

THE LOBBY

BAR • RESTAURANT

We will do our best to accommodate you, however we use gluten, onion, garlic & nuts in our kitchen.

THE USUAL

HOUSE MADE GARLIC BREAD (V)	\$8
Fresh garlic, butter, & parsley	
BRUSCHETTA (V)	\$16
Diced tomato, basil pesto, red onion on a garlic pizza base topped with fetta cheese	
YOGHURT AND CUCUMBER (V)	\$7
Traditional recipe house made daily	
HUMMUS (V)	\$7
Traditional recipe house made daily	
EGGPLANT (V)	\$7
Traditional recipe house made daily	
TRIO DIPS (SERVED WITH FRESH & FRIED BREAD) (V)	\$18
Selection of any or all three housemade dips	
VINE LEAVES (HOUSEMADE) 6P (V) (GF)	\$12
Filled with rice, tomato, garlic, freshy parsley and mixed spices	
HALLOUMI TRIANGLES 4P (V)	\$12
Lightly fried filo pastry filled with halloumi cheese	
HALLOUMI STICKS (6 PCS) (V)	\$12
Fried and crumbed halloumi sticks	
CAULIFLOWER (V) (GF)	\$12
Lightly fried cauliflower served with Tahini and lemon	
FALAFEL 4P (V) (GF)	\$12
Mixture of ground chickpeas, parsley, garlic, onion and spices, lightly fried, served with tahini, mixed pickles and flat bread	
CHICKEN WINGETTES 6P	\$12
Lightly fried chicken wingettes, sauteed in spices herbs, garlic, lemon and olive oil	
CALAMARI	\$16
Salt and pepper calamari lightly fried, served with salad	
GARLIC PRAWNS	\$18
Pan tossed in creamy garlic sauce, spring onion and fresh parsley on a bed of rice	
CHILLI PRAWNS	\$18
Pan tossed in chilli oil a touch of napoli, garlic and fresh parsley served on a bed of rice	

SMALL BITES

BEER BATTERED FRIES	\$8
SWEET POTATO FRIES (V) (GF)	\$9
EGGPLANT CHIPS (V)	\$11

MAINS

FISH OF THE DAY	\$M/P
Ask our friendly staff about the fish of the day.	
CALAMARI	\$22
Salt and pepper calamari lightly fried, served with chips and salad	
GARLIC PRAWNS	\$26
Sauteed in creamy garlic sauce with spring onion and parsley on a bed of rice with chips and salad	
CHILLI PRAWNS	\$26
Sauteed in a chilli oil garlic and napoli sauce with spring onion, parsley on a bed of rice with chips and salad	
RIB EYE STEAK 350G	\$34
Chargrilled cooked to your preference with your choice of mushroom or peppercorn sauce served with baked potato and spinach	
THE LOBBY CHICKEN	\$22
Oven baked chicken breast topped with onion, bacon, mushroom and creamy sauce served with baked potato and spinach	
CHICKEN PARMA	\$18
Crumbed breast fillet, topped with melted mozzarella cheese, napoli sauce served with chips and salad	
MUSHROOM VEAL	\$24
Tender veal with mushroom and mozzarella pan tossed in white wine, mushroom and cream sauce served with baked potato and spinach	
VEAL SCHNITZEL	\$22
Crumbed tender veal served with chips and salad	
CHICKEN SKEWERS	\$20
3 Chargrilled chicken skewers served with chips and salad	
LAMB SKEWERS	\$22
3 Chargrilled lamb skewers served with chips and salad	
LAMB CUTLETS 4P	\$24
Chargrilled marinated lamb cutlets served with chips and salad	

BANQUETS

Minimum 2 people, the entire table must order.

SIMPLY VEGAN \$39 PP

House made eggplant dip, vine leaves, tabouli salad, housemade falafel and a main course of our vegetable stuffed eggplant with rice

THE FEAST \$49 PP

Start off with our delicious bruschetta, greek salad, halloumi sticks fried chicken wingettes and enjoy a main course of chicken or lamb skewers

THE KING & I \$69 PP

Begin with garlic bread and garden salad, then enjoy our salt and pepper calamari and creamy garlic prawns and finish off with a main course of our fish of the day

