

Lantana

ALL DAY

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

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**

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

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 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**

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

we've switched to cans to help reduce our carbon footprint!

Four Pure Pilsner (330ml can) **5**

Little Creatures Pale Ale (330ml can) **5.5**

Magic Rock Saucery Session IPA (330ml can) **5.5**

Wild Card Queen of Diamonds IPA (330ml can) **6**

Sassy Pear Cidre (330ml bottle) **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, 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

