

Please order your meals at the bistro counter

STARTERS

Garlic Baguette | 10

+ Mozzarella | +3
+ Mozzarella & Bacon | +6

Lion Spiced Calamari (gfo) (l) | 13

Buffalo Wings (Small) | 14 (Large) | 20

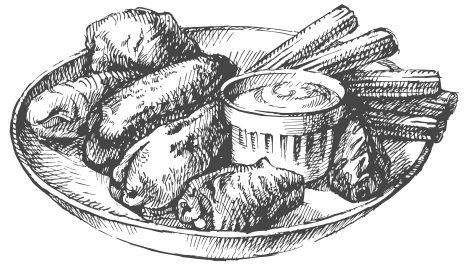
Frank's Hot Sauce OR BBQ

Creamy Garlic Prawns & Rice (l) | 16

Potato Wedges (gf) | 13

Sweet Chilli & Sour Cream

Chips & Gravy(gf) | 9.5



CHICKEN SCHNITZELS

add beef \$5

All schnitzels come with 2 sides and a sauce of your choice, unless otherwise shown on the menu item.

Plain Jane (gfo) | 24

Like it nude? chicken schnitzel or beef +5

Parmigiana (gfo) | 29

Napolitana sauce, ham and mozzarella cheese

Outback (gfo) | 32

Pepperoni, mushrooms, mozzarella cheese topped with pepper sauce

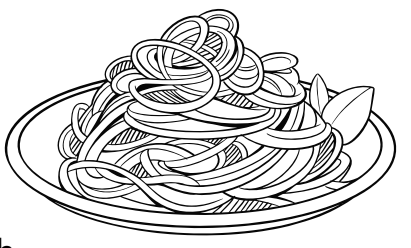
Hawaiian (gfo) | 32

Napolitana sauce, ham, pineapple and mozzarella cheese

Swiss Chicken (gfo) | 32

Chicken schnitzel, topped with sliced ham and Swiss cheese, served with our signature mustard mayo

PASTA & SALADS



Fettuccine Bolognese | 25

House-made bolognese served with fettuccine, topped with shaved Parmesan cheese

Fettuccine Carbonara | 27

Creamy garlic sauce, bacon and mushroom

Garlic Prawns (gf) (l) | 33

Tender prawns, pan-fried, finished with a creamy garlic sauce and Jasmine rice

Caesar Salad (gfo) | 23 (add chicken +8)

Baby Cos lettuce, crispy diced bacon, Parmesan cheese, Caesar dressing, croutons, topped with a poached egg

Sun-dried Tomato Fettuccine | 28

Cherry tomatoes, baby spinach, red onion, sun-dried tomato, fettuccine, garlic sauce topped with crumbled fetta

Lasagne | 29

Layers of rich beef Ragù, velvety béchamel and perfectly cooked pasta sheets with seasoned chips and garden salad

Add something extra!

Chicken +8 | Calamari (l) +9 | Bacon +5 | Prawn (l) +9.5

THE CHAR GRILL

We pride ourselves on showcasing some of Australia's finest produce. The following are suppliers we've hand picked as some of the best produce we have worked with.

All of our premium cut steaks come with 2 sides and your choice of sauce.

250g / 500g 'Nolan Meats' Rump (gf) | 31 / 51

About 'Nolan Meats' - A 100% Australian, family-owned company founded as a small retail butchery business in Gympie in 1958. Today, Nolan Meats focuses on producing quality grain-fed beef Australia-wide and internationally.

300g JBS Porterhouse (gf) | 46

About JBS Foods Group 'Queenslander' - Australia's largest and the home of a number of award-winning brands, such as Yardstick, Riverina Black Angus and Thousand Guineas

300g Rib Fillet (gf) | 49

Reef & Beef (gf) (l) | 49

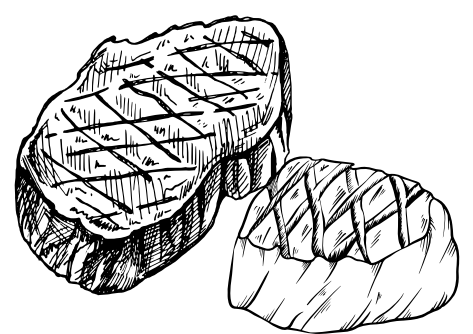
250gm Rump cooked to your liking topped with creamy garlic prawns and our famous calamari

TOPPERS

Creamy garlic prawns (gf) (l) | 12
Lion spiced calamari (gfo) (l) | 10
Onion rings | 8.50

SAUCES

Gravy, Mushroom, Diane, Pepper, Onion, Garlic, Tomato, BBQ, Sweet chilli, Aioli, Ranch, Frank's hot sauce, Mustard mayo, Worcestershire, Blue cheese, Tartare



MAIN EVENT

Steak Sandwich (gfo) | 26

Rib fillet steak, tomato, lettuce, beetroot, onion, cheese, BBQ sauce with chips
gluten free bun +3

Rissoles, Mash & Vegetables (gf) | 25

Gracemere Quality Meat rissoles, with mashed potato, blanched vegetables, and gravy

Roast of the Day (gf) | 25

Chef's roast, roasted veg and blanched veg with gravy

Fish of the Day (gfo) (l) | 26

Chef's selection of fish cooked to your liking - grilled, battered or crumbed, with your choice of 2 sides, fresh lemon, and tartare sauce

