

Lantana

LUNCH

FROM 12 – 4PM

BITES AND SHARING

Giant Gordal Olives (Ve) 3.5

Courgette & Smoked Cheddar Bread (Vg)

With labne & chilli jam 5

Cauliflower Cheese Croquetas (Vg) (four per serve)

With confit garlic aioli 4.6

Corn Ribettes (Vg)

With Sriracha butter 4

Padron Peppers (Ve) 4.5

Halloumi Fries (Vg)

With house harissa & honey 6.9

Pork Belly Croquetas (four per serve)

With confit garlic aioli 5.6

Mezze Board (Vg)

With labne, sun blushed tomato hummus, dukkah, pickled red onion, olives & sourdough 7.9

add chorizo 4 add smoked salmon 4.5

PLANT BASED (vegan variations available)

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, cashew tahini 'cream' & 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 10

add sautéed greens 4

Smashed Avocado with Halloumi

On sourdough with poached egg, chilli jam, labne hazelnut & pistachio dukkah, shaved raw courgette & herb salad 11.9

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

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

MEAT & FISH

Beef Burger

With melted Emmental cheese, pickled red cabbage, thousand island dressing and 'chicken salt' fries 12.5

add bacon 3.5

Pulled Chicken Shawarma Grain Bowl

With quinoa, kale, pomegranate, cashew tahini 'cream' & turmeric toasted seeds 13.5

add a poached egg 1.5 add grilled halloumi 3.5

Prawn & Fish Fritter Tacos

Served on soft corn tacos, with coriander and jalapeño salsa, shredded cabbage, pickled red onion, tomato, avocado and sour cream lime mayo 13.50

add corn ribettes 4

Sweet & Sour Pork Belly

Hoisin glazed pork belly slices with pineapple cucumber rojak, gochujang mayo and crispy shallots 13.9

add Asian slaw 3

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

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

Smashed Avocado

With *bacon* 11.9 or *smoked salmon* 12.9

On sourdough with poached egg, chilli jam, labne, hazelnut & pistachio dukkah, shaved raw courgette & herb salad

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.

EXTRA BITS

Fries with 'Chicken salt' (Ve) and gochujang aioli 4

Asian Slaw (Ve) with lime, sesame, soy dressing 3

Sautéed Greens (Ve) with gochujang dressing 4

Lantana

DRINKS

COCKTAILS

Ginger Daiquiri

Spiced Rum, ginger syrup, lime 9

Hibiscus Collins

Sipsmith Gin, hibiscus, lime 8

Margarita

Herradura Blanco Tequila, Triple Sec, Lime 9.5

Australian 75

Manly Limoncello, lemon, Prosecco 8

Elderflower & Earl Grey Fizz

Earl Grey infused Gin, elderflower, lemon, soda 9

Chai Old Fashioned

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

CLASSICS

Aperol Spritz 8

Bloody Mary 7

Espresso Martini 8.5

Negroni 8.5

Virgin Mary 5

SODAS

House Lemonade 3.2

Lemon, Lime & Bitters 3.2

House Gingerade 3.2

Elderflower Fizz 3.4

House Hibiscus, Lime, Mint 3.2

Coke / Diet Coke 3

Real Kombucha, Dry Dragon 4

JUICES

OJ Freshly Squeezed 3.8

Green Immunity Booster

Kale, celery, cucumber, lime, apple 4.5

Sunshine Coast

Carrot, orange, apple, ginger 4.5

Heart Beet

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

BEERS & CIDRE

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

Four Pure Lager 5

Little Creatures Pale Ale 5.5

Magic Rock Saucery Session IPA 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

