

Lantana

LUNCH

FROM 12 – 4PM

BITES AND SHARING

Giant Gordal Olives (Ve) 4

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 honey & served with confit garlic aioli 6.9

Pork Belly Croquetas (four per serve)

With gochujang mayo 6

Corn Ribettes

With Sriracha butter 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)

With coconut curry katsu sauce, rainbow Asian slaw, Sriracha, peanut sesame chilli crunch 11.5

add sautéed greens 4

Corn Fritters with Halloumi

Stacked with halloumi, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraîche 14

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 11

add poached egg 1.5

Smashed Avocado with Halloumi

Organic sourdough with poached egg, chilli jam, labne hazelnut & pistachio dukkah, shaved raw courgette & herb salad 13

add slow braised beans 3

Smashed Avocado with Roast Tomatoes (Ve)

Organic sourdough with portobello mushrooms, chilli jam, hazelnut & pistachio dukkah, shaved raw courgette 12

add slow braised beans 3

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

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 and 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

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

Corn Fritters

Stacked with streaky bacon, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraîche 14

add a poached egg 1.5 add chorizo 4

Smashed Avocado

With *bacon 12* or *smoked salmon 13*

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

add slow braised beans 3

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

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 5

Little Creatures Pale Ale 5.5

Magic Rock Saucery Session IPA 5.5

Wild Card Queen of Diamonds IPA 6

Freestar 0% (Ve, GF) 5.5

Sassy Pear Cidre 5.5

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

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

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

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