

LUNCH

Midday – 3.30pm

Bread with olive oil and Lantana hazelnut dukkah 3

Grilled courgette bread with chilli jam 3.5

Green olives marinated in chilli, garlic and orange 3

Mezze board with an assortment of dips, hazelnut dukkah, house pickles, olives, chargrilled flatbread 5.5

add grilled chorizo 4 add beetroot cured salmon 5

MAINS

Superfood Salmon and Avocado Salad

Beetroot cured salmon, smashed avocado, quinoa, kale, pomegranate and broccoli with mixed seeds and cashew yoghurt dressing 15
add a poached egg 1.5

Beef Burger and Fries

with jalapeno and caramelized onion relish, smoked cheddar, chipotle sour cream and dill pickle 14
add bacon 3.5 add baby gem and parmesan salad 4

Asian prawn salad

with pickled ginger, edamame, radicchio, beanshoots, chilli, peanuts, crispy rice noodles and shallots, and a nuoc cham dressing 12.5
add sautéed greens w szechuan salt 4

Shredded lamb 'kebab'

Open pitta with sweet potato, pickled red onion, pomegranate and tahini 12

Pan roasted hake

with red pepper, chorizo, butter bean stew, chilli crumb and aioli 14
add fries w aioli 4

Chicken Schnitzel

with fennel, green apple and kohlrabi salad, lemon pepper dressing and shaved parmesan 14
add fries w aioli 4 add chilli jam 1

Mauritian Chilli Cakes (V)

Spiced split pea 'falafel' with tahini dressing, pickled red onion, cauliflower tabbouleh, pomegranate seeds, sumac almonds, chargrilled pita 10
add sautéed greens 4

Smashed Avocado

on sourdough with poached egg, labneh, hazelnut dukkah, mixed leaf & fresh herb salad with your choice of
Bacon 11.5 or Halloumi 12.5 or Beetroot cured salmon 14

Corn Fritters

stacked with streaky bacon, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche 12.5
add a poached egg 1.5 add chorizo 4

Served from the Counter

Select two of our freshly made salads with either

Oven roast chicken 11 or Tart of the day 11 or Baked salmon 13

EXTRAS

Fries w aioli 4

Chorizo sausage 4

Sauteed greens w szechuan salt 4

Baby gem w parmesan & lemon pepper dressing 4

A discretionary service charge of 12.5% will be added to your bill. We cannot guarantee the absence of nuts and flour. Please inform a member of staff if you have any allergies.

COCKTAILS

Negroni 8.5

Sipsmith Gin, Red Vermouth, Campari

Lantana Mule 8

Vodka, house Gingerade, lime

Hibiscus Collins 8.5

Sipsmith Gin, Hibiscus, lime

Espresso Martini 7.5

Vodka, kahlua, espresso

Aperol Spritz 7.5

Bloody Mary 6.8

Virgin Mary 4.5

WINE (125ml glass / bottle)

Sparkling

Scolera Anticato, Prosecco, Doc Treviso Italy 6.5 / 32

Whites

2015 Franschoek, Sauvignon Blanc; South Africa 5 / 24

2013 Barbera Bianca Cignola Lombardia Italy 6 / 26

2017 Schwarz Chenin Blanc, Barossa, Australia 8 / 32

2016 Pizzini Verduzzo, Australia 6.5 / 32

2016 Riesling, Catherine Marshall, Australia 7 / 34

Rosé

2013 Woodstock, Little Miss Collett Moscato, Australia 6 / 28

Orange

2014 Mattediluma, Emilia Bianco, Italy 8.5 / 45

Reds

2016 Franschoek, Pinotage, South Africa 5 / 23

2015 Pizzini Sangiovese, Nonna Gisella Australia 6.5 / 32

2015 Tenuta Terre Nobili, Casino, Calabria Italy 6 / 26

2016 Bodegas de Exopto, Rioja, Spain 6.8 / 34

BEERS

Meantime Lager (4.5%) 5

Wild Card Queen of Diamonds Pale Ale (5%) 5

Espigna Mosaic IPA (5.5%) 5

JUICES & SMOOTHIES

OJ Freshly Squeezed 3.8

Green Machine 4.5

Kale, celery, cucumber, lime, apple

Sunshine Coast 4.5

Carrot, orange, apple, ginger

Detox 4.5

Beetroot, carrot, apple, ginger

Classic Smoothie 5

Banana, berry, honey, milk, yoghurt

Green Goddess 5

Pear, ginger, matcha, almond milk, almond butter

Power Smoothie 5

Avocado, banana, oat milk, honey

COLD DRINKS

Softs

House Lemonade 3

House Gingerade 3

Cold drip coffee 3.6

Iced coffee 3.5

Iced tea (unsweetened) 3

Hibiscus cold brew Iced tea 3

Still / Sparkling 2 / 3.5

Coke / Diet coke 2.5

HOT DRINKS

Black

Espresso 2.2

Long Black 2.6

Filter, single origin (300ml) 3.0

White

Flat White 2.9

Latte, Cappuccino 3

Piccolo 2.6

Macchiato 2.4

Chai Latte 3

Tea by Good & Proper Tea

Lantana Breakfast, Earl Grey, Wild Rooibos,

Jade Tips, Hibiscus 2.6

Chocolate

Hot Chocolate/Mocha (Mofo Deluxe from Melbourne) 3/3.5

Infusion

Lemon, ginger and honey, Fresh Mint. 3