

# Standard Lunch

Available for lunch 7 days

1 course \$17.90 | 2 courses \$23.90 | 3 courses \$30.90

## ENTREE

**Risotto croquettes** stuffed w smoked bacon, chicken & bocconcini, chive sour cream

**Stuffed button mushrooms (g)** filled w cream cheese, parmesan, bacon, garlic & herbs

**Cheesy garlic OR herb bread (v)** w parsley, reggiano parmesan & Mersey Valley cheddar

## MAIN

**Tempura fish & beer battered chips** w house salad, aioli & lemon

**Salt & pepper calamari** w bean sprouts, carrot, onion, capsicum, coriander, mint, cashews & nam jim dressing

**Bacon 'n' eggs** - 2 rashers of bacon & 2 fried eggs w sautéed mushrooms on Turkish toast

**Double cheese wagyu beef burger** w mixed lettuce, tomato, cheddar cheese, candy onions, pickled cucumber & beer battered chips

**Peri-peri chicken sandwich** w grilled bacon, cheddar, tomato, avocado salsa, mixed lettuce & aioli

**Steak sanga** w grilled rib fillet, beetroot, cheddar, candy onions, rocket, smoky BBQ sauce & beer battered chips

**Chicken Caesar salad** w crispy bacon, anchovies, boiled egg, croutons, parmesan & Caesar sauce

**Pork belly salad (g)** w roasted sweet potatoes, wilted greens, cashews, apple & balsamic

**Chicken & pumpkin salad (g)** w feta, olives, rocket, semi-dried tomatoes, flaked almonds & balsamic

**Slow roasted lamb & potato salad (g)** w lettuce, feta, tomato, cucumber, onion, olives & balsamic

**Halloumi salad (g,v)** w potatoes, lettuce, tomato, Spanish onion, pine nuts, pesto & house dressing

## DESSERT

**Raspberry panna cotta (g)** w berry compote & double cream

**Ice cream sundae (g)** of coconut, pistachio & vanilla w fresh berries, macadamia & raspberry coulis

**Belgian chocolate & macadamia brownie** w chocolate sauce, coconut ice cream & double cream

v: vegetarian    g: gluten free

# Premium Lunch

Available for lunch 7 days

1 course \$26.90 | 2 courses \$33.90 | 3 courses \$40.90

## ENTREE

**Salt 'n' pepper calamari** w aioli & lemon

**Honey & lime prawns (g)** w avocado salsa & homemade cocktail sauce

**Grilled halloumi (g,v)** w minted yogurt, pine nuts, coriander, rocket onion salad

## MAIN

**Slow-cooked lamb rump (g)** in tomato & red wine w roasted sweet potatoes, broccolini, semi-dried tomatoes & red wine jus

**Passionfruit & orange glazed confit duck legs (g)** w sweet potato puree, steamed greens, garlic chat potatoes & red wine jus

**Oyster blade (g)** slow braised in tomato & red wine served on creamy mashed potatoes, green beans & red wine jus

**Linguine** w sautéed Mooloolaba king prawns, spinach, chili, garlic, fresh herbs, lemon, tomato & white wine sauce

**Chicken roulade (g)** w honey roasted jap pumpkin, steamed greens, roasted red peppers & porcini mushroom sauce

**Mediterranean platter** of Greek lamb OR peri-peri chicken souvlaki, grilled halloumi on Greek salad w tzatziki & grilled bread

**Linguine (v)** w olives, capsicum, onions, mushrooms in Napoli sauce & parmesan

## DESSERT

**Vanilla bean crème brulee (g\*)** w pistachio ice cream & Italian biscotti\*

**Lindt chocolate torte (g)** w fresh berries, vanilla bean ice cream & double cream

**Affogato sundae (g\*)** w vanilla bean ice cream, espresso, kahlua & Italian biscotti\*

**Sticky date pudding** w spiced rum caramel sauce, vanilla bean ice cream & double cream

v: vegetarian    g: gluten free    g\*: biscotti is not gluten free

## LitsE Classic Tapas

Available for lunch & dinner All 10.9 each Wine Suggestions  
Tapas platter – choose any 3 tapas to be shared on a platter 29.9

