

# Premium Lunch

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.

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

LICENSED RESTAURANT  
**LITSE**  
LOUNGE

# Dinner Function

2 COURSES \$55 | 3 COURSES \$65

## ENTREE

### Triple Cheese Garlic Bread

Turkish bread topped with garlic butter & trio of cheeses, baked

### Baked Organic Mushrooms (C)

Oven-baked mushrooms with tomato & herbs

### Calamari Fritti

Lightly crumbed calamari served with house-made aioli

### Braised Lamb Arancini

Lamb, bocconcini, garden herbs & parmesan, served with chive sour cream

### Honey & Lime Prawns (C)

Pan-fried prawns with fresh avocado salsa & house-made cocktail sauce

## MAINS

### Crispy Skin Barramundi (C)

Warm French potato salad, pea purée, grilled cherry tomatoes, seasonal greens & lemon butter drizzle

### Ceylon Prawn Curry (C\*)

Mooloolaba prawns in fragrant Ceylonese coconut cream curry, served with basmati rice & papadum

### Crispy Pork Belly (C)

Sweet potato & chorizo garnish, seasonal greens, jus, apple chutney & crispy crackling

### Prawns & Chorizo Linguini

King prawns, chorizo, baby spinach, chilli, garlic & herbs in white wine sauce with linguini

### Vegan Linguini (V)

Olives, spinach, capsicum, onion & mushrooms in Napoli sauce

### Crispy Chicken Supreme (C)

Roasted chicken breast with creamy mushroom sauce, mashed potato & seasonal greens

### Seafood Spanish Risotto (C)

Saffron risotto with calamari, prawns, capsicum, peas & parmesan

### Eye Fillet (C) (+\$5 surcharge)

200g eye fillet with mashed potato, seasonal greens & house-made jus

### House Battered Snapper & Chips

Crispy battered snapper with chips, salad & aioli

### Orange & Passionfruit Glazed Confit Duck Legs (C)

Sweet potato purée, greens, beetroot, French potato & red wine jus

### Italian Beef Lasagna

Slow-cooked beef ragu, béchamel, mozzarella & parmesan, served with salad

## DESSERT

**Ice Cream Sundae (C)** – Coconut, pistachio & vanilla ice creams with berries, macadamia & raspberry coulis

**Belgian Chocolate & Macadamia Brownie** – Chocolate sauce, coconut ice cream & double cream

**Vanilla Bean Crème Brûlée (C\*)** – Pistachio ice cream & Italian biscotti

**Lindt Chocolate Torte (C)** – Fresh berries, vanilla ice cream & double cream

**Sticky Date Pudding** – Vanilla ice cream, espresso, Kahlua & biscotti

**Affogato Sundae (C\*)** – Spiced rum caramel sauce, vanilla ice cream & double cream