



ENTRÉE

Coco Paprika Fish Wings Spanish pesto	18	GF DF
Lennons Caesar 62 Degree hens egg Prosciutto crumb Parmesan tuille Grilled cos	23	GF
Seared Wagyu Rump Cap Turmeric cauliflower Horseradish Puffed grains	24	GF
Licorice Root Pork Cheek Parsnip Cumquats Crispy pigs ear	22	GF
Harvey Bay Scallops Morcilla Jerusalem artichoke Wild cress	25/39	GF
Fire Roasted Golden Shallots Grilled leek Lemon salsa Soft free range egg	16.50	GF DF V

PARILLA GRILL

Parilla Grill is an Argentinian style grill that incorporates Iron Bark, Charcoal and wrought iron to create a smokey, charcoal flame-grilled texture to all dishes

Lennon's Signature Tomahawk

Choice of 3 sides | 3 sauces
(Serves 3 – 6)
From \$179

3kg Whole Baby Milk Fed Lamb

(24 hour pre order required)
\$250

Whole Grilled Market Fish Apple fennel escabeche Tomatillo vierge	38
King Banana Prawns Lemon & oregano Chimmichurri	38
Chilli Sumac Spatchcock	32
Sirloin 300g	48
Scotch fillet 300g	44
Eye fillet 200g	37

All steaks are served with lemon and wild cress with your choice of sauce & selection of Australian mustards. All dishes off the Parilla Grill can be prepared Gluten free and Dairy free

SAUCES

Peppercorn
Mushroom
Red wine jus

SIDES

Mac & Cheese Maple bacon Parmesan crumb	16.50	
Steamed Greens Caper lemon butter Toasted cashews	13	GF V
Broad Beans Mint Feta Lemon Fried capers	10	GF V
Southern Gold Potatoes Beef tallow Ripped herbs	10	GF V
Root Vegetables Honey Dukkha	11	GF V DF
Leaf Salad Lemon vinaigrette	9	GF V DF
Beer Battered Chips Garlic aioli Chilli salt	9	V DF

DESSERT

Aniseed Panna Cotta Smoked prunes Salted almonds	13.50	GF
Citrus Cheese Ginger crumb Lychee pineapple salsa	14	
Ricotta Doughnut Blueberry masala soup Pistachio ice-cream	13	
Pumpkin Pie Short crust Vanilla mascarpone Candied walnuts	14	
Dark chocolate tart Salted caramel Vanilla gelato Macerated strawberries	14	
Selection of Australian Fine Cheeses Native honeycomb Prune Quince paste Pickled baby figs and bark	27	

STARTERS

Warm cob loaf Ricotta & lemon Maple bacon	11	
Olives Mount Zero olives Garlic Chilli Thyme	9	V GF DF
Duck liver paté Toasted focaccia Cranberry gel	16	
Oysters Natural Rockefeller Kilpatrick Tabasco vinaigrette	4.5 each	GF DF
Soup of the day	14	

MAIN PLATES

Twice Cooked Pork Belly Baby carrots Parsnip cream Zucchini flower	36	GF
Wild Mushroom Saffron Soft herbs Fettucine Provolone	32	DF
Slow Cooked Beef Rib Truffle potato Burnt onion Sprouts	39	GF
Pan Seared Market Fish Polenta chips Broad beans Mint Salsa verde	37	GF

I'VE NEVER MET A MEAL
I DIDN'T LIKE