

To Start

CLASSIC TAPAS

Mezze Dip Plate (V) \$14.9 Hummus, tzatziki, greek olives, pickled veggies served with warm pita bread	Calamari Fritti \$15.9 Lightly crumbed calamari served with house-made aioli
Triple Cheese Garlic Bread \$12.9 Turkish bread topped with garlic butter and a trio of cheeses, baked until golden	Crispy Cauliflower Bites (V) \$12.9 Golden-fried cauliflower served with house-made yoghurt dip
Baked Organic Mushrooms (C) \$13.9 Stuffed with cream cheese, double-smoked speck, parmesan, and parsley	Tomato Bruschetta \$13.9 Fresh tomatoes, garlic, basil, and olive oil on toasted turkish bread, finished with balsamic glaze
Chicken Satay (C) \$14.9 Marinated grilled chicken skewers served with a rich, house-made peanut sauce and pickled salad	Braised Lamb Arancini \$13.9 Tender slow-braised lamb, bocconcini, garden herbs, and parmesan, served with chive sour cream sauce

SEASONAL TAPAS

Mozzarella Crostini \$15.9 Toasted crostini topped with tomato concassé and melted mozzarella, oven-grilled until golden	Char Siu Pork Belly (C*) \$15.9 Glazed pork belly paired with grilled chorizo, finished with char siu sauce, toasted sesame seeds, and coriander
Honey and Lime Prawns (C) \$17.9 Panfried prawns marinated in honey and lime, served with fresh avocado salsa and our house-made cocktail sauce	Baked Olympus Halloumi (V)(C) \$15.9 Grilled halloumi served with minted yoghurt, avocado salsa, seasonal salad, and toasted pine nuts
Wagyu Beef Meatballs (C) \$15.9 Served in homemade Napoli sauce and parmigiano reggiano accomponigned by tzatziki on the side	

CHEF'S PREMIUM PICK

Miso-Rubbed Seared Scallops(C) \$20.9 Seared scallops on pea purée with roasted almonds and lemon butter sauce	Seafood Lover's Share Platter \$49.9 A premium trio of Australian prawns, scallops, and calamari, served with sides from the selections above
Grilled Chimichurri Prawns \$20.9 Local prawns marinated in house-made chimichurri, flame-grilled to perfection and served with a refreshing campagnola salad.	

Mains

Crispy Skin Barramundi (C) \$37.9

Served with warm French potato salad, pea purée, grilled cherry tomatoes, seasonal greens & lemon butter drizzle

Ceylon Prawn Curry (C*) \$37.9

Mooloolaba prawns simmered in a fragrant Ceylonese paste blended with coconut cream, tomatoes, and fresh herbs. Served with basmati rice and crispy papadum

Crispy Pork Belly (C) \$38.9

Slow-roasted pork belly served with sweet potato and chorizo garnish, fresh herbs, seasonal greens, house-made jus, apple chutney & crispy crackling

Prawns & Chorizo Linguini \$37.9

Sautéed Mooloolaba king prawns with chorizo, baby spinach, chilli, garlic, fresh herbs, tomato, lemon and butter finished in a white wine sauce and tossed through linguini

Vegan Linguini (V) \$31.9

Linguini tossed with olives, baby spinach, fresh red capsicum, onion, and mushrooms in a rich Napoli sauce
Add parmesan +\$2 | chicken +\$4 | prawns +\$5 | meatballs +\$5

Crispy Chicken Supreme (C) \$37.9

Oven-roasted chicken breast served with homemade creamy mushroom sauce, grilled cherry tomatoes, French-style mashed potato & seasonal greens

Greek Platter

Served with grilled halloumi, Greek grain salad, feta, olives, garden vegetables, hummus, and tzatziki.
Accompanied by Moroccan-spiced chips and crispy pita bread

Choice of protein:

- Chicken souvlaki \$35.9
- Beef kofta \$36.9
- Lamb skewers \$37.9

Seafood Spanish Risotto (C) \$38.9

Saffron-infused risotto folded with tender calamari, Mooloolaba prawns, baby spinach, fresh capsicum, lemon, green peas, sweet paprika and fresh parsley. Finished with parmesan and a touch of butter for richness

