

# Lantana



DINNER

FROM 4PM – 9PM

## BITES AND SHARING

**Giant Gordal Olives (Ve) 4**

**Courgette & Cheddar Bread**  
With labne & chilli jam 5

**Cauliflower Cheese Croquetas (four per serve)**  
With confit garlic aioli 6.5

**Mezze Board**

With labne, sunflower seed harissa pesto, dukkah, pickled red onion, olives & organic sourdough 9.5  
**add chorizo 4    add smoked salmon 4.5**

**Padron Peppers (Ve) 4.5**

**Halloumi Fries**  
With aioli & honey 7.5

**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 11.5** or **shredded chicken 12**  
Nasi Goreng Lantana style with brown rice, chilli sambal, fried egg, roasted peanuts & tomato, cucumber & herb salad  
**both chicken & kimchi 13.5**

**Crispy Tofu Katsu (Ve)**

Coconut curry katsu sauce, rainbow Asian slaw, Sriracha & peanut sesame chilli crunch 12  
**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 12  
**add poached egg 1.5**

## MEAT & FISH

**Beef Burger**

With melted Emmental cheese, pickled red cabbage, thousand island dressing & 'chicken salt' fries 14  
**add bacon 3.5    add a fried egg 1.5**

**Prawn & Fish Fritter Tacos**

Served on soft corn tacos, with coriander & jalapeño salsa, shredded cabbage, pickled red onion, tomato, avocado & sour cream lime mayo 14  
**add corn ribettes 4.5**

**Tuna Tataki Poke Bowl**

Tuna with seasoned black rice, Tenderstem broccoli with gochujang sesame dressing, edamame, spinach, smacked cucumber & peanut crunch 15  
**add kimchi 3.5    add a poached egg 1.5**

**Chicken Schnitzel Katsu**

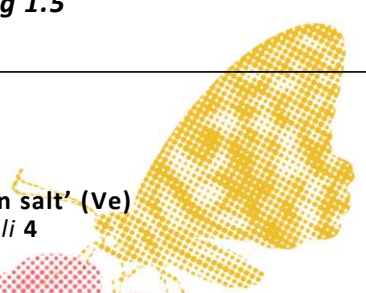
Buttermilk chicken, coconut curry katsu sauce, rainbow Asian slaw, Sriracha & peanut sesame chilli crunch 15  
**add a fried egg 1.5    add fries with gochujang aioli 4**

## 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

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### COCKTAILS

#### Ginger Daiquiri

Spiced Rum, ginger syrup, lime 9.5

#### Hibiscus Collins

Sipsmith Gin, hibiscus, lime 9.5

#### Margarita

Herradura Blanco Tequila, Triple Sec, Lime 10

#### Australian 75

Manly Limoncello, lemon, Prosecco 9

#### Elderflower & Earl Grey Fizz

Earl Grey infused Gin, elderflower, lemon, soda 9.5

#### Chai Old Fashioned

Wild Turkey Rye Whiskey, chai syrup, angostura bitters, orange 9.5

### CLASSICS

#### Aperol Spritz 9

#### Bloody Mary 10

#### Espresso Martini 10

#### Negroni 9

#### Virgin Mary 6.5

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### 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

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### 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 4

#### 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 / 32

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 / 34

Origine Rosato, IGT, *Biodynamic*  
Abruzzo, Italy, 2020 36

#### 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

Roverto 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

