

RESTAURANT

menu

Breads

	NON MEMBERS	BASE LEVEL MEMBERS
CHEESY GARLIC BREAD [V]	\$10.00	\$9.00
<i>French baguette, garlic & parsley butter & melted mozzarella (3pcs)</i>		
WARM STONE BAKED SOURDOUGH	\$12.20	\$11.00
<i>Smoked sea salt butter & dip</i>		

To Start & Share

WARM MARINATED MIXED OLIVES [GF] [VG]	\$11.10	\$10.00
<i>Fried cauliflower with chipotle aioli, parmesan & lemon</i>		
PAN FRIED HALLOUMI [V] [GF]	\$16.70	\$15.00
<i>Confit tomatoes, balsamic glaze, rocket & lemon</i>		
SZECHUAN PEPPERED CALAMARI [GF] [DF]	\$20.00	\$18.00
<i>Fried calamari with Szechuan pepper spice blend, lime mayo & fresh herbs</i>		
SMOKED SALMON CARPACCIO	\$23.00	\$21.00
<i>Cold smoked salmon, pickled golden shallot, fried capers, horseradish cream, tukish bread crisps, fresh herb, lemon</i>		
HOUSE MADE PEKING DUCK SPRING ROLLS	\$17.80	\$16.00
<i>Plum compote & Asian herbs (4pcs)</i>		
TRUFFLE & PORCINI ARANCINI [V] [GF]	\$18.80	\$17.70
<i>Aioli & shaved parmesan</i>		
CRISPY WINGS [GF]	\$20.00	\$18.00
<i>Half kilo crispy wings with our famous hot sauce or smokey bbq sauce, ranch dressing & parsley</i>		

Fresh Pacific Oysters

	NON MEMBERS	BASE LEVEL MEMBERS
NATURAL	DOZEN \$50.00	\$45.00
	1/2 DOZEN \$30.00	\$27.00
KILPATRICK	DOZEN \$53.30	\$48.00
	1/2 DOZEN \$33.30	\$30.00
MORNAY	DOZEN \$50.00	\$47.00
	1/2 DOZEN \$32.20	\$29.00
Try a tasting plate with a mixed DOZ	\$54.40	\$49.00

Mains

SPICED ROASTED SWEET POTATO [GF] [VG]	\$26.50	\$23.90
<i>Quinoa pilaf, beetroot hommus, tahini dressing, rocket & toasted pepitas</i>		
PAN FRIED BARRAMUNDI [GF]	\$37.80	\$34.00
<i>Warm herbed & lemon potato salad, steamed broccolini & choron sauce</i>		
GARLIC PRAWNS [GF]	\$31.10	\$28.00
<i>Twelve sautéed prawn cutlets with garlic & onion confit, finished with white wine cream sauce, steamed rice, rocket & lemon</i>		
BAKED LEMON & PEPPER CHICKEN MARYLAND [GF]	\$22.59	\$19.90
<i>Creamy mash potato, steamed vegetables & garlic mustard cream sauce</i>		
CLASSIC CHICKEN PARMIGIANA	\$29.50	\$26.50
<i>Double smoked ham, Napoli sauce, mozzarella & parmesan cheese, served with house salad, chips & gravy</i>		
MOROCCAN LAMB SKEWERS [GF]	\$27.80	\$25.00
<i>Grilled marinated lamb loin, onion, capsicum, saffron rice pilaf, toasted almond, mint yoghurt & fresh herbs</i>		
KING HENRY LAMB SHANK [GF]	\$40.00	\$36.00
<i>Slow cooked in a rich tomato, red wine & vegetable sauce. Served with mash & broccoli</i>		

Pasta

SEAFOOD SPAGHETTI	\$32.30	\$29.00
<i>Prawns, mussels, calamari, salmon pieces, onion confit, tomato & fennel cream sauce, fresh herbs</i>		
CHILLI PRAWNS & CHORIZO FETTUCINE	\$32.30	\$29.00
<i>Blistered tomato, onion confit, chilli, baby spinach, alfredo, parmesan & fresh herbs</i>		
CHICKEN & MUSHROOM FETTUCINE ALFREDO	\$25.60	\$23.00
<i>Marinated chicken, sautéed mushroom, onion confit, capsicum, baby spinach, garlic & white wine cream, parmesan & fresh herbs</i>		
HOMEMADE POTATO & PARMESAN GNOCCHI [V]	\$28.90	\$26.00
<i>Rosemary pumpkin, blistered cherry tomato, onion confit, baby spinach, basil pesto cream sauce & parmesan</i>		
<i>Add marinated chicken \$5.00</i>		
SPAGHETTI CARBONARA	\$21.10	\$19.00
<i>Smoked bacon, alfredo, parmesan</i>		
<i>Add marinated chicken \$5.00</i>		

