



# LAVARACKS

## STARTERS

### CHEF'S BRUSCHETTA

with rye bread *(v)*

MEM

8.<sup>90</sup>

NON MEM

9.<sup>90</sup>

### CIABATTA

with roasted pepper dip & warm marinated olives *(v)*

7.<sup>90</sup>

8.<sup>90</sup>

### GARLIC BREAD

6.<sup>50</sup>

7.<sup>50</sup>

### SOUP OF THE DAY

6.<sup>90</sup>

7.<sup>90</sup>

### PESTO & PARMESAN PIZZA BREAD

with rocket and extra virgin olive oil

10.<sup>90</sup>

11.<sup>90</sup>

### BEEF BRISKET CROQUETTE

with coleslaw

13.<sup>90</sup>

14.<sup>90</sup>

### PORK BELLY

with red cabbage & apple-chilli caramel *(gf)*

14.<sup>90</sup>

15.<sup>90</sup>

### DUCK PASTRIES

with apple and currant

14.<sup>90</sup>

15.<sup>90</sup>

### SEARED TUNA

with piquillo mousse tapenade

15.<sup>90</sup>

16.<sup>90</sup>

### QUEENSLAND PRAWNS

with shaved fennel, wilted rocket, roasted peppers, olive dust & sauce vierge *(gf)*

15.<sup>90</sup>

16.<sup>90</sup>

### SEA SCALLOPS

with corn salsa, sumac cream & herb sauce *(gf)*

14.<sup>90</sup>

15.<sup>90</sup>

### CRISPY SALT & PEPPER SQUID

with fried capers, rocket & smoked chilli ailoi

14.<sup>50</sup>

15.<sup>50</sup>

### BEETROOT CURED HUON SALMON

with dill mustard sauce & toasted sourdough

14.<sup>90</sup>

15.<sup>90</sup>

### SEAFOOD CREPE

14.<sup>90</sup>

15.<sup>90</sup>

### SALMON & PRAWN TORTELLINI

with lemongrass & chervil sauce

14.<sup>90</sup>

15.<sup>90</sup>

### CHEF'S TASTING PLATE (FOR 2)

scallops, Queensland prawns, duck pastries & brisket croquette

37.<sup>90</sup>

39.<sup>90</sup>

### OYSTERS NATURAL

1/2 doz *(gf)*

17.<sup>90</sup>

18.<sup>90</sup>

1 doz *(gf)*

25.<sup>90</sup>

26.<sup>90</sup>

### OYSTERS KILPATRICK

with bacon & Worcestershire sauce

1/2 doz *(gf)*

17.<sup>90</sup>

18.<sup>90</sup>

1 doz *(gf)*

25.<sup>90</sup>

26.<sup>90</sup>

### OYSTERS TEMPURA

with Vietnamese dressing

1/2 doz

17.<sup>90</sup>

18.<sup>90</sup>

1 doz

25.<sup>90</sup>

26.<sup>90</sup>



# LAVARACKS

## MAINS

### ANCHOVY LAMB

with potato puree, roasted carrots, braising juices, tapenade & aioli *(gf)*

MEM

27<sup>90</sup>

NON MEM

29<sup>90</sup>

### LAMB RUMP

with eggplant, black olives & salsa verde

28<sup>90</sup>

30<sup>90</sup>

### PORK TENDERLOIN

prosciutto wrapped w/ mashed potato, wilted greens & sauce charcutiere *(gf)*

26<sup>90</sup>

28<sup>90</sup>

### CHEF'S VEAL PARMIGIANA

tender crumbed veal pan-fried, topped w/ shaved ham, roasted tomato sauce & cheeses

26<sup>90</sup>

28<sup>90</sup>

### VEAL SCALOPPINE

with creamy wild mushroom sauce

27<sup>90</sup>

29<sup>90</sup>

### CHICKEN SUPREME

pan fried chicken breast w/romesco sauce, chargrilled asparagus & apple balsamic

25<sup>90</sup>

27<sup>90</sup>

### DUCK MARYLAND

slow cooked duck w/ red cabbage, bacon & hazelnuts *(gf)*

28<sup>90</sup>

30<sup>90</sup>

### DUCK BREAST

with tamarind, cashew & fig *(gf)*

28<sup>90</sup>

30<sup>90</sup>

### HOT & COLD SEAFOOD PLATTER

fresh cooked prawns, Moreton Bay bugs, oysters, crumbed prawn cutlets, battered sea scallops, tempura calamari, crumbed fish fillet, sauces, chips & lemon

