

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)	\$6
Cheesy bread garlic cheese & chive bread (2) (V)	\$8
The soup see clipboard for details	
Peanut satay chicken skewers with a garnish salad, satay sauce (GF)	\$18
Classic prawn cocktail fresh prawns served on iceberg lettuce, topped with cocktail sauce & fresh lemon (GF)	\$25
Salt & pepper squid with garnish salad, tartare & fresh lemon	\$20
Crumbed prawns with garnish salad, tartare & fresh lemon	\$25
Local oysters with lemon	
natural ½ dozen	\$22
natural 1 dozen	\$42
kilpatrick ½ dozen	\$25
kilpatrick 1 dozen	\$46

Something light

Beetroot & walnut citrus salad with avocado, orange segment, red onion, lightly pickled beetroot, candied walnuts & seeded mustard citrus dressing (GF)	\$27
Add chicken <u>OR</u> fried halloumi	\$6
Caesar salad with cos lettuce, crispy bacon, shaved parmesan, croutons, poached egg, anchovies & home-made Caesar dressing	\$27
Add chicken <u>OR</u> prawns	\$6
Thai salad with pickled carrots, mixed salad, red onion, cucumber, cherry tomatoes, bean sprouts, golden shallots & home-made Thai dressing (GF)	\$27
Add chicken <u>OR</u> prawns	\$6



Burgers

Lonny burger with house-made beef patty, bacon, cheese, lettuce, tomato, burger sauce, tomato sauce, American mustard, sweet & spiced gherkins, chips & Thai dipping sauce \$25

Southern chicken burger fried OR grilled with bacon, cheese, lettuce, tomato, chipotle sauce, chips & garlic aioli dipping sauce \$25

Steak sandwich with tender char-grilled beef, bacon, cheese, lettuce, tomato, warm onion jam, chips & BBQ bourbon dipping sauce \$27

Gluten free bun \$4

Chefs' pasta & pizza

The Pasta see clipboard for details

Vegetarian lasagne chef's home-made creamy ricotta spinach & mushroom lasagne served with salad \$25

Spaghetti Carbonara with bacon, rich creamy sauce, parmesan and black pepper \$26
Add chicken OR prawns \$6

House-made gnocchi tomato sauce with roasted pumpkin, cherry tomatoes, wilted spinach, grated cheese & shaved parmesan \$28
Add chicken OR prawns \$6

BBQ chicken pizza crispy pizza base topped with BBQ sauce, grilled chicken, bacon, pineapple and mozzarella cheese \$24

Margherita pizza crispy pizza base topped with Italian sugo, sliced tomato, buffalo mozzarella, fresh basil and shaved parmesan \$24

Pepperoni pizza crispy pizza base topped with napolitana, generous pepperoni, oregano and mozzarella cheese \$24



Seafood

The Catch see clipboard for details

Atlantic salmon pan seared with creamy mash, sauteed broccolini, fresh lemon and house made Bearnaise sauce	\$36
Creamy garlic prawns with steamed jasmine rice & garlic bread (GF)	\$30
Salt & pepper squid with chips, salad, lemon & tartare	\$29
House crumbed prawns with chips, salad, lemon & house tartare sauce	\$36
Seafood mix with salt & pepper squid, Coopers beer battered, crumbed or grilled fish, crumbed prawns, chips, Greek salad, lemon & house tartare sauce	\$38
Add Kilpatrick or natural oyster	\$4
One-Piece or Two-Piece Fish. Coopers' beer battered, grilled or crumbed hake with chips, salad & house tartare sauce	1 piece \$20 2 piece \$25

From the grill

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

Ribeye 500g	\$58
Scotch fillet 300g	\$43
Porterhouse 300g	\$40
Grilled chicken breast	\$29
Mixed grill with a 150g porterhouse steak, bacon, pork sausage, lamb loin chop, roasted tomato, mushroom & a fried egg	\$41

