale Riesling, <i>Clare Valley</i> | Glass \$11 Bottle \$50 |
| Langmeil 'Spring Fever' Chardonnay, <i>Barossa Valley</i> | Glass \$10 Bottle \$45 |

Rose

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| Bird in Hand Pinot Rosé, <i>Adelaide Hills</i> | Glass \$10 Bottle \$50 |
| Pepperjack Grenache Rosé, <i>Barossa Valley</i> | Glass \$9 Bottle \$40 |

Reds

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| Jim Barry Cover Drive Cabernet Sauvignon, <i>Clare Valley</i> | Glass \$9 Bottle \$43 |
| Pepperjack Shiraz, <i>Barossa Valley</i> | Glass \$9 Bottle \$43 |
| Wirra Wirra Church Block Blend, <i>McLaren Vale</i> | Glass \$10 Bottle \$46 |
| Molly Dooker 'Two Left Feet' Cabernet Merlot, <i>McLaren Vale</i> | Glass \$11 Bottle \$55 |
| Running with the Bulls Tempranillo, <i>Adelaide Hills</i> | Glass \$9 Bottle \$43 |
| Shottesbrooke GSM, <i>McLaren Vale</i> | Glass \$9 Bottle \$43 |
| Bleasdale 'Second Innings' Malbec, <i>Adelaide Hills</i> | Glass \$9 Bottle \$40 |
| SC Pannell Basso Garnacha, <i>McLaren Vale</i> | Glass \$11 Bottle \$50 |
| First Drop 'Mother's Milk' Shiraz, <i>Barossa Valley</i> | Bottle \$50 |
| Heirloom Vineyards Pinot Noir, <i>Adelaide Hills</i> | Bottle \$45 |
| Henschke Keyneton Euphonium Blend, <i>Barossa Valley</i> | Bottle \$85 |
| Coriole Sangiovese, <i>McLaren Vale</i> | Bottle \$45 |