

LENNONS

RESTAURANT & BAR



BEVERAGES

Coffees	Cup	Mug
Cappuccino, Latte, Mocha, Espresso, Flat White, Long Black, Macchiato	4.5	5.5
Iced Coffee	8.50	
Iced Latte	7.50	
Iced Long Black	7.50	
Hot Chocolate	4.5	5.5
Milkshakes	10	
Vanilla, Chocolate, Strawberry		
Extra Shot	70c	
Alternative Milks	70c	
Oat, Almond, Soy, Lactose Free		
Vanilla, Caramel, Hazelnut Syrup	70c	
Loose-leaf Tea	6	
Breakfast Tea, Earl Grey, Organic Green Tea, Chamomile Ginger Honey & Mint, Blood Orange & Eucalyptus		
Cold Pressed HRVST Juices 250ml	7.50	
Original Orange, Cloudy Apple Watermelon + Pear, Super Greens		
Smoothies	13	
Berry - Raspberry, Blackberry, Strawberry		
Greens - Mango, Spinach, Broccoli, Avocado, Coconut, Lime, Ginger		

BREAKFAST

STAY SOCIAL @lennonsrestaurant

SIGNATURE BUFFET BREAKFAST

Signature Buffet Breakfast	40
Includes all continental and hot dishes on the buffet, Chef's eggs cooked to order, juices and choice of barista coffee or tea	
Continental Buffet Breakfast	26
Includes all continental items on the buffet, juices and choice of barista coffee or tea.	

COLD À LA CARTE BREAKFAST

Toasted Bread	6
Choice White, Wholemeal, Sourdough or Raisin Toast with Butter and Jam	
Banana Bread	7
Butter	
Cereal	9
Special K, Toasted Muesli, Weet-Bix, All-Bran, Toasted Muesli, Bircher Muesli	
House Baked Croissant (V)	9
Jam and Butter	
Granola and Coconut Yogurt (VEGAN, D)	16
Seasonal Fruit Plate (VEGAN, GF, D)	15
Smashed Avocado (V)	24
Sourdough, Heirloom Tomato, Bocconcini	

HOT À LA CARTE BREAKFAST

Eggs Your Style (V)	22
Roast Tomato, Grilled Sourdough	
Chickpea Omelet (VEGAN, GF)	24
Onion, Tomato, Capsicum, Mushroom, Avocado, Coriander	
Eggs Benedict	24
Poached Eggs, English Muffin, Hollandaise Choice of Ham, Bacon, Spinach or Smoked Salmon	
Fluffy Pancakes	20
Whipped Cream, Berry Compote, Maple Syrup	
Bacon and Egg Brioche Roll	15
BBQ Sauce	
Oven Roast Tasmanian Salmon (GF)	39
Sautéed Spinach, Poached Eggs, Hollandaise	
Big Breakfast	34
Eggs Your Style, Bacon, Sausages, Tomato, Hash Browns, Baked Beans, Toast, Butter, Juice, Tea or Coffee	

SIDES


Grilled Bacon (GF)	9
Beef Sausage	9
Pork Chipolata Sausage	9
House Made Beans (V)	8
Hash Browns (3)	8
Roast Tomato (3)	8
Avocado	8

(V) VEGETARIAN (VEGAN) VEGAN (GF) GLUTEN FREE (D) DAIRY FREE
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15% surcharge applies on public holidays.

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MENU

House Baked Bread Rolls 12
Extra Virgin Olive Oil, Balsamic
Vinegar, Black Olive Tapenade

ENTRÉES

Tasmanian Pacific Oysters (GF, DF) 6ea
"Le Rouge" Mignonette, Lemon

Gin-cured Salmon Fillet (GF) 25
Beetroot, Horseradish Mousse, Dill,
Caperberries, Smoked Sea Salt Flakes

Mozzarella Burrata (V) 25
Marinated Heirloom Tomatoes And House
Dried Tomato, Bodegas Toro Albala
Gran Reserva 25 Años Balsámico, Basil

Zucchini Flowers (V) 25
Ricotta, Parmesan, Country Style
Tomato Relish, Micro Salad

Green Pea Soup (V) 19
Mint And Lemon Ricotta,
Freshly Baked Bread, Butter

MAINS

Veal Wiener Schnitzel 39
Potato And Cucumber Salad, Lemon,
Herb Butter

Davemm Hill Rump Of Lamb (GF) 45
Jerusalem Artichoke Purée, Sumac Slow
Roasted Tomatoes, Duck Fat Fondant
Potato, Asparagus, Mint Jelly

Market Fish (GF) 45
Saffron Bisque, Sautéed Spinach And
Kale, Fennel Salad, Yuzu Pressed
Extra Virgin Olive Oil

Seared Toowoomba Duck Breast (GF) 45
Potato Pavé, Fig, Goat's Curd,
Crème De Cassis Jus

Seafood Linguine 41
Seafood, Garlic, Extra Virgin Olive
Oil, Lemon, Pink Lake Chili Salt,
Parsley

Roasted Cauliflower Steak (VEGAN, GF) 34
Quinoa, Capsicum And Chickpea Salsa,
Aquafaba Meringue, Chili Coconut
Yoghurt

Casa Milo Orecchiette (V) 34
Cherry Tomatos And Basil Melange,
Confit Garlic, Creamy Mushroom,
Toasted Macadamia, Parmesan

