

LONSDALE HOTEL

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





To start & share

Garlic bread – Turkish bread (2) toasted with garlic butter (V)	\$5
Cheesy garlic & chive bread (2) (V)	\$7
The Soup, served with a warm bread roll <i>(See clipboard for details)</i>	\$12
Peanut satay chicken skewers – with a garnish salad, satay sauce & coriander (GF)	\$18
Classic prawn cocktail – Fresh S.A. prawns served on iceberg lettuce, topped with cocktail sauce & fresh lemon (GF)	\$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>(See clipboard for details)</i>	\$42
Local oysters with lemon	
natural ½ dozen	\$21
natural 1 dozen	\$40
kilpatrick ½ dozen	\$23
kilpatrick 1 dozen	\$44

Something light

Lonny salad with warm chicken <u>OR</u> fried halloumi, avocado, roast capsicum, red onion, olives, sundried tomatoes, and seeded mustard aioli dressing (GF)	\$27
Chicken Caesar salad with cos lettuce, crispy bacon, shaved parmesan, croutons, poached egg, anchovies & classic Caesar dressing	\$27
Pork belly salad with crunchy rice noodles, cucumber, carrot, coriander, sprouts, fresh herbs & chilli soy dressing	\$27
Vegetarian mushrooms, Swiss mushrooms stuffed with pumpkin, fetta & shallots, served on a bed of rocket, green beans and grilled broccolini with pine nuts and truffle oil <i>(Vegan option available on request)</i>	\$28



Burgers

Lonny burger with a beef patty, bacon, cheese, lettuce, tomato, green tomato relish, burger sauce, whole pickle, chips & Thai dipping sauce	\$24
Southern fried chicken burger with bacon, cheese, lettuce, tomato, chipotle sauce, chips & ranch dipping sauce	\$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 & pizza

Chef's home-made beef lasagne served with salad	\$24
Spaghetti carbonara with bacon, onion, creamy garlic sauce & parmesan	\$25
Add chicken	\$6
Chefs' signature linguine with prawn & blue swimmer crab tossed in a creamy Rosé sauce with tomato, baby spinach & parmesan	\$35
BBQ chicken pizza, crispy pizza base topped with BBQ sauce, grilled chicken, bacon, pineapple and mozzarella cheese	\$23
Margherita pizza, crispy pizza base topped with Italian sugo, sliced tomato, buffalo mozzarella, fresh basil and shaved parmesan	\$23



Seafood

The Catch <i>(See clipboard for details)</i>		\$POA
Creamy garlic prawns with steamed jasmine rice & garlic bread (GF)		\$30
Salt & pepper squid with chips, salad, lemon & aioli		\$28
Crumbed prawns with chips, salad, lemon & house tartare sauce		\$34
Seafood mix with salt & pepper squid, Coopers beer battered, crumbed or grilled fish, crumbed prawns, chips, Greek salad, lemon & house tartare sauce		\$34
Add kilpatrick or natural oysters		\$4 each
One-Piece or Two-Piece Fish. Coopers beer battered, grilled or crumbed hake with chips, salad & house tartare sauce	1 piece	\$18
	2 piece	\$24

From the grill

Grills are served with a choice of mashed potato, chips OR roast potato and salad OR vegetables.

Ribeye 500g <i>Black Angus</i>		\$58
Scotch fillet 300g <i>Black Angus</i>		\$40
Porterhouse 300g <i>Black Angus</i>		\$38
Chefs' mixed grill with a 150g steak, bacon, bratwurst sausage, lamb loin chop, roasted tomato, mushroom & a fried egg		\$39
Grilled chicken breast		\$29

Sides

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



Pub classics

House crumbed chicken schnitzel with chips & salad	\$24
House crumbed 300g Angus beef porterhouse schnitzel with chips & salad	\$25
The Roast, carved fresh, served with roasted potatoes, roasted pumpkin, vegetables & gravy <i>(See clipboard for details)</i>	\$28
The Pie, chef's home-made pie served with creamy mash potatoes and peas <i>(See clipboard for details)</i>	\$28
Pork belly with creamy mash, steamed broccolini, apple chutney & smoky BBQ sauce (GF)	\$29
BBQ pork spare ribs marinated in a spicy BBQ sauce, slow roasted, served with coleslaw, Greek salad and shoestring chips	\$29
Chicken mignon served with mash potato, topped with a mushroom sauce & your choice of salad <u>OR</u> vegetables	\$29

Sauces and toppings

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

Gluten free regular gravy available on request.



Kids

Pasta Bolognese	\$15
Chicken nuggets, chips & tomato sauce	\$15
Battered fish, chips & tomato sauce	\$15
Cheeseburger, chips & tomato sauce	\$15

All kid's meals served with a small salad.

Milkshakes - Chocolate, Vanilla, Strawberry or Caramel	\$8
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Desserts

Apple & rhubarb crumble, slow baked apple and rhubarb, topped with a sweet crumble, warm custard and green apple sorbet	\$14
Bread & butter pudding, traditional oven baked pudding with raisins and vanilla bean custard	\$14
Affogato, espresso coffee with vanilla bean ice cream	\$7
Add Frangelico	\$7
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

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

Chandon Brut NV, <i>Yarra Valley</i>	Glass \$12	Bottle \$60
Jansz Rose NV, <i>Tasmania</i>	Glass \$12	Bottle \$55
Tesoro Prosecco, <i>Blend of regions</i>	Glass \$9	Bottle \$40
Molly Dooker 'Miss Molly' Sparkling Shiraz, <i>McLaren Vale</i>	Glass \$11	Bottle \$55

White

Zerella 'La Gita' Moscato, <i>McLaren Vale</i>	Glass \$9	Bottle \$45
Bird in Hand Sauvignon Blanc, <i>Adelaide Hills</i>	Glass \$11	Bottle \$50
Montevento Pinot Grigio, <i>Veneto IT</i>	Glass \$10	Bottle \$45
Chain of Ponds Gruner Veltliner, <i>Adelaide Hills</i>	Glass \$9	Bottle \$40
Langmeil 'Spring Fever' Chardonnay, <i>Barossa Valley</i>	Glass \$10	Bottle \$45

Rose

Chain of Ponds 'Innocence' Rose, <i>Adelaide Hills</i>	Glass \$9	Bottle \$40
Paxton 'Pollinator' Organic Rose, <i>McLaren Vale</i>	Glass \$10	Bottle \$45

Reds

Chain of Ponds 'Section 400' Pinot Noir, <i>Adelaide Hills</i>	Glass \$9	Bottle \$40
Pepperjack Shiraz, <i>Barossa Valley</i>	Glass \$9	Bottle \$40
Gemtree 'Bloodstone' Organic Shiraz, <i>McLaren Vale</i>	Glass \$10	Bottle \$45
Molly Dooker 'Two Left Feet' Cabernet Merlot, <i>McLaren Vale</i>	Glass \$11	Bottle \$55
Cirillo 'The Vincent' Grenache, <i>Barossa Valley</i>	Glass \$10	Bottle \$45
Maretti Chianti, <i>IT</i>	Glass \$12	Bottle \$55
Zema Estate Cabernet Sauvignon, <i>Coonawarra</i>		Bottle \$60