Add chicken +\$4

Eye Fillet (C) \$44.9

Tender 200g eye fillet, pan-seared and oven-finished to your liking. Served with silky mashed potato, seasonal greens, and a rich, house-made jus

House Battered Snapper & Chips \$32.9

Crisp, golden snapper fillet in our signature house batter, served with crispy coated chips, fresh garden salad, and aioli

Orange & Passionfruit Glazed Confit Duck Legs (C) \$39.9

Slow-cooked confit duck legs, glazed with orange and passionfruit, served with sweet potato purée, steamed seasonal greens, beetroot, warm French-style potato & finished with a rich red wine jus

Slow-Braised Beef Cheek (C) \$36.9

Slow-braised beef cheek served with creamy mashed potato, seasonal greens, and finished with a rich house-made jus

Honey Lamb Ribs (C) \$37.9

Tender lamb ribs glazed in a house-made honey sauce, served with golden garlic sautéed chat potatoes, honey jap grilled pumpkin and chargrilled broccolini

Italian Beef Lasagna \$34.9

Layers of slow-cooked beef ragu, velvety béchamel, Napoli sauce, mozzarella & parmesan, oven-baked to golden perfection. Served with a fresh apple and lettuce salad

SIDES

Garden Salad – A fresh mix of lettuce, cucumber, tomato, and Spanish onion, finished with our house-made vinaigrette. \$10

Roasted Cauliflower Salad – Warm roasted cauliflower tossed with ancient grains, spiced almonds, currants, pomegranate, tzatziki, and tahini dressing. (C*) \$15

Greek Salad – a fresh mix of lettuce, baby tomatoes, feta, kalamata olives, cucumber, dressed in a classic Greek vinaigrette. (C) \$12

Chips with Aioli – Golden fries served with creamy house-made aioli. \$10

Seasonal Greens – A medley of sautéed or steamed seasonal vegetables, lightly seasoned. \$10

Creamy Mash Potato – Buttery, smooth mashed potato made in-house. \$10

Standard Lunch

1 COURSE \$22.9 | 2 COURSES \$32.9 | 3 COURSE \$42.9

ENTREE

Triple Cheese Garlic Bread

Turkish bread topped with garlic butter and a trio of cheeses, baked until golden

Baked Organic Mushrooms (C)

Stuffed with cream cheese, double-smoked speck, parmesan, and parsley

Tomato Bruschetta

Fresh tomatoes, garlic, basil, and olive oil on toasted turkish bread, finished with balsamic glaze

Braised Lamb Arancini

Tender slow-braised lamb, bocconcini, garden herbs, and parmesan, served with chive sour cream sauce

Calamari Fritti

Lightly crumbed calamari served with house-made aioli

MAINS

Pork Belly Salad (C*)

served with roasted sweet potatoes, wilted greens, cashews, apple & balsamic glaze

Calamari Salad

Crispy calamari served on fresh Asian slaw with fried cashews, nam jim, and house-made aioli.

Add chips +\$4

Peri-Peri Chicken Sandwich

With grilled bacon, cheddar, tomato, avocado salsa, mixed lettuce & aioli.

Add chips +\$4

Double Cheese Wagyu Beef Burger

With mixed lettuce, tomato, cheddar, candy onions, pickled cucumber & crispy coated chips.

Add bacon +\$3

Prawn Citrus Salad (C*)

Avocado, orange, fresh tomato, cucumber, Spanish onions, house dressing, finished with golden pangrattato.

Chicken & Pumpkin Salad (C)

With feta, olives, lettuce, semi-dried tomatoes, flaked almonds & balsamic glaze

Grilled Lamb & Potato Salad (C)

With lettuce, feta, tomato, cucumber, onions, olives and tzatziki sauce

Steak Sanga

With grilled rib fillet, beetroot, cheddar, candy onions, lettuce, BBQ sauce & crispy coated chips.

