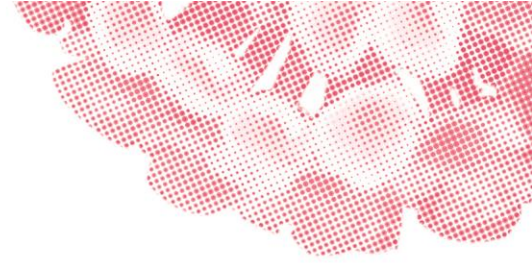


# Lantana



LUNCH

FROM MIDDAY – 3.30PM

## BITES AND SHARING

**Giant Gordal Olives 3.5**

### Mezze Board

With dips, dukkah, pickled red onion, olives, grilled sourdough **7.5**

**add chorizo 4    add beetroot cured salmon 4.5**

### Padron Peppers

With vegan cashew tahini 'mayo' **4.5**

### Toasted Courgette & Kale Bread

With chilli jam **3**

## LARGE PLATES

### Pulled Chicken Shawarma Grain Bowl

With quinoa, kale, pomegranate, preserved lemon, cashew tahini 'mayo' & turmeric toasted seeds **12**

**add a poached egg 1.5**

### Smoked Haddock Fishcakes

With poached egg, salsa verde, fennel, apple, cabbage & rocket salad & confit garlic aioli **12**

**add smashed avocado 4**

### Pork Belly Banh Mi Burger

Sliced Asian pork belly with pickled carrot & daikon, red chilli, coriander & gochujang mayo **11.50**

**add Asian slaw 3.5    add fries with gochujang aioli 4**

### Lamb Kofte

With bulgur, tomato, pomegranate & fresh herb salad, sumac almonds, Greek yoghurt & house harissa **13.50**

**add sautéed greens 4**

### Chicken Schnitzel Katsu

Buttermilk chicken, coconut curry katsu sauce, rainbow Asian slaw, Sriracha & peanut sesame chilli crunch **12.5**

**add a fried egg 1.5    add fries with gochujang aioli 4**

### Corn Fritters

Stacked with streaky bacon, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche **13**

**add a poached egg 1.5    add chorizo 4**

### Salmon Poke Bowl

Poached salmon, seasoned black rice, tenderstem broccoli with gochujang sesame dressing, edamame, spinach, cabbage & pineapple cucumber kimchi & peanut crunch **13.5**

**add poached egg 1.5    add smashed avocado 4**

### Smashed Avocado

With **bacon 11.5 or beetroot cured salmon 12.5**

On sourdough with poached egg, labneh, hazelnut & pistachio dukkah, shaved raw courgette & herb salad

## PLANT BASED

### Cauliflower Shawarma Grain Bowl

With quinoa, kale, pomegranate, preserved lemon, cashew tahini 'mayo' & turmeric toasted seeds **10**

**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**

### Chickpea Falafel

With bulgur, tomato, pomegranate & fresh herb salad, sumac almonds, Greek yoghurt and house harissa **10**

**add grilled halloumi 3.5**

### Smashed Avocado with Halloumi

On sourdough with poached egg, labneh, hazelnut & pistachio dukkah, shaved raw courgette & herb salad **11.5**

### Avocado Poke Bowl (Ve)

Avocado, pickled ginger, seasoned black rice, tenderstem broccoli with gochujang sesame dressing, edamame, spinach, cabbage & pineapple cucumber kimchi & peanut crunch **10**

**add poached egg 1.5**

### Corn Fritters with Halloumi

Stacked with halloumi, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche **13**

**add a poached egg 1.5    add chilli jam 1**

## 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**

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

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### COCKTAILS

**Espresso Martini**

Vodka, Kahlua, espresso 7.5

**Bloody Mary**

Vodka, tomato, Tabasco, lemon, celery 6.8

**Virgin Mary**

Tomato, Tabasco, lemon, celery 4.5

**Aperol Spritz**

Aperol, Prosecco, soda, orange 7.5

**Negroni**

Sipsmith Gin, Campari, Sweet Vermouth 8.5

**Lantana Mule**

Vodka, house gingerade, lime 8

**Hibiscus Collins**

Sipsmith Gin, hibiscus, lime 8

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### SODAS

House Lemonade 3

House Gingerade 3

House Hibiscus, Lime, Mint 3

Coke / Diet Coke 2.8

Cherry Plum Kombucha 3.5

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### 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

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### 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

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### 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

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### WINE

**Sparkling (125ml/750ml)**

Prosecco, Terra Serena, Treviso

Italy NV 5.5 / 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