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	\$8



Pub classics

The Roast see clipboard for details

The Pie see clipboard for details

Chicken schnitzel house crumbed with chips & salad \$25

Porterhouse schnitzel served with chips & salad \$26

Braised lamb shanks with creamy mash and sauteed snow peas \$36

Pork belly with creamy mash, steamed broccolini, apple chutney & smoky BBQ sauce (GF) \$30

BBQ pork spare ribs marinated in a sweet and spiced BBQ sauce, slow roasted 12 hours, served with house made coleslaw and chargrilled corn salsa & chips \$30

Sauces and toppings

Gravy, Peppercorn, Mushroom, Diane \$3

Creamy Garlic, Garlic Aioli \$3

Hollandaise, Thai, Satay \$4

Parmigiana Napoli and cheese \$4

Hawaiian Napoli sauce, ham, pineapple & cheese \$8

Kilpatrick smoky BBQ sauce, bacon & cheese \$8

Mexican chili con carne, guacamole, corn chips & sour cream \$8

Bolognese beef Bolognese & cheese \$8

Pepperoni Napoli sauce, pepperoni & 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

The Desserts see clipboard for details

Affogato espresso coffee with vanilla bean ice cream	\$7
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Add Frangelico	\$7
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Trio of ice cream selection of ice cream, crushed chocolate & fresh berries <i>please ask our friendly staff for flavours</i>	\$12
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Ice cream waffle cone <i>please ask our friendly staff for flavours</i>	\$7
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Tea & Coffee

Espresso, Double Espresso, Long Black	\$4
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Piccolo Latte, Latte, Flat White, Cappuccino, Mocha, Chai Latte	\$5
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Pot of Tea Peppermint, English Breakfast, Earl Grey, or Green Tea	\$7
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Hot Chocolate topped with whipped cream	\$8
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Babycino	\$4
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Alternative Milk Available	\$2
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Sparkling

Moet and Chandon Brut NV Champagne, Epernay France		Bottle \$110
Chandon Brut NV, Yarra Valley		Bottle \$65
Bird in Hand Sparkling Pinot, Adelaide Hills	Glass \$12	Bottle \$59
First Drop 'Following the Sun' Prosecco, Barossa Valley	Glass \$9	Bottle \$42
Molly Dooker 'Miss Molly' Sparkling Shiraz', McLaren Vale	Glass \$11	Bottle \$55

White

Lake Breeze Moscato, Langhorne Creek	Glass \$9	Bottle \$42
Pewsey Vale Riesling, Eden Valley	Glass \$11	Bottle \$52
Bird in Hand Sauvignon Blanc, Adelaide Hills	Glass \$11	Bottle \$52
Shaw & Smith Sauvignon Blanc, Adelaide Hills		Bottle \$68
First Drop 'Endless Summer' Pinot Grigio, Adelaide Hills	Glass \$10	Bottle \$50
d'Arenberg 'Olive Grove' Chardonnay, McLaren Vale	Glass \$9	Bottle \$42

Rose

Esilio 'Tit for Tat' Sangiovese Rose, Mt Lofty Ranges	Glass \$9	Bottle \$40
Bird in Hand Pinot Rose, Adelaide Hills	Glass \$11	Bottle \$50

Reds

Chain of Ponds 'Section 400' Pinot Noir, Adelaide Hills	Glass \$9	Bottle \$42
Coldstream Hills Pinot Noir, Yarra Valley		Bottle \$65
d'Arenberg 'd'Arry's Original' Shiraz Grenache, McLaren Vale	Glass \$10	Bottle \$50
First Drop 'Mother's Milk' Shiraz, Barossa Valley	Glass \$12	Bottle \$60
Shaw & Smith Shiraz, Adelaide Hills		Bottle \$95
Lake Breeze Cabernet Sauvignon, Langhorne Creek	Glass \$12	Bottle \$60
Molly Dooker 'Two Left Feet, Cabernet Merlot, McLaren Vale	Glass \$11	Bottle \$55
Bruno Rocca Nebbiolo, Barbaresco Italy		Bottle \$90
Bera Barbera D'Alba, Neviglie Italy		Bottle \$70