

# 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  
Tim Gramp Reisling  
Skip Jack Sav Blanc  
Mr Riggs Pinot Gris

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

**150/250/btl**

\$10/\$14/\$33  
\$13/\$21/\$57  
\$14/\$23/\$63  
\$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