FROM THE GRILL

Select one side and one sauce

Five Founders Sirloin Steak 250g 53

Five Founders Rib Eye Steak 300g 57

Wagyu Beef Rump Grain Fed Mb7 300g 69

Darling Downs Pork King Rib Cutlet 350g 45

Tasmanian Salmon Fillet 200g 45

Chicken Supreme 220g 42

SIDES

Crispy Fries, Rosemary Salt (DF, V) 12
Smokey Tomato Relish

Fried Potato Skins, Crème Fraiche, Chives (V) 14

Steamed Green Vegetables, Herb Butter (GF, V) 12

Chargrilled Broccolini, Lemon (GF, VEGAN) 12

Baby Gem Salad (GF, VEGAN) 12
Heirloom Tomato, Radish, Raspberry
Wine Vinegar-Honey Dressing

SAUCES

Herb Butter 5

Red Wine Jus 5

Green Peppercorn Sauce 5

Mushroom Sauce 5

Chimichurri Sauce 5

DESSERTS

Crème Brûlée (GF) 16

Dark Chocolate And Raspberry Tart 16
Macadamia Ice Cream

Deconstructed Strawberry Cheesecake 16

Mango Pavlova (GF) 16
Coconut, Pistachio, Lime Honey Drizzle

Cheese Board 28
Berry's Creek Oak Blue, Dellendale
Appenzell, Buffalo Washed
Rind, Peppered Fig Chutney, Caramelised
Walnut, Crackers

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TWO COURSE LUNCH SPECIAL

\$35

ENTRÉE

Choose One

Fried Cauliflower (V)

Hummus, Pepitas, Pomegranate, Pickled Chilli,
Chargrilled Flatbread

Pacific Oysters (3) (GF, DF)

'Le Rouge' Mignonette

Caesar Salad

Romaine Lettuce, Bacon, Croutons, Garlic,
Parmesan, Anchovy Dressing

MAINS

Choose One

Angus Beef Burger

Aioli, Lettuce, Tomato, Onion, Cheese, Brioche, Fries

Crispy Fried Chicken

Kimchi Fried Rice, Pickled Daikon

Pork Schnitzel

Pickled Potato and Cucumber Salad, Lemon

Battered Cape Moreton Pearl Perch & Chips

Lemon, Tartare Sauce

Creamy Wild Mushroom & Truffle Orecchiette (V)

Parmesan

Upgrade your lunch with a \$10 Dessert

Dark Chocolate & Raspberry Tart

Macadamia Ice Cream

Ice Cream (GF)

Strawberries

Mango Pavlova with Coconut (GF)

Pistachio, Lime-Honey Drizzle

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*Option to choose one entree and one main

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SUNDAY ROAST SPECIAL

\$29 PER PERSON

Your choice of Roast

Roast of the day

Roast Chicken

Roasted Field Mushrooms, confit garlic
and whipped ricotta (v)

Served with

Rosemary roasted potato, sautéed carrot,
chargrilled broccolini and parsnips
Yorkshire pudding and gravy

Upgrade your Sunday Roast with a \$10 Dessert

Mango and coconut pavlova

Crème Brûlée

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BAR MENU

Crispy Fries	12
Rosemary Salt, Smokey Tomato Relish	
Grilled Pita Bread (V)	14
Baba Ghanoush, Hummus	
Spicy Chicken Wings (5pcs)	18
Blue Cheese Dip	
Mac N Cheese Croquettes (V) (6pcs)	18
American Cheese Dip	
Bruschetta (V) (3pcs)	18
Ciabatta, Marinated Heirloom Cherry Tomatoes, Basil Oil	
Mooloolaba King Prawns And Moreton Bay Bug Rolls (3pcs)	24
Caesar Salad	24
Romaine Lettuce, Bacon, Croutons, Garlic, Parmesan & Anchovy Dressing <i>Add Chicken Or Smoked Salmon 5</i>	
Avocado, Cucumber And Tomato Salad (V, GF)	20
Lettuce, Toasted Seeds, Radish, Raspberry Wine Vinegar Honey Dressing	
Kimchi Fried Rice (V, GF)	24
Spring Onion, Carrot, Enoki Mushroom, Fried Egg, Sesame <i>Add Chicken 5</i>	
Toasted Ciabatta Caprese Sandwich (V)	24
Tomato, Mozzarella, Basil Pesto, Fries	
Chargrilled Black Angus Beef Burger	26
Brioche, Lettuce Tomato, Onion, Fries	
Club Sandwich	26
Grilled Chicken, Fried Egg, Lettuce, Tomato, Bacon, Mayo, Fries	
Battered Cape Moreton Pearl Perch & Chips	26
Lemon, Tartare Sauce	
Antipasto	36
Prosciutto Di San Daniele, Capocollo De Palma, Cacciatore, Dellendale Appenzell, Buffalo Washed Rind, Guindillas, Cornichons, Piccalilli, Peppered Fig Chutney, Caramelised Walnut, Crackers	
Cheese Board	26
Berry`S Creek Oak Blue, Dellendale Appenzell, Buffalo Washed Rind, Peppered Fig Chutney, Caramelised Walnut, Crackers	
Stonebaked Pizza	
Margherita, Tomato & Mozzarella, Basil	28
Pepperoni, Prosciutto, Red Onion, Tomato & Mozzarella	30
Garlic Prawns, Smoked Salmon, Olives, Tomato & Mozzarella, Capers	32

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