Halloumi Salad (G, V)

With potatoes, lettuce, tomato, Spanish onion, pine nuts, pesto & house dressing.

Linguine (V)

With olives, capsicum, onion, mushrooms, spinach in Napoli sauce & parmesan.

DESSERT

Raspberry Panna Cotta (C)

With berry compote & double cream.

Ice Cream Sundae (C)

Coconut, pistachio & vanilla with fresh berries, macadamia & raspberry coulis.

Belgian Chocolate & Macadamia Brownie

With chocolate sauce, coconut ice cream & double cream.

Premium Lunch

1 COURSE \$31.9 | 2 COURSES \$40.9 | 3 COURSE \$49.9

ENTREE

Baked Olympus Halloumi (C)

Grilled halloumi, minted yoghurt, avocado salsa, toasted pine nuts.

Baked Organic Mushrooms (C)

Stuffed with cream cheese, double-smoked speck, parmesan, and parsley

Honey & Lime Mooloolaba Prawns

Pan fried prawns marinated in honey and lime, served with fresh avocado salsa and our house-made cocktail sauce

Braised Lamb Arancini

Tender slow-braised lamb, bocconcini, garden herbs, and parmesan, served with chive sour cream sauce

Calamari Fritti

Lightly crumbed calamari served with house-made aioli

Chicken Satay (C)

Grilled chicken skewers, house-made peanut sauce, pickled salad.

MAINS

Crispy Skin Barramundi (C)

Served with warm French potato, pea purée, grilled cherry tomatoes, seasonal greens & lemon butter drizzle

Ceylon Prawn Curry (C*)

Mooloolaba prawns simmered in a fragrant Ceylonese paste blended with coconut cream, tomatoes, and fresh herbs.
Served with basmati rice and crispy papadum

Crispy Pork Belly (C)

Slow-roasted pork belly served with sweet potato and chorizo garnish, fresh herbs, seasonal greens, house-made jus, apple chutney & crispy crackling

House Battered Snapper & Chips

Crisp, golden snapper fillet in our signature house batter, served with crispy coated chips, fresh garden salad, and aioli

Prawns & Chorizo Linguini

Sautéed Mooloolaba king prawns with chorizo, baby spinach, chilli, garlic, fresh herbs, tomato, lemon and butter finished in a white wine sauce and tossed through linguini

Greek Platter (C*)

Served with grilled halloumi, Greek grain salad, feta, olives, garden vegetables, hummus, and tzatziki. Accompanied by Moroccan-spiced chips and crispy pita bread

Choice of protein: Chicken souvlaki or Beef kofta or Lamb skewers

Italian Beef Lasagna

Layers of slow-cooked beef ragu, velvety béchamel, Napoli sauce, mozzarella & parmesan, oven-baked to golden perfection. Served with a fresh apple and lettuce salad

Honey Lamb Ribs (C)

Tender lamb ribs glazed in a house-made honey sauce, served with golden garlic sautéed chat potatoes, honey jap grilled pumpkin and chargrilled broccolini.

DESSERT

Vanilla Bean Crème Brûlée (C)*

With pistachio ice cream & Italian biscotti.

Lindt Chocolate Torte (C)

With fresh berries, vanilla bean ice cream & double cream.

Sticky Date Pudding

Vanilla bean ice cream, espresso, Kahlua & Italian biscotti.

Affogato Sundae (C)*

With spiced rum caramel sauce, vanilla bean ice cream & double cream.

Breakfast

8am - 11:30am, Saturday & Sunday
All toasts served with butter

TOASTS & SPREADS

Toast & Spreads

Two slices of sourdough, Turkish, or thick toast served with butter, jam or Vegemite \$9.9

Eggs on Toast

Choice of two poached, fried, or scrambled eggs on your choice of Turkish, sourdough, or thick toast \$18.9

SWEET FAVOURITES

Pancakes

Topped with seasonal fruit, macadamia crumble, fruit coulis, your choice of ice cream, and maple syrup \$20.9

French Toast

Served with fresh seasonal fruit, fruit coulis, maple syrup, cinnamon powder, and your choice of ice cream \$20.9

