



THE  
LION  
RICHLANDS

# DIETARY menu

## TO START & SHARE

	NON MEMBERS	BASE LEVEL MEMBERS *
<b>WARM MARINATED MIXED OLIVES [GF] [VG]</b>	\$11.10	\$10.00
<b>FRIED CAULIFLOWER [V] [GF]</b> <i>Chipotle aioli, lemon, rocket &amp; parmesan</i>	\$16.65	\$15.00
<b>PAN FRIED HALLOUMI [V] [GF]</b> <i>Confit tomatoes, balsamic glaze, rocket &amp; lemon</i>	\$16.65	\$15.00
<b>SZECHUAN PEPPERED CALAMARI [GF] [DF]</b> <i>Fried calamari with Szechuan pepper spice blend, lime mayo &amp; fresh herbs</i>	\$20.00	\$18.00
<b>PUMPKIN &amp; ROCKET ARANCINI [V] [GF]</b> <i>Aioli, shaved parmesan &amp; rocket</i>	\$19.65	\$17.70
<b>CRISPY WINGS [GF]</b> <i>Half kilo crispy wings with our famous hot sauce or smokey bbq sauce, ranch dressing &amp; parsley</i>	\$20.00	\$18.00

## MAINS

<b>FRIED CAULIFLOWER [GF] [V]</b> <i>Lentil salad, beetroot hommus, smoked paprika vinaigrette, rocket, toasted almond &amp; parmesan</i>	\$26.65	\$24.00
<b>ROASTED BEETROOT &amp; PUMPKIN SALAD [VG] [V] [GF]</b> <i>Mixed leaves, tomato, pickled red onion, pepitas, Persian fetta &amp; balsamic dressing</i>	\$22.20	\$20.00
<b>BAKED LEMON &amp; PEPPER CHICKEN MARYLAND [GF]</b> <i>Creamy mash potato, steamed vegetables &amp; garlic mustard cream sauce</i>	\$22.10	\$19.90
<b>MOROCCAN LAMB SKEWERS [GF]</b> <i>Grilled marinated lamb loin, onion, capsicum, saffron rice pilaf, toasted almond, mint yoghurt &amp; fresh herbs</i>	\$27.75	\$25.00
<b>PAN FRIED BARRAMUNDI [GF]</b> <i>Roasted capsicum, chorizo &amp; fried potato salad, steamed broccolini, garlic &amp; mustard cream sauce</i>	\$40.00	\$36.00
<b>KING HENRY LAMB SHANK [GF]</b> <i>Slow cooked in a rich tomato, red wine &amp; vegetable sauce. Served with mash &amp; broccoli</i>	\$40.00	\$36.00

## MAINS

	NON MEMBERS	BASE LEVEL MEMBERS *
<b>VEGAN BURGER [VG]</b> <i>Plant base patty, vegan cheese, lettuce, tomato, vegan mayo &amp; chips</i>	\$26.00	\$23.50
<b>LEMON PEPPER CALAMARI [GF] [DF]</b> <i>Served with tartare sauce, chips &amp; salad</i>	\$26.65	\$24.00
<b>MEDITERRANEAN VEGETABLE PENNE [VG]</b> <i>Sautéed seasonal vegetables &amp; Napoli sauce</i>	\$26.65	\$24.00
<b>HOMEMADE POTATO &amp; PARMESAN GNOCCHI [V]</b> <i>Roasted pumpkin, blistered cherry tomato, onion confit, baby spinach, gorgonzola cream sauce, fresh herbs &amp; parmesan</i> <i>Add marinated chicken \$5.00</i>	\$28.85	\$26.00
<b>GARLIC PRAWNS [GF]</b> <i>Twelve sautéed prawn cutlets with garlic &amp; onion confit, finished with white wine cream sauce, steamed rice, rocket &amp; lemon</i>	\$32.20	\$29.90
<b>BUTTER CHICKEN CURRY [GF]</b> <i>Indian style curry with a spiced tomato &amp; butter sauce, steamed rice &amp; fresh herbs</i>	\$26.65	\$24.00

All steaks are gluten free except for our pork steak.  
Please let your waiter know if you require celiac chips.

### Gluten free sauces

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

## DESSERT

	NON MEMBERS	BASE LEVEL MEMBERS *
<b>PASSIONFRUIT CREME BRULEE(GF)</b> <i>Gluten free cinnamon crumble &amp; vanilla ice cream</i>	\$15.40	\$13.90
<b>STICKY DATE PUDDING [V]</b> <i>Warm butterscotch sauce, brandy snap, cinnamon crumble &amp; vanilla ice cream</i>	\$15.40	\$13.90
<b>CHEESE PLATE [GF]</b> <i>Your choice of: Australian brie, blue vein or vintage cheddar served with quince paste, nuts, dried fruit &amp; crackers</i> <i>Gluten free crackers available</i>	One cheese \$15.40 Two cheese \$19.95 Three cheeses \$25.40	\$13.90 \$17.90 \$22.90

[V] VEGETARIAN [GF] GLUTEN FREE [DF] DAIRY FREE

\*\*\*Please advise your waiter if you have severe allergies.

\*MIDAS DISCOUNTS APPLY.