Lion Spiced Calamari (gfo) (l) | 29

Spiced calamari, flash-fried and served with aioli, fresh lemon, chips and salad

Parmesan Chicken and Prawns (gf) (l) | 37

Chicken breast, topped with creamy garlic prawns and finished with Parmesan cheese, with your choice of two sides

Roaring Nachos (gf) | 29

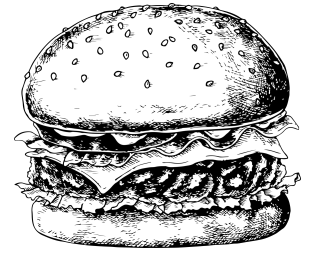
Toasted white corn chips and melted mozzarella cheese, topped with Mexican beef and black beans, salsa, sour cream and guacamole

Bangers & Mash (gf) | 25

Two locally sourced (Gracemere Quality Meats) thick beef sausages, served with creamy mashed potato, seasonal blanched vegetables and onion gravy



BURGERS



Queenslander Burger (gfo) | 27

Rib fillet, bacon, lettuce, cheese, tomato, beetroot, pineapple, hickory barbecue sauce, with chips

Cheeseburger (gfo) | 25

Beef, bacon, cheese, pickles, ketchup, mustard mayo, with chips

Pig & Bird Burger (gfo) | 26

Chicken breast, bacon, lion slaw, cheese, and ranch sauce, with chips

Mushroom Burger (gfo, vgn) | 24

Seasoned mushroom rosti with vegan cheese, lettuce, tomato, beetroot and onion, atop a potato bun with tomato chutney, with chips

Veggie Burger (vgn) | 24

Potato bun, veggie patty, lettuce, tomato, onion, beetroot, vegan cheese & vegan mayo

Caesar Chicken Wrap (gfo) | 25

Cos lettuce, tomato, bacon, chicken breast, Caesar dressing & parmesan, served with chips

Make it gluten free +3

12" PIZZAS

Pepperoni Pizza (gfo) | 27

Traditional tomato base, lots of pepperoni, mozzarella

Hawaiian Pizza (gfo) | 25

Diced bacon, pineapple, mozzarella, traditional tomato base

Lion Supreme Pizza (gfo) | 29

Diced bacon, pepperoni, mushrooms, olives, pineapple, onion, mozzarella, traditional tomato base

Meateora Pizza (gfo) | 31

Smoky BBQ sauce, beef, bacon, pepperoni, chicken, mozzarella

Vegetarian Pizza (gfo, v) | 26

Sweet potato, tomato, mushroom, olives, red onion, capsicum, mozzarella, traditional tomato base

Make it gluten free +3

SIDES | \$5ea

- Mash Potato
- Roasted Vegetables
- Blanched Vegetables
- Lion Slaw
- Seasoned Chips
- Garden Salad



CUBS MENU 15 each

(All kids meals come with a colouring pack)

For kids 12 years and under. All cub meals come with a junior soft drink and ice cream dessert, with your choice of chocolate, strawberry or caramel syrup, and sprinkles.

Beef Sliders & Chips or Blanched Veg

Kids Bolognese

Chicken Nuggets & Chips or Blanched Veg (gf)

Ham & Cheese or Hawaiian Pizza & Chips or Blanched Veg (gfo)

Battered Fish & Chips or Blanched Veg (gfo) (I)

Banger & Chips or Blanched Veg (gf)

TOPPERS

Creamy Garlic Prawns (gf) (I) | 12

Lion Spiced Calamari (gf) (I) | 10

Onion Rings | 8.5

SAUCES | 3.5ea (gf)

Gravy, Mushroom, Diane, Pepper, Onion, Garlic, Tomato, BBQ, Sweet chilli, Aioli, Ranch, Frank's hot sauce, Mustard mayo, Worcestershire, Blue cheese, Tartare

We function well. Speak to one of our team members about your next private event, and how we can help.

We're here to help! Please advise a staff member if you have any special dietary requirements that we should know about. | 10% surcharge on public holidays

GF - Gluten Free | V - Vegetarian | VGN - Vegan GFO - Gluten Free Optional
SEAFOOD ORIGIN

A=Australian I=Imported M=Mixed

The Lionleigh Pub 1926

BISTRO MENU

BEVERAGE MENU

By the Glass

Amberley Kiss & Tell Moscato, Margaret River

Tatachilla Sauvignon Blanc, South Australia

Mud House Sauvignon Blanc, Marlborough

Ta_Ku Pinot Gris, New Zealand

Tatachilla Chardonnay, Australia

By the Bottle

White

Amberley Kiss & Tell Moscato, Margaret River

Tatachilla Sauvignon Blanc, South Australia

Mud House Sauvignon Blanc, Marlborough

Ta_Ku Pinot Gris, New Zealand

Tatachilla Chardonnay, Australia

Rosé

Days of Rosé, South Australia

Sparkling

Yarra Burn Premium Cuvée, Australia (200mL Piccolo)

Red

Bay of Fires Pinot Noir, Tasmania

Eddystone Point Pinot Noir, Tasmania

Grant Burge Vigneron Miamba Shiraz, Barossa

Katnook Estate Cabernet Sauvignon, Coonawarra

Jacob's Creek Merlot, South Eastern Australia (187mL Piccolo)

Jacob's Creek Shiraz Cabernet, South Eastern Australia (187mL Piccolo)

WEEKLY SPECIALS



Check out what's on at
The Lionleigh Pub

