



Kids eat free Monday to Thursday!

1 x free kids meal per child under 12 redeemable with a main meal purchase (min value \$20).

## BRUNCH (TIL 4PM)

**Egg + Bacon Brioche \$14**  
Fried egg, bacon, cheese, relish, bbq sauce

**Avolanche \$17**  
Smashed avo, dukkah, fetta, pumpkin seeds, chilli, basil, toasted sourdough (gfa)(vg)  
+ Poached Egg \$3

**Chilli Scrambled Eggs \$18**  
Spicy salami, fetta, chilli, spring onion, capsicum, sourdough (gfa)(vga)

**Big Breakfast \$22**  
Eggs your way, bacon, mushroom, sausage, hash brown, tomato, sourdough (gfa) (vga)

## TO SHARE

**Charcuterie \$28**  
Italian salami, prosciutto, cheese, quince paste, caper berries, crackers, sourdough & condiments

**Hummus Plate \$15**  
Housemade hummus drizzled with extra virgin olive oil, roasted chickpeas & flatbread (v)(vg)

**Croquettes \$12**  
Jamon + mozzarella, paprika, aioli (3pc)

**Prawn Sliders \$17**  
Succulent chilled Queensland prawns, zesty kewpie, shallots, watercress, lemon on a warm brioche (2pc)

**Calamari Fritos \$19**  
Salt + Pepper seasoned calamari, lightly fried, fresh lime, served with aioli (g)

**Cheesy Garlic Bread \$9**  
Herbed garlic butter, mozzarella blend

**Chicken Bao \$19**  
Spiced oven baked chicken, carrot, red cabbage, tangy citrus, kewpie (3pc)

**Pulled Pork Sliders \$16**  
Slow braised pork shoulder, jalapenos, cabbage, chipotle aioli, brioche (2pc)(gfa)

**Lona Nachos \$16**  
Cheese, napoli, avocado, sour cream, jalapenos (g)(vg)(va)  
+ add pulled pork \$5 + make it vegan \$3

**Lona's Wings \$11/\$20**  
Bucket of 5 or 10 wings, seasoned with Lona's secret herbs + spices (g)  
+ add sauce \$2 Choose: Plum, Hot sauce, Honey BBQ or sweet chilli

Lona Dining Room offers full table service or self service ordering at the bar or via our QR Beacons. For large groups we endeavor to deliver meals to the table at the same time, but timings may vary in some circumstances. If ordering from the QR codes, scanning the same beacon will assist with timings for groups. For table service, we will accomodate multiple payments but the split must be calculated by your group.

## FROM THE GRILL

Locally sourced, pasture fed MSA Australian beef.

**Scotch Fillet \$46**  
350g scotch fillet served with chips & salad

**Porterhouse \$36**  
250g served with chips & salad

+ Add Prawns to your steak \$6

Steaks are served with a choice of Peppercorn, Mushroom, Red Wine Jus or Gravy

## GOURMET PIZZA

+ make it gluten free \$3 + make it vegan \$3

**Pepperoni \$24**  
Napoli, oregano, pepperoni, mozzarella (gfa)

**Prosciutto \$26**  
Pear, Italian mozzarella, fetta, rocket, truffle oil (gfa)

**The Lot \$28**  
Napoli, ham, salami, mozzarella, onion, capsicum, mushroom, olives, prawns anchovies (gfa)

**Bbq Chicken \$24**  
Bbq Sauce, mozzarella, chicken, capsicum (gfa)

**Vegetarian \$23**  
Napoli, oregano, mozzarella, mushroom, fetta, capsicum, onion, olives (vg)(va)(gfa)

**Margherita \$21**  
Napoli, oregano, mozzarella, basil (vg)(va)(gfa)

## PUB FAVS

**Prawn Linguine \$34**  
Tomato, chilli, garlic, anchovy, lemon

**Barca Barramundi \$35**  
Barramundi fillet on saffron rice with peas, prosciutto, fennel, lemon

**Lamb Shoulder Ragu \$32**  
Peas, parmigiano, garlic, onion, carrot, fennel, white wine, linguine

**Chicken Parmigiana \$27**  
Crumbed chicken breast, napoli, ham, cheese, fries served with aioli & salad

**Eggplant Parmigiana \$26**  
Crumbed eggplant, napoli, cheese, sweet potato fries, aioli, rocket & parmesan salad (va)  
+ make it vegan \$3

