

SMALL PLATES \$15 FROM NOON

Tempura Pork Belly or Eggplant bites (veg)
w/ chilli and lime caramel (gf avail)
Twice cooked Lamb shoulder, crumbed and fried
w/ creamy walnut & bell pepper sauce (3pc)
Wild mushroom Arancini w/ aioli (4pc) (veg)
Sautéed Thyme and Mushroom bruschetta,
crumbled feta EVOO on sourdough (2 pc)
Saganaki served on a warm plate
w/ Iranian figs in syrup (gf, veg)
Calamari w/ lemon, dressed roquette & aioli (gf)
Pickled Octopus, Hummus and Olives (gf)
Grilled Chorizo w/ house relish (gf)
BBQ Prawns w/ lemon (gf, df)
1/2 doz Oysters Natural or Mignonette dressing (gf,df)

SALADS AND SIDES \$10 FROM NOON

Nicoise Salad: olives, egg, beans and tomato (gf, veg)
House slaw w/ mustard dressing (gf, vegan)
Pumpkin and quinoa salad: sundried tomato
w/ a creamy walnut and capsicum drizzle (gf, vegan)
Caesar salad: anchovy dressing, parmesan,
egg, bacon & grilled bread (add prawns or chicken +\$8)
Garden salad w/ lemon dressing (gf, vegan)
Seasonal greens (gf, vegan)
Sweet potato fries w/ aioli (vegan, gf)
Beer battered fries w/ tomato sauce (vegan)

 KIDS \$14

all served w/ chippies and salad

Lasagna
Ham & cheese toastie
Prawn twisters
Nuggets
Battered fish



SUBSTANTIAL

Burgers served in brioche w/ sweet potato fries and slaw \$24
Southern fried chicken breast Burger
Veggie (lentils, pumpkin and quinoa) Burger
Pulled pork Burger
Battered fish Burger

Fish of the Day - ask your waiter for details

Roasted cauliflower, creamy bell pepper sauce w/ hummus (vegan) \$24
Eye fillet w/ mash, spinach and jus (gf) \$36
Spaghetti w white wine, garlic, EVOO, mussels, octopus & calamari \$28
Battered whiting served w/ chips, house tartare sauce and salad \$26
Layered Seafood Lasagna, bechamel w/ snapper, scallops and Leek \$28
Seafood platter for 2: Calamari, whiting, prawns and scallops
seved w/ chips and salad \$48
LBP famous mussels in a
Thai style broth w/ crusty bread \$20

HAPPY HOUR 3PM - 6PM

\$8 PINTS, \$7 HOUSE WINES, \$12 COCKTAIL OF THE DAY

DESSERT \$15

Apple Crumble w/ mascapone
Hot Chocolate fondant w/ hazelnut praline and vanilla Ice cream
Pannacotta w/ shortbread and berry compote

CHEESE BOARD \$18

Blue, Brie & cheddar(60g each) w/ lavosh and quince paste

ALL ITEMS AVAILABLE FOR TAKE AWAY

Turn around for breakfast menu

15% surcharge apply on all public holidays

Menu