# Lunch Menu

<b>NASI GORENG</b> Fried rice with chicken, bacon, shrimps, fried egg, peas, mild chili & soy sauce	16
<b>STEAK SANDWICH</b> Minute steak, fried egg, American cheese, caramelised o & lettuce served with chips & salad	<b>16</b> nion
BEEF STROGANOFF (GF) Served with rice & sour cream	16
FISH & CHIPS Beer battered rockling served with chips, salad, tartare & fresh lemon	16
CHICKEN PARMIGIANA Served with chips & salad	16
CHICKEN SCHNITZEL Served with chips, salad & gravy	16
<b>GNOCCHI</b> (v) Roasted pumpkin, pine nuts, parmesan stirred through baby spinach & a creamy sauce	16
LORDIES BURGER Prime beef pattie, cheese, cos lettuce, tomato, gherkin, mustard & tomato sauce in a milk bun served with chips	16
<b>CHICKEN BURGER</b> Crumbed chicken breast with cheese, bacon, cos lettuce, tomato & aioli on a milk bun with chips	16
NACHOS (V, GF) Corn chips topped with melted cheese, tomato & onion salsa, avocado & sour cream ADD BEEF BRISKET	16 5
LEMON PEPPER CALAMARI (GF)	16
Served with chips, salad & lemon aioli	
Available Monday - Friday for lunch service only	

Available Monday - Friday for lunch service only Not available public holidays



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### **Starters**

WARM GARLIC & (	CHEES	E LOAF (V)	9
BAKED SOURDOUD with bacon, mixed her		rcestershire sau	<b>8</b> ce
<b>DUO OF DIPS</b> ( <b>v</b> , <b>GF</b> Served with Turkish br See our staff for today	ead	tion	11
<b>GLUTEN FREE BRE</b>	AD		3
OYSTERS			
NATURAL (GF)			
<sup>1</sup> / <sub>2</sub> DOZEN	13	DOZEN	24
KILPATRICK			
1/2 DOZEN	14	DOZEN	27
<b>SOUP OF THE DAY (GFO)</b> Served with sourdough bread See our staff for today's selection			9
<b>BRUSCHETTA</b> ( <b>v</b> ) Sourdough topped with tomato & onion salsa, bocconcini, basil & balsamic glaze			12
MAC & CHEESE CH Served with spicy may		TTES (V)	10
MUSHROOM ARAI Served with aioli	ICINI	(V)	10
<b>BAO BUNS</b> Kuro charcoal prawns chopped red chilli, cor			13
<b>LEMON PEPPER C</b> Served with baby salad			14

## Burgers

<b>LORDIES BURGER</b> Prime beef pattie, cheese, cos lettuce, tomato, gherkin, mustard & tomato sauce in a milk bun served with chips	21
<b>CHICKEN BURGER</b> Crumbed chicken breast with cheese, bacon, cos lettuce, tomato & aioli served in a milk bun with chips	21
BRISKET BURGER	22

Beef brisket with Asian slaw & spicy mayo in a milk bun served with chips

#### Mains

CHICKEN PARMIGIANA Served with chips & salad	25
CHICKEN SCHNITZEL Served with chips, salad & gravy	23
<b>SKINNY PARMIGIANA</b> Grilled chicken breast topped with fresh tomato, bocconcini, salsa & balsamic vinaigrette served with chips & salad	25
<b>VEGETABLE LASAGNE (V)</b> Zucchini, roasted pumpkin, spinach & ricotta layered between lasagne sheets with tomato & béchamel sauce served with a side salad	26
<b>STEAK SANDWICH</b> Minute steak, fried egg, American cheese, caramelized onion & lettuce served with chips & salad	24
NACHOS (V, GF) Corn chips topped with melted cheese, tomato & onion salsa, avocado & sour cream ADD BEEF BRISKET	21 5
BEEF STROGANOFF (GF) Served with rice & sour cream	26
<b>BEEF BRISKET</b> Slow cooked pulled brisket served with sweet potato chips & Asian slaw	27
LAMB RUMP (GF) Cooked medium rare with sweet potato mash, broccolini & red wine jus	28
Salads	
CAESAR SALAD (V GEO)	18

