

5570 1170



#lolasbroadbeach



DINNER MENU

BREAD

GARLIC BREAD	6
served w olive oil, balsamic reduction & roasted garlic	
BRUSHETTA	9
tomato, basil, onion, parmesan w balsamic reduction, drizzled w olive oil	

ENTREES

MUSHROOM & CHEESE ARANCINI	13
with a truffle aioli	
SALT & PEPPER CALAMARI	13
with lemon pepper aioli	
BUFFALO WINGS	16
with Chipotle mayo	
CRISPY SKIN PORK BELLY	18
with apple puree & braised red cabbage	

SALADS

CAESAR SALAD	18	THAI BEEF SALAD	22	CHICKEN + AVOCADO SALAD	22
With bacon, cos lettuce, croutons, parmesan, caesar dressing + a poached egg		Marinated beef strips, coriander, shallots, sprouts, mixed greens + crispy noodles		With mesculun, sun-dried tomatoes, feta cheese, roasted sweet potato, onion + honey mustard dressing	
Add chicken	+4	SALT + PEPPER SQUID SALAD	22		
Add smoked salmon	+6	With rocket, roasted peppers, sun-dried tomatoes, cucumber, roast onion, chat potatoes + lemon dressing			
SUPER GREENS SALAD	22				
Kale, greens, avocado, beans, roasted pumpkin, feta, pepitas + lemon dressing					

MAINS

NACHOS	18	WAGYU BEEF BURGER	18	CAJUN CHICKEN BURGER	18
Corn chips, with cheese, guacamole, sour cream + salsa		With lettuce, tomato, beetroot, caramelised onion, cheese, bacon + egg		With rocket, tomato, avocado, bacon, haloumi, chipotle mayo	
Add Mexican beef	+4	Add fries	+4	Add fries	+4
CHARGRILLED VEGETABLE STACKS	18	CHICKEN SCHNITZEL	18	SALT + PEPPER CALAMARI	25
Served with haloumi, pesto + balsamic reduction		Served with salad + fries		With salad + fries, served with aioli + lemon	
Add chicken	+5	Add parmigiana	+4		
SIZZLING CAJUN CHICKEN FAJITAS	25	200G RUMP STEAK	25	200G EYE FILLET STEAK	33
With pan-fried veges, Cajun chicken, tortilla + dips		With salad + fries		On a house-made rosti with seasonal veges, onion rings + jus	
		Mushroom, pepper, jus or Dianne sauce		Add prawns	+5
GRILLED BARRAMUNDI	29			SALMON SUNRISE	33
With lemon caper sauce, seasonal veges + sweet potato mash				grilled, w sweet potato mash, vege, avocado & hollandaise	

SIDES

GARDEN SALAD	+5
SIDE OF CHIPS	+4
BASKET OF CHIPS	+9
SEASONAL VEGE.....	+6
CHICKEN.....	+5
SMOKED SALMON.....	+6

15 % surcharge public holidays / fully licensed
we can cater for special dietary requirements; ask waiter

FUNCTION + CATERING ENQUIRIES WELCOME

A TASTE OF ITALY

PIZZAS

All bases are made in-house + served with Napoli sauce & mozzarella
GF base for extra +3

TRADITIONAL

MARGARITA 18

Mozzarella, parmesan + basil

PEPPERONI 18

Pepperoni + cheese

GOURMET

VEGETARIAN DELIGHT 24

Pumpkin, caramelised onion, feta, rocket, parmesan, pine nuts, cheese

CAJUN CHICKEN 24

Spinach, cherry tomato, red onion, cheese

MOROCCAN LAMB 24

Cashews, spinach, tomato, tzatziki, onion, coriander, hummus, cheese

CLASSICS

HAWAIIAN 22

Ham, pineapple + cheese

BBQ MEATLOVERS 22

Beef, bacon, pepperoni + cheese

BBQ CHICKEN 22

Chicken, mushrooms, red onion, cheese, BBQ sc

SUPREME 22

Ham, pepperoni, mushroom, capsicum, red onion, olive, pineapple, cheese

PASTA + RISOTTO

GF penne for extra +3

LINGUINE BOLOGNAISE 19

Traditional favourite with tomatoes + minced beef sauce

LINGUINE CARBONARA 21

Creamy cheese + white wine sauce w bacon + parmesan

LINGUINE CHICKEN PESTO 24

Creamy pesto + spinach sauce

LINGUINE MARINARA 28

A selection of fresh seafood, basil + marinara sauce

PUMPKIN RISOTTO 24

With cheese, butter + spinach

CHICKEN + MUSHROOM RISOTTO 24

With parmesan + fresh herbs

\$35^{pp} DINNER DEAL

2 courses + a glass of wine

\$45^{pp} DINNER DEAL

2 courses + a glass of wine
w dessert + a coffee

ENTRÉES – choose from:

MUSHROOM ARANCINI

w truffle aioli

BUFFALO WINGS

w Chipotle mayo

SALT + PEPPER CALAMARI

w a lemon, pepper sauce

CRISPY SKIN PORK BELLY

w apple puree + braised red cabbage

MAINS – choose from:

RUMP STEAK 200G w chips + salad

Mushroom, Dianne or pepper sauce

GRILLED BARRAMUNDI w a lemon caper sauce,

seasonal veges + sweet potato mash

WAGYU BEEF BURGER

w mixed leaves, caramelised onions, beetroot,

tomato, cheese, bacon + egg w fries

CHICKEN CAESAR SALAD w cos lettuce, bacon,

croutons, parmesan + a poached egg

DESSERTS
all \$9

MISSISSIPPI MUD CAKE “decadent” served warm with raspberry coulis + cream

EATON MESS layered meringue + cream w seasonal fruits

TRIO OF SORBETS mango, lemon + berry

ORANGE + ALMOND CAKE (GF) served warm w raspberry coulis + cream

BANOFFIE CAKE biscuit base, layered w cream, banana + shaved chocolate

STICKY DATE PUDDING served warm w butterscotch sauce + ice cream