

The LORD LAMINGTON

All Day Breakfast

LORD BUTTY 🌿

locally sourced bacon, spinach, fried egg, melted cheese between a toasted bun with your choice of sauce. \$16.5

saucers: hot sauce, house burger, BBQ or tomato

BACON AND EGGS 🌿

locally sourced bacon with eggs cooked to your liking served with Turkish bread. \$18.5

BREAKFAST AVOCADO 🌿 🌿

freshly smashed avocado, beetroot hummus, roasted pepitas on toasted sourdough topped with rocket and balamic. \$17

TOAST 🌿

raisin toast, sourdough or croissant, butter, served with strawberry jam, peanut butter, honey or vegemite. \$10

BIG BREAKFAST 🌿

locally sourced bacon, grilled sausage, sauteed mushrooms, grilled tomato, hash brown with eggs cooked to your liking and served with Turkish bread. \$25.5

VEGGIE PATCH 🌿

half avocado, popcorn cauliflower, sauteed mushrooms, grilled tomato, hash brown with eggs cooked to your liking and served with Turkish bread. \$25

EGGS BENEDICT 🌿 🌿

poached eggs, hollandaise sauce, fresh spinach on toasted Turkish bread. \$16

with your choice of add on:

add field mushroom. \$5 🌿

add bacon (2). \$6

add champagne ham. \$6

add pulled pork. \$6

BUTTERMILK PANCAKES 🌿

buttermilk pancakes garnished with seasonal fruits with a side of maple syrup. \$16.5

Meals

PULLED PORK BURGER 🌿

house pulled BBQ pork shoulder, apple slaw, house burger sauce in a toasted bun with chips. \$20

CLASSIC CHEESEBURGER

succulent beef patty, lettuce, cheese, onion, tomato, housemade pickles with our housemade burger sauce in a toasted bun with chips. \$22

make it the works. \$5

HOUSE SCHNITZEL 🌿

house panko crumbed chicken Schnitzel served with chips and salad. \$22

make it a parmigiana. \$5

CAULIFLOWER PARMIGIANA 🌿 🌿

roasted cauliflower steak, Napoli Sauce, melted Mozzarella served with chips and salad. \$18

CHICKEN SCHNITZEL ROLL

schnitzel, house aioli, pesto, rocket, onion, tomato and pickles in toasted bun with chips. \$22

MUSHROOM BURGER 🌿

crumbed mushroom, beetroot hummus, pesto sauce, tomato, mixed lettuce, and house-made pickles in a toasted bun with chips. \$20

FISH AND CHIPS

house battered or grilled fish with chips and salad. \$25

LORD LAMINGTON PROTEIN SALAD

grilled chicken, boiled egg, seasonal lettuce, Spanish onions, sesame, cucumber, tomato with honey mustard dressing. \$20

PULLED PORK PIZZA

house pulled BBQ pork shoulder, onions, roast capicums, mozzarella cheese, BBQ sauce on pita bread finished with mayonnaise. \$23

GRILLED CHICKEN PIZZA

grilled chicken, onions, roast capsicums, mozzarella cheese, sour cream, pesto sauce, rocket on pita bread. \$23

Light

SEASONED CHIPS 🌿

served with tomato sauce. \$12

add gravy. \$3

GARLIC BREAD 🌿

mixed herbs and freshly grated garlic on toasted baguette. \$10.5

add melted cheese. \$3

LOADED FRIES

Fries loaded with shredded ham, melted mozzarella, BBQ sauce, and mayonnaise. \$17

upgrade to pulled pork or grilled chicken. \$2

CALAMARI

crumbed calamari rings with house tartare. \$16

FRIED CHICKEN WINGS

crispy fried chicken wings with a side of sweet chilli sauce. \$17

POPCORN CAULIFLOWER 🌿

crumbed and seasoned cauliflower served with house aioli. \$14

APPLE PIE 🌿

apple pie bites served with vanilla icecream and caramel sauce. \$16

Cocktail

MIMOSA \$15

sparkling wine, fresh orange juice.

BLOODY MARY \$18

Vodka, bloody mary mix, tobasco.

ESPRESSO MARTINI \$21

vodka, kahlua, espresso, hazelnut.

MARGARITA \$20

Tequila, triple sec, lime juice, sugar syrup.

NEGRONI \$22

blood orange gin, vermouth, campari, orange peel

APEROL SPRITZ \$20

prosecco, aperol, soda

CITRUS SUNSET \$22

Diablo ginger beer, gin, triple sec, cranberry juice and lime.

OLD FASHIONED \$22

Makers Mark bourbon, sugar, bitters

MOJITO \$19

white rum, lime, simple syrup, mint, soda.

COSMOPOLITAN \$20

vodka, cointreau, cranberry juice.

PASSIONFRUIT CAPRIOSKA \$19

vodka, passionfruit pulp, passionfruit liqueur.

LONG ISLAND ICED TEA \$23

gin, vodka, bondi rum, tequila, cointreau, coke, lemon juice

DIABLO SPRITZ \$18

Diablo ginger beer, amazons passionfruit

LIQUID LAMINGTON \$22

kahlua, baileys, coconut rum, milk

Beer / Cider

ON TAP

(ask our friendly wait staff)

CIDER

(ask our friendly wait staff for selection)

BOTTLE / CAN

(ask our friendly wait staff for selection)

Wine

SPARKLING

BTW Sparkling
Bella mondella prosecco

Barossa Vally, SA
Veneto, ITA

150/btl

\$10.5/\$50
\$14/\$67

WHITE WINE

BTW Moscato
De Iuliis Chardonnay
Skip Jack Sav Blanc
Mr Riggs Pinot Gris

Murray Darling, VIC
Hunter Valley, NSW
Malborough, NZ
McLaren Vale, SA

150/250/btl

\$10/\$14/\$33
\$13/\$21/\$57
\$12/\$19/\$52
\$13.5/\$22/\$60

ROSE

Billy Button Rose

Alpine Valleys, VIC

\$13/\$22/\$60

RED WINE

Skip Jack Pinot Noir
Zilzie Shiraz
Coriole Cab Sav
BTW Cab Merlot

Malborough, NZ
Barossa Valley, SA
McLaren Vale, SA
Murray Darling, VIC

\$16/\$27/\$74

\$12/\$19/\$49
\$14/\$23/\$63
\$9/\$14/\$32

Please order at the counter

🌿 Gluten free option available | 🌿 Vegetarian option

15% surcharge applies on public holidays | 1.25% surcharge applies to all EFTPOS transactions