

DINNER MENU

Monday to Saturday

Five to Nine

To Share

Olives, chilli, lime <i>(v / gf / df)</i>	7
Spiced nuts & seeds <i>(v / gf / df)</i>	8
Baked herb & garlic loaf <i>(v)</i>	10
Jalapeno, corn & manchego croquettes, smoked red pepper aioli <i>(v)</i>	14
Crispy Spanish chorizo, feta, baby spinach, fresh lime	14
Vegan green minestrone soup, cannellini beans, basil pesto, crusty bread <i>(v / vg / n / gfo / df)</i>	15
Southern cornbread salad, vine tomatoes, green onion, bocconcini, basil, prosciutto, red wine vinegar, EVOO	16
Fried cauliflower, parmesan crisp, tahini yoghurt, dukkah <i>(v / n)</i>	14
Lemon & herb confit octopus, pickled watermelon, white bean puree <i>(gf / df)</i>	16

The Lot One Bread Board \$14

Breads, smoked paprika & black sesame hummus, tarragon butter, EVOO, dukkah *(v / n)*

The Lot One Share Board \$35

Crispy char sui pork belly - Tempura prawns – Jalapeno corn & manchego croquettes, smoked red pepper aioli -
Ciabatta, black sesame hummus & dukkah - Chorizo & feta, Marinated olives *(dietary options available)*

Mains

Chargrilled eye fillet steak, crispy potatoes, confit tomatoes, broccolini, truffle & green pepper butter <i>(gf)</i>	38
Peri peri half Mt Barker chicken, fried polenta, red pepper coulis, charred asparagus, mint yoghurt <i>(gf)</i>	32
Vanilla and cider braised pork belly, cauliflower puree, caraway cabbage, apple, hazelnut & sage crumb <i>(df / gf)</i>	34
Spiced duck & porcini ragu, house made pappardelle, goats curd, parmesan, EVOO	28
Tempura tofu, tempeh & vegetables, miso, ginger & sweet chilli soy dipping sauces, brown rice, quinoa <i>(vg / df)</i>	27
Lamb two ways, lamb rump, lamb press, Moroccan cous cous, spiced carrot, date and orange jam, lemon yoghurt <i>(gf)</i>	35
Sweet potato & turmeric gnocchi, garlic prawns, tomato sugo, crème fraiche, preserved lemon + Spanish chorizo / 5	27
Crispy skin barramundi, Asian vegetable salad, spicy peanut dressing, crispy noodles, blackened lime <i>(n)</i>	34
Lot One burger, double beef pattie, smoked cheddar, onion jam, tomato, spinach, tarragon mayo, chippys	24
Healing Bowl, turmeric sweet potato, ancient grains, toasted seeds, avocado, wild rocket, preserved lemons, herb dressing <i>(v / vg / gf / df)</i> + chicken/8 + house hot smoked salmon/8 + poached egg/4 + kimchi/6	18

Sides

Fried polenta, parmesan, red pepper coulis <i>(v / gf)</i>	9
Ginger roast pumpkin, pine nuts, chimichurri <i>(n / df / v / vg / gf)</i>	9
Broccolini, herb butter, manchego <i>(v / gf)</i>	9
Moroccan cous cous, date & orange jam <i>(v / n)</i>	9
Bowl of chippys, tarragon mayo <i>(v / df)</i>	9

(v) vegetarian (vo) vegetarian option (gf) gluten free (gfo) gluten free option (vg) vegan (vgo) vegan option (df) dairy free (df) dairy free option (n) nuts

Please inform our waitstaff of any food allergies prior to ordering. Although every effort will made to accommodate your requirements 100% exclusion of items cannot be guaranteed.

15% Surcharge on Public Holidays