



Kids eat free Monday to Thursday! 1 x free kids meal per child under 12 redeemable with a full price main meal purchase (min value \$20).

HOTEL
Lona

Rooftop &

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

TO SHARE

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

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

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

Our menu is designed to arrive to the table as ordered. If your table is having starters please order these first. For large groups we endeavor to deliver meals to the table at the same time, but timings may vary in some circumstances. Ordering from the same QR Code Beacon will assist with timings for groups.

FROM THE GRILL

Locally sourced, pasture fed Australian beef.

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, prawns, onion, capsicum, mushroom, olives, 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

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

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

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)

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

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

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

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

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

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

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

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

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

Public Bar

VEGAN

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

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

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

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

SIDES

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

Cos Leaves \$12
Cos leaves, shaved parmesan, vinaigrette (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

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

Spanish Churros \$16
Chocolate sauce, Vanilla Bean Icecream

New York Cheesecake \$15
served with raspberry coulis.

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.