Salads

ROASTED BEETROOT & PUMPKIN SALAD [GF] [V]	\$22.50	\$20.00
<i>Mixed leaves, tomato, pickled red onion, pepitas, Persian fetta & balsamic dressing</i>		
<i>Add marinated chicken \$5.00</i>		
HARISSA CHICKEN SALAD [GF]	\$26.60	\$24.00
<i>Mixed leaves, tomato, cucumber, pickle red onion, chickpeas, toasted almond with basil pesto dressing</i>		
<i>Add pan fried halloumi \$5.00</i>		
THAI BEEF SALAD	\$26.00	\$23.50
<i>Roasted beef sirloin, mixed leaves, tomato, cucumber, pickled red onion, fresh herbs, crispy noodle, crushed peanut with sweet chilli & lime dressing</i>		

Chargrill

All steaks are cooked to your liking. Served with chips, salad and your choice of sauce.

200G RUMP STEAK [GF]	\$27.80	\$25.00
<i>Teys Classic, 100 days grain fed</i>		
250G SIRLOIN STEAK [GF]	\$42.20	\$38.00
<i>Teys Classic, QLD, 100 days grain fed</i>		
300G RIB FILLET [GF]	\$55.00	\$49.90
<i>Yardstick, 150 days grain fed, MB2+ full of flavour & tenderness</i>		
180G EYE FILLET [GF]	\$43.30	\$39.00
<i>Teys Classic Grass Fed, MSA, balance of tenderness & flavour</i>		
300G ANGUS RUMP [GF]	\$46.70	\$42.00
<i>Teys certified Angus beef, 100 days grain fed, MB2+, flavoursome & tender</i>		
400G OP RIB ON THE BONE [GF]	\$61.10	\$55.00
<i>100 days grain fed "the nearer the bone, the sweeter the meat" OP Rib has all the qualities of the other rib fillets but it has the advantage of the infused flavor from the bone marrow</i>		
ROASTED CAJUN SPICED HALF CHICKEN [GF]	\$28.90	\$26.00
<i>Tender roasted chicken seasoned with Cajun spices served with coleslaw, chips & smokey bbq sauce</i>		
BBQ PORK RIBS & WINGS [GF]	\$46.70	\$42.00
<i>American pork ribs coated in housemade smokey bbq sauce, spicy chicken wings, coleslaw & chips</i>		

Steak Toppers*

CREAMY GARLIC PRAWNS	\$7.90
LEMON PEPPER CALAMARI	\$6.50
BUFFALO WINGS	\$6.50
BEER BATTERED ONION RINGS	\$6.00
2 FRIED EGGS	\$5.00

Sauces

Mushroom / Green Peppercorn / Garlic Cream / Gravy / Diane / Hollandaise / Bearnaise

* No Midas discounts apply

Sides*

CHIPS WITH AIOLI	\$9.50
POTATO MASH	\$8.00
SIDE SALAD	\$7.50
SIDE VEGETABLES	\$8.00
ADDITIONAL GRAVY OR SAUCES	\$1.50

Kids Menu*

12 yrs & under. Each meal is served with a little lion's ice cream & activity pack.

PANKO CRUMBED WHITING	\$12.00
<i>With chips & tomato sauce</i>	
TEMPURA BATTERED CHICKEN NUGGETS	\$12.00
<i>With chips & tomato sauce</i>	
BBQ SAUSAGE [GF]	\$12.00
<i>With mash & gravy</i>	
SPAGHETTI BOLOGNESE	\$12.00
<i>With parmesan cheese</i>	
TEENAGE DOUBLE UP [13-17 yrs]	\$17.50
<i>Extra serving to satisfy bigger kids</i>	

Desserts

TRIPLE CHOCOLATE BROWNIE	\$15.40	\$13.90
<i>Salted caramel, candied almond, chocolate soil & vanilla ice cream</i>		
PASSIONFRUIT CREME BRULEE	\$15.40	\$13.90
<i>Cinnamon crumble, almond biscotti & vanilla ice cream</i>		
STICKY DATE PUDDING	\$15.40	\$13.90
<i>Warm butterscotch sauce, brandy snap, cinnamon crumble & vanilla ice cream</i>		
BRANDY SNAP	\$15.40	\$13.90
<i>Chantilly cream, poached stonefruit, passionfruit curd, cinnamon crumble & vanilla ice cream</i>		
TIRAMISU	\$17.70	\$15.90
<i>Whipped mascarpone, coffee sponge, chocolate mocha ganache & vanilla ice cream</i>		
CHEESE PLATE		
<i>Your choice of: Australian brie, blue vein or vintage cheddar, served with quince paste, nuts, dried fruit & crackers</i>		
One cheese	\$15.40	\$13.90
Two cheese	\$19.90	\$17.90
Three cheeses	\$25.40	\$22.90



M I D A S
REWARDS

ONE BILL PER TABLE

Please see your waiter for separate payment.

Bookings Highly Recommended

BOOKINGS CAN BE MADE ONLINE

WWW.THELION.NET.AU OR CALL

RECEPTION ON 3271 3636