

# Lantana

## ALL DAY

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### BITES AND SHARING

**Giant Gordal Olives (Ve) 3.5**

#### Mezze Board

With labne, dukkha, white bean hummus, pickled red onion, olives & sourdough **7.9**

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

### PLANT BASED

#### Wild Mushrooms

On sourdough with a poached egg, sun blushed tomato & white bean hummus & crispy shallot crumb **10**

**add chorizo 4    add sautéed spinach 4**

#### 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**

#### Smashed Avocado with Halloumi

On sourdough with poached egg, labneh, hazelnut & pistachio dukkah, shaved raw courgette & herb salad **11.9**

#### 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**

#### Corn Fritters with Halloumi

Stacked with halloumi, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche **13.5**

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

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.

#### Padron Peppers (Ve)

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

#### Courgette & Smoked Cheddar Bread

With chilli jam **3**

#### Halloumi Fries

With house harissa & honey **6.9**

### MEAT & FISH

#### 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**

#### Duck Hash

Shredded confit duck, fried egg, kale, roasted sweet potato, edamame, pickled red onion, plum ketchup, crème fraiche & peanut sesame seed chilli crunch **11.9**

#### 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**

#### Corn Fritters

Stacked with streaky bacon, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche **13.5**

**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, kimchi & peanut crunch **13.9**

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

#### Smashed Avocado

With *bacon* **11.9** or *beetroot cured salmon* **12.9**

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

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### SIDES

Fries with Rosemary Salt *with gochujang aioli or cashew tahini 'mayo'* **4**

Sautéed Greens *with gochujang dressing* **4**

Asian Slaw *with lime, soy, sesame dressing* **3**

Corn Cob *with sesame dressing & coconut chilli sambal* **4**

Sautéed spinach **4**

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### EXTRA BITS

Slow roast tomatoes / Portobello mushrooms/ Kimchi (Ve) **3**

Smashed avocado / Chorizo / Pork sausage **4**

Grilled halloumi / Black pudding / Streaky bacon **3.5**

Beetroot cured salmon **4.5**

Poached egg **1.5**

Extra slice of toast **1**

# Lantana

## DRINKS

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### 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**

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### SODAS

House Matcha lime cooler **3.2**

Lemonade **3.2**

House Gingerade **3.2**

House Hibiscus, Lime, Mint **3.2**

Coke / Diet Coke **3**

Dry Dragon Kombucha **4**

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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**

Magic Rock Saucery Session IPA **5.5**

Wild Card Queen of Diamonds IPA **6**

Sassy Pear Cidre **5.5**

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### 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, Monção e Melgaço, Vinho Verde,

Portugal 2018 **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

