



LOT
ONE
KITCHEN

Set Menu

3 Courses \$50

2 Courses \$42

Entrée

Lot One Share Boards *for the table...*

Crispy char siu pork belly - Salt & pepper squid - Chorizo, baby spinach & feta
Ciabatta, black sesame hummus & dukkah (v / n) - Marinated olives (v)

Mains

Seared Fish of the Day - Crispy noodle & Asian vegetable salad, spicy peanut dressing,
blackened lime (df / n)

Chargrilled Eye Fillet - Crispy garlic fried royal blue potatoes,
salsa verde, asparagus (gf)

Healing Bowl - Turmeric sweet potato, ancient grains, toasted seeds, avocado, wild rocket,
preserved lemon & herb dressing (v / vg / gf / df)

Add chicken **or** house hot smoked salmon **or** free range poached egg **or** kimchi

Buttermilk Fried Mt Barker Chicken - Bourbon bbq sauce, rustic chips & slaw

Lot One Classic Cheese Burger - Double beef pattie, tomato, cucumber pickle, ketchup,
American mustard, rustic chips

House-made Gnocchi - Broccolini, confit tomatoes, pine nuts, goats curd (v / n)

Desserts

Raspberry & vanilla crème brûlée, shortbread

Chocolate fudge nut brownie, toffee sauce, ice-cream (n)

(v) vegetarian (gf) gluten free (vg) vegan (df) dairy free (n) contains nuts

All guests must have the same two courses if having the 2 course option

A food pre-order and booking deposit may be required depending on the group size, minimum numbers apply