33<sup>90</sup>

36<sup>90</sup>

### QUEENSLAND BARRAMUNDI

grilled fillet w/ lemon butter sauce. Choice of vegetables or salad & chips

27<sup>90</sup>

29<sup>90</sup>

### CRISPY SKIN ATLANTIC SALMON

with wilted baby spinach, roasted lemon potatoes & a light sesame & mustard sauce *(gf)*

29<sup>90</sup>

31<sup>90</sup>

### BEER BATTERED FISH

with capsicum salsa, chips, salad & sauces

24<sup>90</sup>

26<sup>90</sup>

### MACADAMIA CRUSTED BARRAMUNDI

Queensland barramundi fillet w/ preserved lemon & chive crème fraiche

27<sup>90</sup>

29<sup>90</sup>

## VEGETARIAN

### FOREST FLOOR

with mushroom, leeks, forbidden rice & porcini cream *(Vegan) (gf)*

24<sup>90</sup>

26<sup>90</sup>

### ROAST PUMPKIN & THYME TORTELLINI

with sage burnt butter

24<sup>90</sup>

26<sup>90</sup>

### ASPARAGUS ORZOTTO

Please advise if Vegan

24<sup>90</sup>

26<sup>90</sup>

### ZUCCHINI FLOWER

with caponata pecorino

24<sup>90</sup>

26<sup>90</sup>



# LAVARACKS

## FROM THE GRILL

### "THE DIGGER"

marinated 450gram MSA rib on the bone w/ potato, truss tomatoes, wilted greens, Dutch carrots & chimichurri sauce

MEM

NON MEM

36.<sup>90</sup>

38.<sup>90</sup>

### SURF AND TURF

rib fillet w/ pan fried prawns & béarnaise sauce

37.<sup>90</sup>

39.<sup>90</sup>

### STEAKS FROM THE GRILL

all served with your choice of vegetables or salad & chips & choice of sauce

MSA beef tenderloin

250 grams

37.<sup>90</sup>

39.<sup>90</sup>

MSA rump

250 grams

22.<sup>90</sup>

24.<sup>90</sup>

500 grams

28.<sup>90</sup>

30.<sup>90</sup>

MSA sirloin

300 grams

28.<sup>90</sup>

30.<sup>90</sup>

MSA rib fillet

300 grams

29.<sup>90</sup>

31.<sup>90</sup>

### SAUCES (gf)

Red wine jus

Green peppercorn and brandy

Mushroom & thyme

Spicy chimichurri

## LIGHT MEALS - PASTAS - SALADS

### CHEF'S STEAK SANDWICH

rib fillet, streaky bacon, caramelized onion, tomato, rocket, aioli & tasty cheese served on Turkish bread & chips

18.<sup>50</sup>

19.<sup>50</sup>

### CHICKEN CAESAR BURGER

parmesan crumbed chicken breast served on a milk bun w/ cos lettuce, streaky bacon & caesar dressing with chips

17.<sup>50</sup>

18.<sup>50</sup>

### LAMB SHOULDER RAGU

homemade strigoli w/ pecorino

24.<sup>90</sup>

26.<sup>90</sup>

### CHICKEN PASTA

homemade strigoli w/ tomato, capsicum, olive sauce, baby spinach & pecorino romano

23.<sup>90</sup>

25.<sup>90</sup>

### PRAWN PASTA

homemade pasta w/ king prawns, pancetta, white wine, tomato & basil

27.<sup>90</sup>

29.<sup>90</sup>

### GREEK SALAD

cos lettuce, cucumber, tomato, red onion, feta & olives with a lemon & extra virgin olive oil dressing

12.<sup>90</sup>

14.<sup>90</sup>

### CAESAR SALAD

ADD Cajun Chicken  
ADD Prawns

15.<sup>90</sup>

\$5.<sup>90</sup>

\$6.<sup>90</sup>

17.<sup>90</sup>

## SIDES

Wilted baby spinach (gf)

5.<sup>90</sup>

Beer battered chips with rosemary aioli

6.<sup>50</sup>

Sauté field mushrooms (gf)

5.<sup>50</sup>

Roasted beetroot & goat cheese (gf)

5.<sup>90</sup>

Rocket, pear & shaved parmesan salad with white balsamic (gf)

6.<sup>50</sup>