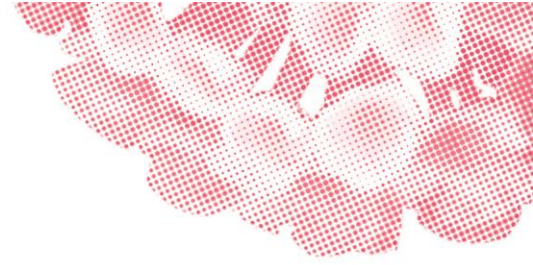


Lantana



DINNER

FROM 4PM – 9.30PM

BITES AND SHARING

Giant Gordal Olives (Ve) 3.5

Courgette & Smoked Cheddar Bread
With labne & chilli jam 5

Cauliflower Cheese Croquetas (four per serve)
With confit garlic aioli 5

Mezze Board

With labne, sunflower seed harissa pesto, dukkah, pickled red onion, olives & organic sourdough 9
add chorizo 4 add smoked salmon 4.5

Padron Peppers (Ve) 4.5

Halloumi Fries
With aioli & honey 6.9

Pork Belly Croquetas (four per serve)
With gochujang mayo 5.9

Corn Ribettes
With Sriracha butter 4.5

Smacked Cucumber (Ve)
With tataki dressing, coriander & crispy shallot crumb 4.5

VEGETABLE & PLANT BASED

Indonesian Fried Rice
With *kimchi 11* or *shredded chicken 12*
Nasi Goreng Lantana style with brown rice, chilli sambal, fried egg, roasted peanuts & tomato, cucumber & herb salad
both chicken & kimchi 13

Cauliflower Shawarma Grain Bowl (Ve)
With quinoa, kale, pomegranate, cashew tahini 'cream' & turmeric toasted seeds 11.5
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 11.5
add sautéed greens 4

Avocado Poke Bowl (Ve)
Avocado, pickled ginger, seasoned black rice, Tenderstem broccoli with gochujang sesame dressing, edamame, spinach, kimchi & peanut crunch 11
add poached egg 1.5

MEAT & FISH

Beef Burger
With melted Emmental cheese, pickled red cabbage, thousand island dressing & 'chicken salt' fries 12.5
add bacon 3.5 add a fried egg 1.5

Turkey & Cranberry Koftes
With a red pepper sauce, giant cous cous, pomegranate, kale with a citrus dressing, sumac yoghurt & toasted almonds 11.5
add sautéed Greens (Ve) 4

Pulled Chicken Shawarma Grain Bowl
With quinoa, kale, pomegranate, cashew tahini 'cream' & turmeric toasted seeds 13.9
add a poached egg 1.5 add grilled halloumi 3.5

Prawn & Fish Fritter Tacos
Served on soft corn tacos, with coriander & jalapeño salsa, shredded cabbage, pickled red onion, tomato, avocado & sour cream lime mayo 13.5
add corn ribettes 4.5

Sweet & Sour Pork Belly
Hoisin glazed pork belly slices with pineapple cucumber rojak, gochujang mayo & crispy shallots 13.9
add Asian slaw 3.5

Tuna Tataki Poke Bowl
Tuna with seasoned black rice, Tenderstem broccoli with gochujang sesame dressing, edamame, spinach, smacked cucumber & peanut crunch 14
add kimchi 3.5 add a poached egg 1.5

Chicken Schnitzel Katsu
Buttermilk chicken, coconut curry katsu sauce, rainbow Asian slaw, Sriracha & peanut sesame chilli crunch 14
add a fried egg 1.5 add fries with gochujang aioli 4

EXTRA BITS

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

Asian Slaw (Ve)
with lime, sesame, soy dressing 3.5

Sautéed Greens (Ve)
with gochujang dressing 4



We cannot guarantee the absence of allergens.
Please inform a member of staff of any allergies.
Allergen menu available.

A discretionary service charge of 14% will be added to your bill

Lantana

DRINKS

COCKTAILS

Ginger Daiquiri

Spiced Rum, ginger syrup, lime 9

Hibiscus Collins

Sipsmith Gin, hibiscus, lime 9

Margarita

Herradura Blanco Tequila, Triple Sec, Lime 9.5

Australian 75

Manly Limoncello, lemon, Prosecco 8.5

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 9

Espresso Martini 9

Negroni 8.5

Virgin Mary 6

BEERS & CIDRE

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

Four Pure Lager (Ve) 5

Little Creatures Pale Ale 5.5

Magic Rock Saucery Session IPA (GF) 5.5

Wild Card Queen of Diamonds IPA 6

Freestar 0% (Ve, GF) 5.5

Sassy Pear Cidre 5.5

SODAS

House Lemonade 3.5

Lemon, Lime & Bitters 3.5

House Gingerade 3.5

Elderflower Fizz 3.5

House Hibiscus, Lime, Mint 3.5

Coke / Diet Coke 3.5

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

WINE

**125ml available*

Sparkling (125ml/750ml)

Prosecco, Terra Serena,
Treviso, Italy NV 6 / 31

No.1 Family Estate Assemblé,
Marlborough, New Zealand, NV 60

Rose (175ml/250ml/750ml)

Pur Azur Cotes de Provence,
Côtes-de-Provence, France, 2020 7.9 / 11.2 / 33.6

Origine Rosato, IGT, *Biodynamic*
Abruzzo, Italy, 2020 35

Whites (175ml/250ml/750ml)

Finca Cerrada Viura, *Organic*
La Mancha, Spain, 2020 6.3 / 9 / 27

Chateau Petit Roubie Picpoul de Pinet, *Organic*
Languedoc-Rousillon, France 2020 7.7 / 11 / 33

Blackenbrook Sauvignon Blanc,
Nelson, New Zealand 2020 8.9 / 12.7 / 38

Rovertto Gavi di Gavi, *DOCG*
Piemonte, Italy, 2020 46

Reds (175ml/250ml/750ml)

Al Sur Natura Tempranillo Cabernet Sauvignon,
Organic, La Mancha,
Spain, 2019 6.3 / 9 / 27

Shiraz, Penley Estate Atlas,
Coonawarra, Australia 2016 7.7 / 11 / 33

Poderem della Filandra Chianti, *DOCG*
Tuscany, Italy, 2019 8.4 / 12 / 36

Paritua Stone Paddock Scarlet, *IC*
Hawkes Bay, New Zealand 2018 47

