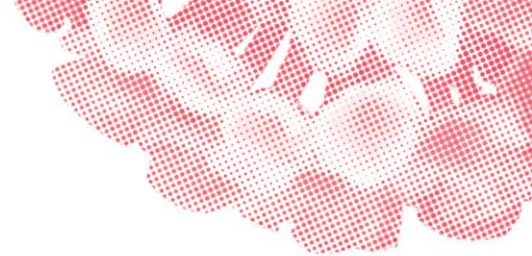


Lantana



DINNER

FROM 5PM – 9.30PM

BITES AND SHARING

Giant Gordal Olives (Ve) 3.5

Wild Mushroom Arancini (*three per serve*)
Three arancini with truffle oil aioli & Parmesan 5

Mezze Board
With dips, baba ganoush, dukkah, pickled red onion, olives & sourdough 7.9
add chorizo 4 add beetroot cured salmon 4.5

Halloumi Fries
With house harissa & honey 6.9

Padron Peppers (Ve)
With vegan cashew tahini 'mayo' 4.5

Confit Duck Tacos (*two per serve*)
Soft tacos with hoisin sauce, cucumber, spring onion, coconut sambal & Sriracha aioli 6.9

Cauliflower Tacos (Ve) (*two per serve*)
Soft tacos with roasted cauliflower, chilli sambal, pickled red onion & lotus crisps 5

PLANT BASED

Indonesian Fried Rice
With *kimchi 10.50* or *shredded chicken 11.50*
Nasi Goreng Lantana style with brown rice, chilli sambal, fried egg, roasted peanuts & tomato, cucumber & herb salad
add both 12.50

Cauliflower Shawarma Grain Bowl (Ve)
With quinoa, kale, pomegranate, preserved lemon, cashew tahini 'mayo' & turmeric toasted seeds 10.5
add a poached egg 1.5 add grilled halloumi 3.5

Crispy Tofu Katsu (Ve)
Coconut curry katsu sauce, rainbow Asian slaw, Sriracha, peanut sesame chilli crunch & lotus crisps 10
add sautéed greens 4

Avocado Poke Bowl (Ve)
Avocado, pickled ginger, seasoned black rice, tenderstem broccoli with gochujang sesame dressing, edamame, spinach, kimchi & peanut crunch 10.5
add poached egg 1.5

EXTRA BITS

Fries with Rosemary Salt
with gochujang aioli or cashew tahini 'mayo' 4
Sautéed Greens
with Szechaun salt 4
Asian Slaw
with lime dressing 3
Corn Cob
with cashew tahini 'mayo' & coconut chilli sambal 4
Mixed Leaf Salad
with Lemon Dressing 3.5



MEAT & FISH

Steak & Frites
6oz onglet with miso spring onion butter, fries & watercress salad 15
add Asian slaw 3 add sautéed greens 4

Pulled Chicken Shawarma Grain Bowl
With quinoa, kale, pomegranate, preserved lemon, cashew tahini 'mayo' & turmeric toasted seeds 13.5
add a poached egg 1.5 add grilled halloumi 3.5

Pan Fried Hake
With butterbean, chorizo & tomato stew, confit garlic aioli & chilli shallot crumb 13.9
add sautéed greens 4

Sticky Asian Pork Belly
Slow cooked Asian pork belly slices with hoisin glaze, grilled pineapple, kimchi & gochujang mayo 13.9
add Asian slaw 3 add corn 4

Harissa Spiced Lamb Shoulder
Served with baba ganoush, cauliflower puree, dukkah, & chicory salad with orange oil 14.5
add sautéed greens 4

Salmon Poke Bowl
Poached salmon, seasoned black rice, tenderstem broccoli with gochujang sesame dressing, edamame, spinach, kimchi & peanut crunch 13.9
add poached egg 1.5 add smashed avocado 4

Chicken Schnitzel Katsu
Buttermilk chicken, coconut curry katsu sauce, rainbow Asian slaw, Sriracha & peanut sesame chilli crunch 13.5
add a fried egg 1.5 add fries with gochujang aioli 4

A discretionary service charge of 12.5% will be added to your bill.

We cannot guarantee the absence of allergens. Please inform a member of staff of any allergies.
Allergen menu available.



Lantana

DRINKS

COCKTAILS

Espresso Martini

Vodka, Kahlua, espresso **8.5**

Bloody Mary

Vodka, tomato, Tabasco, lemon, celery **7**

Virgin Mary

Tomato, Tabasco, lemon, celery **5**

Aperol Spritz

Aperol, Prosecco, soda, orange **8**

Negroni

Sipsmith Gin, Campari, sweet Vermouth **8.5**

Lantana Mule

Vodka, house gingerade, lime **8**

Hibiscus Collins

Sipsmith Gin, hibiscus, lime **8**

Chai Old Fashioned

Wild Turkey Rye Whiskey, chai syrup, angostura bitters, orange **8.5**

SODAS

House Lemonade **3.2**

House Gingerade **3.2**

House Hibiscus, Lime, Mint **3.2**

Coke / Diet Coke **3**

Cherry Plum Kombucha **3.5**

JUICES

OJ Freshly Squeezed **3.8**

The Hulk

Kale, celery, cucumber, lime, apple **4.5**

Sunshine Coast

Carrot, orange, apple, ginger **4.5**

HeartBeet

Beetroot, carrot, apple, ginger **4.5**

SMOOTHIES

PBD

Peanut butter, date, banana, milk, cinnamon **4.5**

Glory

Spinach, mango, banana, flax seed, apple **4.5**

Classic Berry

Banana, berry, honey, milk, yoghurt **4.5**

SPICE IT UP

Matcha Latte **3**

Turmeric Chai Latte **3**

Chai Latte **3**

Lemon, ginger & honey infusion **3**

Fresh mint infusion **3**

BEERS & CIDRE

Nils Oscar God Lager **5**

Little Creatures Pale Ale **5.5**

Little Creatures Dog Days Session Ale **5.5**

Wild Card Queen of Diamonds IPA **6**

Sassy Rose Cidre **5.5**

WINE

Sparkling (125ml/750ml)

Prosecco, Terra Serena, Treviso

Italy NV **6 / 31**

Rose (175ml/250ml/750ml)

Cinsault Rosé, Les Arceaux, Languedoc,

France 2018 **6 / 8.6 / 26**

Whites (175ml/250ml/750ml)

Vinho Verde, Terra Antiga, Vinho Verde,

Portugal NV **5.6 / 8 / 24**

Verdicchio, Accadia Consono, Marche,

Italy 2018 **6 / 8.6 / 26**

Sauvignon Blanc, Knight's Point, Marlborough,

New Zealand 2018 **6.7 / 9.6 / 29**

Reds

Carménère Reserva, De Gras, Colchagua Valley,

Chile 2018 **5.5 / 8 / 24**

Primitivo, Mocavero, Salento,

Italy 2018 **6 / 8.6 / 26**

Shiraz, Penley Estate Atlas, Coonawarra,

Australia 2016 **6.9 / 10 / 30**

*125ml available

