

## Entrée:

Toasted demi baguette topped with cheesy garlic butter	\$ 6.9
Toasted turkish bread served with a trio of dips	\$11.9
Soup of the day served with crusty bread	\$8.9
Penne pasta tossed with king prawns, capsicums, wilted baby spinach, Napoli sauce and a hint of cream	\$13.9 entree \$16.9 main
Marinated tender beef fillet strips, pan fried with onions, mushrooms, bacon and parsley served with tagliatelle pasta	\$13.9 entree \$15.9 main

## Salads:

Beef strips marinated in lime juice, ginger, hoi sin, sesame oil and a touch of chilli, pan fried and served warm on Asian greens	\$ 15.9
Greek salad with wild roquet leaves served with diced tomato, cucumber, red onion, celery and feta with a drizzle of balsamic	\$ 14.9 (Add grilled chicken \$16.9)
Caesar salad with baby cos leaves, bacon, egg, anchovies and crispy bread sticks	\$13.9 (Add grilled chicken \$16.9)

## **Mains:**

Beef eye fillet steak (300gm) cooked to your liking served with croquette potatoes, vegetables and red wine jus	\$ 29.9
Lanai beef burger (200gm) served with lettuce, tomato, cheese, bacon and egg, served with chunky chips	\$15.9
Roast of the day served with potatoes and vegetables	\$ 17.9
Grilled lamb cutlets served with croquette potatoes, vegetables and rosemary jus	\$25.9
Char grilled fillet of fish, potatoes and vegetables served with a passion fruit and plum compote	\$ 21.9
Oven baked chicken breast filled with apricots and macadamias, served with potatoes, vegetables and a mushroom sauce	\$ 18.9
Chicken parmigiana topped with Napoli sauce, ham and swiss cheese served with chunky chips and salad	\$17.9
Hokkien noodles tossed in a honey soy and plum sauce with Asian barbeque pork and julienne vegetables	\$ 16.9
Char grilled vegetable sticks with chunky mash and a lightly spiced tomato salsa	\$16.9
Pad Thai noodles (gluten free) served with seasonal garden vegetables and a chili plum sauce	\$ 13.9

### Sides:

Bowl of chunky chips with tomato sauce	\$ 6.9
Steamed garden vegetables	\$6.9
Potatoes of the day	\$6.9

### Dessert:

Sticky date pudding served warm with butterscotch sauce, caramelized apples and vanilla bean ice cream	\$ 8.9
Double chocolate mud cake served with white chocolate tipped strawberries and a peach fan	\$8.9
Jaffa cake served with mixed berry coulis and peanut nougat flakes	\$ 8.9
Cherry slice served with vanilla bean ice cream and anglaise, flavoured with a touch of Kahlua	\$ 8.9
Fresh fruit plate served with vanilla ice cream	\$8.9

### Tea

Earl Grey, English Breakfast, Green Tea, Peppermint & Chamomile	\$3.3
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### Coffee

Latte, cappuccino, flat white, macchiato, long/short black & mocha (Soy milk available on request)	\$3.3
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