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GOURMET PIZZA

GF Base Available \$4

MARGHERITA (V)	\$18
San marzano tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil.	
VEGETARIAN (V)	\$20
San marzano tomatoes, mozzarella, mushrooms, roasted capsicum, eggplant zucchini and fresh	
PUMPKIN (V)	\$20
San marzano tomatoes, mozzarella, roasted pumpkin, rocket leaves topped with fetta and pine nuts	
PINEAPPLE	\$24
San marzano tomatoes, mozzarella, leg ham and pineapple	
CAPRICCIOSA	\$22
San marzano tomatoes, mozzarella, leg ham, mushrooms, olives and anchovies (optional)	
PROSCIUTTO	\$24
San marzano tomatoes, buffalo mozzarella, prosciutto, rocket leaves, cherry tomatoes and shaved parmesan	
THE LOBBY	\$24
San marzano tomatoes, mozzarella, mild salami, grilled peppers, mushrooms, spanish onion, olives and goats cheese	
SEAFOOD	\$26
San marzano tomatoes, mozzarella, prawns, calamari, scallops and fresh Basil	

Vegan Pasta & Pizza Available

HOMEMADE PASTA

GF Pasta Available \$4

SPAGHETTI BOLOGNESE	\$16
Traditional beef bolognese with parmesan cheese	
LINGUINE CARBONARA	\$18
Pan tossed with smoked bacon in a cream sauce with egg yolk, spring onion and parmesan cheese	
PENNE VEGETARIAN (V)	\$16
Pan tossed in olive oil with zucchini, eggplant, mushrooms, spinach, sun dried tomatoes, basil pesto and topped with ricotta cheese	
RAVIOLI (V)	\$20
Pasta shells filled with ricotta and spinach with cherry tomato, fresh basil, olive oil and parmesan cheese	
FOUR CHEESE GNOCCHI (V)	\$20
Gnocchi pasta with mozzarella, buffalo, gorgonzola and parmesan cheese	
PENNE CHICKEN	\$20
Chicken Mushroom, spinach, sun dried tomatoes olive oil, white wine sauce, parmesan cheese	
SPAGHETTI SEAFOOD	\$26
Pan tossed in garlic olive oil and white wine, prawns, Calamari, scallops, mussels, cherry tomato a touch of chilli and parmesan cheese	
BEEF LASAGNE	\$16
Traditional bolognese lasagne	

VEGETARIAN RISOTTO (V)	\$18
Arborio rice, zucchini, eggplant, pumpkin, mushroom, spinach, olive oil, sun dried tomatoes and parmesan cheese	
SEAFOOD RISOTTO	\$26
Arborio rice, pan tossed in olive oil and white wine, with prawns, calamari, scallops, mussels, cherry tomato a touch of chilli and parmesan cheese	

SOMETHING DIFFERENT

VEGGIE STUFFED EGGPLANT (V) (GF)	\$18
Eggplant filled with veggies cooked in tomato paste, served with rice and topped with nuts	
EGGPLANT FILLED WITH MINCE LAMB	\$18
Stuffed eggplant, with mince lamb and onions, cooked with tomato paste, served with rice and nuts	
CHICKEN ON RICE	\$18
Slow cooked tenderloins on a bed of rice topped with nuts and served with yoghurt and salad	
LAMB ON RICE	\$18
Pressure cooked boneless lamb pieces on a bed of rice topped with nuts and served with yoghurt and Salad	

VEGETABLES & SALADS

FRESH GARDEN SALAD (V) (GF)	\$9
Mixed leaves, tomatoes, cucumbers, olives, onions, and lemon, olive oil dressing	
ROCKET SALAD (V)	\$12
Rocket leaves red onions with balsamic and olive oil topped with parmesan cheese	
TABOULI (V)	\$14
Finely chopped parsley, tomato and onion mixed with cracked wheat, lemon juice and olive oil	
CAESAR SALAD	\$14
Cos lettuce, croutons, pancetta, shaved parmesan cheese & caesar dressing + chicken \$6	
GREEK SALAD (V)	\$12
Mixed leaves, tomatoes, cucumbers, olives, onions, and feta cheese mixed with lemon olive oil dressing	
ASPARAGUS (V)	\$12
Pan tossed in olive oil, seasoned and garnished with hazelnuts	
SEASONAL VEGETABLES (V) (GF)	\$12
Lightly pan fried & tossed with fresh basil and a hint of garlic	
BABY CARROTS (V) (GF)	\$12
Pan tossed in olive oil, garlic, tahini and lemon	

FOR THE KIDS

\$12 Choice of:
MINI MARGHERITA PIZZA
SPAGHETTI BOLOGNESE
BEEF LASAGNE
CHICKEN NUGGETS AND CHIPS
FISH & CHIPS

LIKE US  