**Pulled Pork Reuben \$22**  
American Cheddar, leg ham, mustard, pickles, sourdough, served toasted with fries & chipotle aioli (gfa)

**Lona Burger \$24**  
Bacon, lettuce, tomato, cheese, onion, pickles, Lona's burger sauce, with fries & tomato sauce  
+ make it bareback (served in a lettuce bun)  
+ extra patty \$5 + gluten free \$2

**Chicken Schnitzel \$26**  
Crumbed chicken breast schnitzel, cabbage salad, lemon wedge, served with fries & aioli

**Lona Club Sandwich \$22**  
Chicken, aioli, lettuce, spring onion, bacon, tomato, served with fries & aioli (gfa)

**Lona Tacos \$18**  
**Fish:** Lightly fried fish fillet, chipotle, salsa, shredded cabbage, lime (2pc) (gfa)  
**OR**  
**Chicken:** Tender spiced chicken, lettuce, salsa, firey chipotle, aioli (2pc) (gfa)

**Fish + Chips \$29**  
Tempura battered Snapper fillets, served with chips, salad & housemade tartare

**Thai Chicken Salad \$24**  
Vermicelli, mint, cherry tomatoes, coriander, cucumber, fried shallots (g)(va)  
+ make it vegan chicken \$3  
+ make it tender beef \$4

**Caesar salad \$21**  
Cos lettuce, anchovies, bacon, croutons, parmesan, poached egg, caesar dressing  
+ add Grilled Chicken \$5 (gfa)

## VEGAN

**Popcorn Cauliflower \$12**  
Twice cooked lightly battered cauliflower florettes, served with sweet chilli (v)(vg)

**Mushroom Quesadilla \$16**  
Mozzarella, mushrooms, spanish onion, truffled aioli (gfa) (v)(vg)

**Vegan Meatballs \$17**  
Oven baked meatballs in napoli with mozzarella & flatbread (v)(vg)

**Vegan 1/4 Pounder \$22**  
Vegan meat patty, cheese, pickles, onion, lettuce, tomato, served with fries & vegan aioli (v)(gfa)

**Vegan Tacos \$19**  
Tender spiced vegan chicken, lettuce, salsa, chipotle, aioli (2pc)(gfa)(v)

## SIDES

**Cos Leaves \$12**  
Cos leaves, shaved parmesan, vinaigrette (g)(vg)

**Cabbage, Pea & Mint Salad \$12**  
Parmesan, cabbage, baby peas, chilli, parsley, lemon, mint (g)(vg)

**Chargrilled Vegetables \$12**  
Carrots & zucchini with chimichurri (g)(vg)

**Fries \$10 (g)(vg)(va)**

**Truffle fries \$12**  
Truffle salt, aioli (g)(vg)(va)

**Potato Wedges \$14**  
Sour cream, sweet chilli (vg)(va)

**Sweet Potato Fries \$11**  
Cajun spice, aioli (g)(vg)(va)

## DESSERT

**Chocolate Fondant \$16 (15 mins)**  
Raspberry coulis, vanilla bean ice cream

**New York Cheesecake \$15**  
Served with raspberry coulis

**Top Deck Mousse \$15**  
Vanilla Bean White Chocolate mousse with a rich chocolate mousse.

**Spanish Churros \$16**  
Chocolate sauce, vanilla bean icecream

**Vegan Carrot Cake \$14**  
Creamy vegan icing, pepitas (v)(vg)



Allergen free food can not be guaranteed due to allergens being used in other cooking preparations in the kitchen.