**LitsE dips (v)** w grilled Turkish bread

**Cheesy garlic OR herb bread (v)** w parsley, reggiano parmesan & Mersey Valley cheddar

**Crispy chicken tenders** w sweet chilli sauce *Sparkling Wine*

**Stuffed button mushrooms (g)** filled w cream cheese, parmesan, bacon, garlic & herbs *Pinot Gris*

**Risotto croquettes** stuffed w smoked bacon, chicken & bocconcini, chive sour cream *Pinot Grigio*

**Salt 'n' pepper calamari** w aioli & lemon *Sparkling Wine*

## LitsE Seasonal Tapas

Available for lunch & dinner All 15.9 each Wine Suggestions  
Tapas platter – choose any 3 tapas to be shared on a platter 44.9

**Wagyu beef meatball** w minted yogurt & sumac *Pinot Noir*

**Boneless chicken** slow cooked in coconut sauce w spicy *Sem Sauv Blanc*

**Honey & lime prawns (g)** w avocado salsa & homemade cocktail sauce *Sauv Blanc*

**Grilled halloumi (g,v)** w minted yogurt, pine nuts, coriander, rocket onion salad *Rose*

**Tapas pork belly** slow cooked in char siu sauce w toasted sesame seeds & coriander *Shiraz*

**Baked tart (v)** of French Brie, semi-dried tomatoes, spinach w rocket & sherry  
onion salad & aged balsamic *Chardonnay*

v: vegetarian g: gluten free

# Mains

## Wine Suggestions

<b>Linguine (v)</b> w olives, capsicum, onions, mushrooms in Napoli sauce & parmesan	28.9	Sparkling Wine
<b>Mediterranean platter</b> of Greek lamb OR peri-peri chicken souvlaki, grilled halloumi on Greek salad w tzatziki & grilled bread	29.9	Sem Sauv Blanc
<b>Linguine</b> w sautéed Mooloolaba king prawns, spinach, chili, garlic, fresh herbs, lemon, tomato & white wine sauce	31.9	Sauv Blanc
<b>Chicken roulade (g)</b> w honey roasted jap pumpkin, steamed greens, roasted red peppers & porcini mushroom sauce	31.9	Chardonnay
<b>Oyster blade (g)</b> slow braised in tomato & red wine served on creamy mashed potatoes, green beans & red wine jus	32.9	Merlot
<b>Passionfruit &amp; orange glazed confit duck legs (g)</b> w sweet potato puree, steamed greens, garlic chat potatoes & red wine jus	32.9	Pinot Noir
<b>Spanish style risotto (g)</b> w king prawns & chicken, roasted capsicum, peas, saffron rice & grilled lemon	33.9	Pinot Grigio
<b>Slow-cooked lamb rump (g)</b> in tomato & red wine w roasted sweet potatoes, broccolini, semi-dried tomatoes & red wine jus	34.9	Cab Sauv
<b>Slow roast Berkshire pork belly (g)</b> w garlic chat potatoes, bok choy, apple chutney, crackling & jus	34.9	Shiraz cab
<b>NQ barramundi (g)</b> w warm crushed potato salad, steamed beans, homemade cocktail sauce & fried capers	35.9	Pinot Gris
<b>Eye fillet (g)</b> w creamy mashed potatoes, steamed greens, watercress & red wine jus	41.9	GSM/Shiraz

# Sides

Available for lunch & dinner 7.9

Bowl of beer battered chips & aioli | Sautéed garlic chat potatoes w butter

Mashed potatoes & jus | Steamed greens | Greek salad

v: vegetarian g: gluten free

# Desserts

"Some of the best desserts in Brisbane" - All desserts are hand made by our talented chefs  
Available 9am – late

