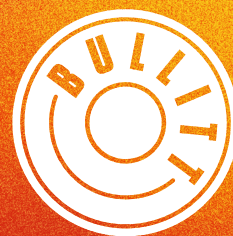


# LOBBY EVENING

Served Monday – Thursday 5 – 9.30pm | Friday, Saturday & Sunday 5 – 8pm



## SHARING PLATES

Available from 4pm daily

### SHARING PLATTER FOR TWO <sup>(V)</sup>

Breads & bits, olives, pickles, smoked almonds

14.0

### CHARCUTERIE & CHEESE FOR TWO

Selection of locally sourced meats & cheeses

16.0

## SMALL PLATES

### MARINATED GORDAL OLIVES <sup>(VE)</sup>

5.0

### 'BAKARI' BREADS & BITS <sup>(VA)</sup>

7.0

### BAKED MUSHROOMS, 'NDUJA BUTTER, HONEY

6.0

### BLACKENED PADRON PEPPERS <sup>(VE)</sup>

8.0

### CHARRED CORN RIBS <sup>(VA)</sup>

Gochujang butter, sour cream

6.0

### ST TOLA GOAT'S CHEESE <sup>(VA)</sup>

Grilled squash, beetroot, walnut

10.0

### HARISSA & HONEY CHICKEN

Vegetable noodle salad

7.0

### TIGER PRAWNS

Chilli citrus butter, sourdough

11.0

## LARGE PLATES

### FALAFEL SMASH BURGER <sup>(VE)</sup>

Cucumber pickles, red pepper ketchup, baby gem, fries

16.0

### LISDERGAN DOUBLE CHEESEBURGER

Smoked wagyu beef bacon, pickles, bois boudran sauce, fries

20.0

### GUINNESS TERIYAKI SALMON

Miso udon noodles, pak choi, sesame

22.0

### LISDERGAN DENVER STEAK

Greens, burnt onion cream, fries

24.0

### HALF FREE-RANGE IRISH CHICKEN

Crispy chicken skin salt, béarnaise, fries

26.0

## SIDES

### FRIES

6.0

### CHARGRILLED TENDERSTEM

6.0

### BOMBAY FRIES

6.0

### SALT BEEF CAESAR SALAD

6.0

Allergens – Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free. (VA) Vegan Adaptable (VE) Vegan (V) Vegetarian.

