

CHEF'S TASTING MENU

HOTEL
Lona

A selection of Lona favourites, served share 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.

Classic \$39pp

Arancini

Gourmet arancini of the day

Pork & Veal Meatballs

In a rich tomato sugo
w/ charred sourdough

Calamari Fritos

Salt + pepper calamari, lightly fried,
served with fresh lime + aioli

Pulled Pork Sliders

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

Woodfired Pizza

Lona's Woodfired Pizza.

Groups 6 pax & under 1 topping: Pepperoni
unless otherwise requested.

Groups 7 +: Mix of pepperoni, BBQ chicken
& pumpkin fetta caramelised onion

*Served to table with shared
Rocket & Parmesan sides*

** Dessert upgrade \$10pp **

Spanish Churros

Chocolate sauce &
vanilla bean icecream

Premium \$49pp

Charcuterie

Selection of cured meats, cheese,
quince paste, caper berries, apple,
crackers, housemade hummus,
sourdough & condiments

Arancini

Gourmet arancini of the day

Calamari Fritos

Dukka spiced, lightly fried,
served with fresh lime + aioli

Chicken Bao

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

Veal Saltimbocca

Veal medallion wrapped in sage &
prosciutto, creamy sage sauce,
double roasted chat

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

** Dessert **

Spanish Churros

Chocolate sauce &
vanilla bean icecream

Vegan \$45pp

Popcorn Cauliflower

Twice cooked lightly battered
florettes served with sweet chilli

Vegan Meatballs

Served in a napoli sauce with vegan
mozzarella

Mushroom Quesadilla

Vegan mozzarella, mushrooms,
spanish onion, truffled vegan aioli

Jackfruit Slider

Slow braised BBQ jackfruit & slaw

Vegan Chicken Taco

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

*Served to table with shared
sweet potato fries.*

** Dessert upgrade \$10pp **

Spanish Churros

Chocolate sauce &
vanilla bean icecream