

# CHEF'S TASTING MENU



A selection of Lona Chef favourites, served sharing style to the table.

All table members must participate & select the same Tasting Menu.

Min 4 guests. No Alterations possible. Individual guests may order the Vegan menu for dietary reasons, further dietaries may order from the a-la-carte menu.

## Premium \$49pp

**Jamon + Mozzarella Croquettas**  
Paprika dusted, served with aioli.

### Calamari Fritos

Salt + pepper calamari, lightly fried,  
served with fresh lime + aioli. (g)

### Prawn Sliders

Succulent Queensland prawns, zesty  
kewpie, shallots, watercress, lemon.

One Choice Per Table:

### Prawn Linguine

Tomato, chilli, garlic, anchovy, lemon.

or

### Lamb Shoulder Ragù

Peas, parmigiano, garlic, onion,  
carrot, fennel, white wine, linguine.

*Served to table with shared  
Rocket & Parmesan sides.*

### Lona's Dessert

Dessert of the day.

## Classic \$39pp

**Jamon + Mozzarella Croquettas**  
Paprika dusted, served with aioli.

### Calamari Fritos

Salt + pepper calamari, lightly fried,  
served with fresh lime + aioli. (g)

### Chicken Bao

Spiced oven baked chicken, carrot,  
red cabbage, tangy citrus, kewpie.

### Pulled Pork Sliders

Slow braised pork shoulder,  
jalapenos, red cabbage,  
chipotle aioli, brioche.

### Woodfired Pizza

Lona's Woodfired Pizza of the day.

*Served to table with shared  
Rocket & Parmesan sides.*

\*\* Dessert upgrade \$10pp \*\*

### Dessert

Dessert of the day.

## Vegan \$45pp

### Popcorn Cauliflower

Twice cooked lightly battered  
floretnes served with sweet chilli

### Vegan Chicken Taco

Spiced vegan chicken, lettuce,  
salsa, chipotle, vegan aioli.

### Vegan Meatballs

Served in a napoli sauce with vegan  
mozzarella.

### Mushroom Quesadilla

Vegan mozzarella, mushrooms,  
spanish onion, truffled vegan aioli.

### Woodfired Pizza

Lona's Woodfired Pizza of the day.

*Served to table with shared  
Rocket & Parmesan sides.*

\*\* Dessert upgrade \$10pp \*\*

### Dessert

Dessert of the day.