CAESAR SALAD (V, GFO) 18 Cos lettuce, bacon, garlic croûtons, parmesan, anchovies & a soft boiled egg with a caesar dressing ADD CHICKEN (GF) 4 ASIAN QUINOA SALAD (V, GFO) 19 Slaw, quinoa, carrot & peanuts with an Asian dressing ADD CHICKEN (GF) 4 CHICKEN & MANGO SALAD (GF) 25 Chicken breast, mango, avocado, cherry tomatoes, Spanish onion, cucumber & almonds with cos lettuce **GREEK LAMB SALAD** 24

Cos lettuce, cucumber, olives, marinated feta cheese, red onion, tomato & lamb with a Greek style lemon dressing

#### Grill

All steaks are cooked to your liking, served with chips, salad & your choice of gravy, garlic butter, red wine jus peppercorn or mushroom sauce			
350G SCOTCH FILLET (GFO)	36		
300G PORTERHOUSE (GFO)	33		
220G EYE FILLET (GFO)	35		
Pans			
GLUTEN FREE PASTA	3		
<b>PENNE PASTA (GF0)</b> Italian sausage, tomato sauce & rocket served with parmesan cheese	24		
<b>DUCK RISOTTO (GF)</b> Confit duck leg served with swiss brown mushroo leek & parmesan with arborio rice	<b>29</b> oms		
<b>SEAFOOD LINGUINE (GFO)</b> GARLIC CREAM OR CHILLI TOMATO SAUCE Prawns, scallops, calamari, mussels & rockling with your choice of sauce	31		
<b>GNOCCHI (V, GFO)</b> Roasted pumpkin, baby spinach, toasted pine nut in a parmesan & pepper cream sauce	<b>28</b> is		
<b>CARBONARA LINGUINE (GFO)</b> Bacon, mushrooms, onion & parmesan in a creamy sauce	24		
<b>NASI GORENG (Vo)</b> Fried rice with chicken, bacon, shrimps, fried egg peas, mild chili & soy sauce	21 ′		
VEGETARIAN STIRFRY (V) Broccolini, snow peas, cabbage, carrot & capsicum tossed through noodles & an Asian sau	<b>24</b>		
ADD CHICKEN (GF)	<b>4</b>		
Seafood			
FISH & CHIPS Beer battered rockling served with chips, salad & tartare	25		

**GRILLED SALMON (GF)** Skin on salmon fillet served with a potato rosti,

steamed broccolini & tomato salsa

LEMON PEPPER CALAMARI (GF)

Served with chips, salad & lemon aioli

30

24

# Sides

MIXED SALAD (V, GF)	7	
SEASONAL VEGETABLES (V, GF)	7	
MASHED POTATO (V, GF)	7	
CHIPS (V)	7	
SWEET POTATO CHIPS (V, GF)	7	
ADDITIONAL SAUCE (GF) EXTRA	2.5	
<b>GRAVY · GARLIC BUTTER · RED WINE JUS</b>		
MUSHROOM SAUCE · PEPPERCORN SAUCE		

# Kids

ALL 9.5 INCLUDES SCOOP OF ICE CREAM

CHICKEN NUGGETS & CHIPS LINGUINE WITH NAPOLI SAUCE GRILLED CHICKEN TENDERS & CHIPS CHEESEBURGER & CHIPS CALAMARI & CHIPS FISH & CHIPS

#### FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. However, it must be noted that on the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. Please advise staff of any allergies when ordering meals.

GF - GLUTEN FREE V - VEGETARIAN GFO - GLUTEN FREE OPTION AVAILABLE

VO - VEGETARIAN OPTION AVAILABLE

**PUBLIC HOLIDAY SURCHARGE** 10% surcharge applies on public holidays