<b>Raspberry panna cotta (g)</b> w berry compote & double cream	13.9
<b>Lindt chocolate torte (g)</b> w fresh berries, vanilla bean ice cream & double cream	13.9
<b>Affogato sundae (g*)</b> w vanilla bean ice cream, espresso, kahlua & Italian biscotti*	13.9
<b>Ice cream sundae (g)</b> of toasted coconut, pistachio & vanilla w fresh berries, roasted macadamias & raspberry coulis	13.9
<b>Belgian chocolate &amp; macadamia brownie</b> w chocolate sauce, toasted coconut ice cream & double cream	13.9
<b>Vanilla bean crème brulee (g*)</b> w pistachio ice cream & Italian biscotti*	13.9
<b>Sticky date pudding</b> w spiced rum caramel sauce, vanilla bean ice cream & double cream	13.9
<b>Vanilla bean ice cream   pistachio ice cream   toasted coconut ice cream (g)</b>	3.9
<b>Homemade biscotti</b>	3.9

# Cheese Platter

Available 9am – late

Served w homemade pear paste, honey walnuts, fresh apple, strawberries & lavosh.

<b>Soignon goat's cheese</b> , fine and delicate texture w a mild goat flavor, France	Per 40g	13.9
<b>Brie de nangis</b> , rich double cream w slightly nutty & buttery characteristics, France	Per 40g	13.9

g: gluten free    g\*: biscotti is not gluten free

# Breakfast

Saturday - Sunday (8am – 12pm)

We use only the freshest free range eggs.

<b>2 slices of fruit toast/Turkish toast/thick toast/sourdough</b> served w butter/jam/vegemite	6.0
<b>Eggs cooked to your liking</b> – 2 poached, fried or scrambled eggs on toast	9.9
<b>Pancakes</b> w vanilla bean ice cream, maple syrup & butter	11.9
<b>Bacon 'n' eggs</b> – 2 rashers of bacon & 2 poached, fried or scrambled eggs on toast	12.9
<b>Smashed avocado</b> w pesto, Danish feta served on sourdough toast	12.9
<b>Brioche French toast</b> w vanilla bean ice cream, strawberries, maple syrup & cinnamon powder	14.9
<b>Mushroom breakfast</b> w sautéed mushrooms in garlic butter w pesto, haloumi, tomato & rocket on Turkish toast	15.9
<b>Grilled halloumi cheese</b> w 2 poached eggs, avocado salsa & Turkish toast	16.9
<b>Spanish omelette</b> of bacon, potato, spinach, red onion & parmesan, tomato & rocket w Turkish toast	16.9
<b>Eggs benedict</b> – 2 poached eggs served on toasted Turkish bread w sautéed spinach, homemade hollandaise sauce, rocket & choice of leg ham   bacon   Tasmanian smoked salmon	17.9
<b>Big breakfast</b> of grilled pork sausage, 2 eggs, 2 rashers of bacon, tomato, mushrooms, hash brown & thick toast	19.9

Served w butter. Please select accompaniments from the extras menu

## **Breakfast Extras**

Offered as accompaniments to existing orders only

Vegemite   raspberry jam   honey   maple syrup	1.0
Grilled tomato   hash brown (1)   hollandaise	1.5
Grilled bacon (1)   egg (1)   gluten free toast (1)	2.0
Ham (2)   Turkish toast (1)   thick toast (1)   sourdough (1)	2.5
Mushrooms   pork sausage (1)   wilted spinach   vanilla bean ice cream (1)	3.0
Fresh strawberries   fruit toast (1)   fresh avocado	3.0
Grilled halloumi	4.5
Tasmanian smoked salmon	5.0

## **Children's Breakfast**

Available for children only up to 12 years old.

<b>Pancakes</b> w vanilla ice cream, maple syrup & butter	8.9
<b>Grilled bacon &amp; egg</b> w hash brown & toast	8.9
<b>Grilled sausage &amp; egg</b> w hash brown & toast	8.9
<b>Ham cheese finger</b>	8.9