LITSE SIGNATURES

Bacon & Eggs

Two rashers of bacon, two eggs your way, hash brown, and two toasts of your choice \$21.9

Smashed Avocado

With Litse's traditional pesto, Danish feta, cherry tomatoes, shaved radish, lemon wedge, and your choice of toast \$21.9

Mushroom Breakfast

Sautéed mushrooms in herbed butter, traditional Litse pesto, grilled halloumi, sweet potato purée, cherry tomatoes, shaved radish, and lemon wedges on Turkish toast \$23.9

Halloumi Breakfast

Two poached or scrambled eggs, fresh avocado salsa, grilled halloumi, cherry tomatoes, shaved radish, and drizzle of Litse pesto on Turkish toast \$23.9

Eggs Benedict

Two English muffins with sautéed spinach, grilled cherry tomatoes, house-made hollandaise sauce, and your choice of: \$23.9

- Bacon
- Tasmanian smoked salmon
- Leg ham

Spanish Omelette

Traditional potato, spinach, and red onion omelette with hollandaise, Parmesan, Danish feta, tomato & lettuce salad, and Turkish toast \$23.9
Add mushrooms / bacon / leg ham + \$2 | Tasmanian salmon + \$3

Reuben Sandwich

Corned beef, Swiss cheddar, sauerkraut, Russian dressing, and house salad served on buttery sourdough \$21.9

Big Breakfast

Grilled pork sausage, two eggs your way, two rashers of bacon, grilled tomato, mushrooms, hash brown, lettuce, cherry tomatoes, and your choice of toast \$26.9

Breakfast Extras

EXTRAS WITH MEAL ORDERS ONLY

\$2 – Vegemite | Raspberry jam | Honey | Maple syrup | Hollandaise

\$3 – Gluten-free toast | Turkish toast | Muffin | Hash browns | Thick toast

\$4 – Egg (1) | Grilled bacon (1) | Grilled tomato | Fresh strawberries | Wilted spinach | Lettuce

\$5 – Fresh avocado | Pork sausage | Ice cream

\$6 – Grilled halloumi | Tasmanian smoked salmon

Bowl of Chips (regular or Moroccan style) – \$9.9

GRAB N GO

Bacon & Egg Burger

Served with your choice of tomato or BBQ sauce

\$15.9

Ham & Cheese Toastie

Choice of toast and tomato or BBQ sauce

\$15.9

Halloumi Toastie

Crispy bacon, grilled halloumi, and egg served on your choice of toast and sauce

\$16.9

CHILDREN'S BREAKFAST

Ham & Cheese Fingers

\$13.9

Kids Pancakes

Served with seasonal fruit, double cream, maple syrup, and butter

\$13.9

Kids Bacon & Eggs

Choice of eggs, one rasher of bacon, hash brown, and grilled English muffin

\$15.9

Kids Sausage & Egg

English pork sausage, choice of eggs, hash brown, and grilled English muffin –

\$15.9

Kids only under 10 years old

Desserts

ALL DESSERTS - \$15.9

Raspberry Panna Cotta (C)

With berry compote & double cream.

Ice Cream Sundae (C)

Coconut, pistachio & vanilla with fresh berries, macadamia & raspberry coulis.

Belgian Chocolate & Macadamia Brownie

With chocolate sauce, coconut ice cream & double cream.

Vanilla Bean Crème Brûlée (C*)

With pistachio ice cream & Italian biscotti.

Lindt Chocolate Torte (C)

With fresh berries, vanilla bean ice cream & double cream.

Sticky Date Pudding

Vanilla bean ice cream, espresso, Kahlua & Italian biscotti.

Affogato Sundae (C*)

With spiced rum caramel sauce, vanilla bean ice cream & double cream.

EXTRAS

Scoop of Ice cream \$4.9 each

Vanilla bean ice cream | pistachio ice cream | toasted coconut Ice cream (g)

Homemade biscotti \$3.5

C=coeliac /gluten free| v = vegetarian | *dish can be altered to accommodate
For any allergies or dietary requirements please clarify with your serve