

The LORD LAMINGTON

All Day Breakfast

LORD BUTTY 🌿

locally sourced bacon, spinach, fried egg, and melted cheese between a toasted bun with your choice of sauce. \$18
sauces: hot sauce, house burger, BBQ or tomato add hash brown. \$4

EGGS ON TOAST 🌿

eggs cooked to your liking, served with sundried tomato and capsicum tapenade and toasted sourdough. \$16.5
scrambled eggs. +\$1.5
add hash brown. \$4 | add locally sourced bacon (2). \$9

BREAKFAST AVOCADO 🌿 🌱

freshly smashed avocado, beetroot hummus, feta, roasted pepitas on toasted sourdough topped with lettuce and fig glaze. \$19
add poached egg (1). \$3.5

VEGGIE PATCH 🌿 🌱

sautéed mushrooms, grilled tomato, spinach, hash brown, popcorn cauliflower and half an avocado on beetroot hummus served with sourdough toast, and eggs cooked to your liking. \$28
scrambled eggs. +\$1.5

BIG BREAKFAST 🌿

locally sourced bacon, grilled sausage, sautéed mushrooms, grilled tomato, hash brown with eggs cooked to your liking and served with sourdough. \$30
scrambled eggs. +\$1.5

EGGS BENEDICT 🌿 🌱

poached eggs, hollandaise sauce, fresh spinach on an English muffin. \$18
with your choice of add on:
add field mushroom. \$6 | add champagne ham. \$6
add locally sourced bacon (2). \$9 | add pulled pork. \$9

FRENCH TOAST 🌿

sourdough French toast with seasonal fruits and maple syrup. \$17
add maple bacon (1). \$6 | add ice cream. \$3

TOAST 🌿

sourdough, butter, served with strawberry jam, peanut butter, honey or vegemite. \$10
raisin toast or croissant. +\$1.5 | gluten-free bread. +\$1.5

Meals

PULLED PORK BURGER 🌿

house pulled BBQ pork shoulder, slaw, house burger sauce in a toasted bun with crispy coated chips. \$24

BEEF BURGER 🌿

succulent beef patty, lettuce, cheese, onion, tomato, pickles with our house-made burger sauce in a toasted bun with crispy coated chips. \$24
make it the works. \$7.5

HOUSE SCHNITZEL

house panko crumbed chicken schnitzel served with chips and salad. \$25
make it a parmigiana. \$6

CHICKEN SCHNITZEL ROLL

schnitzel, house aioli, roasted capsicum & sun-dried tomato tapenade, lettuce, onion and pickles in toasted bun with chips. \$24

MUSHROOM BURGER 🌿

crumbed mushroom, beetroot hummus, roasted capsicum & sun-dried tomato tapenade, onion, mixed lettuce, and pickles in a toasted bun with chips. \$24

FISH AND CHIPS

fried pollock fillet coated in tempura batter, with aioli, chips and salad. \$28

LORD LAMINGTON PROTEIN SALAD

grilled chicken, boiled egg, seasonal lettuce, Spanish onions, cucumber, tomato with honey mustard dressing. \$21

PULLED PORK PIZZA

house pulled BBQ pork shoulder, onions, roast capsicum, mozzarella cheese, and BBQ sauce finished with mayonnaise. \$24

GRILLED CHICKEN PIZZA

grilled chicken breast, onions, mozzarella cheese, roasted capsicum & sun-dried tomato tapenade with lettuce on top. \$24

PEPPERONI PIZZA

pepperoni, mozzarella cheese, and Napoli sauce. \$24

VEGETARIAN PIZZA 🌿

roasted capsicum & sun-dried tomato tapenade, mushroom, onions, feta cheese. \$24

Light

CHIPS 🌿

crispy coated chips with tomato sauce. \$12

LOADED CHIPS

fries loaded with your choice of protein, melted mozzarella, BBQ sauce, and mayonnaise. \$21
your choice of protein: ham, BBQ pulled pork or grilled chicken

CALAMARI

fried calamari rings with house aioli. \$18.5

CHICKEN WINGS

house marinated chicken wings, fried to golden perfection and coated in a rich smokey hickory BBQ sauce. \$19

POPCORN CAULIFLOWER 🌿

golden spiced cauliflower with house aioli. \$19

APPLE PIE 🌿

sweet cinnamon-spiced juicy apple filling encased in a golden short crust pastry, vanilla ice cream and honey. \$16

Cocktail

MIMOSA \$16

sparkling wine, fresh orange juice.

BLOODY MARY \$18

vodka, bloody mary mix, tabasco.

ESPRESSO MARTINI \$24

vodka, coffee liqueur, cold brew coffee, chocolate.

STRAWBERRY TOMMY'S MARGARITA \$24

tequila, strawberry aperitif, agave syrup, lime juice.

NEGRONI \$23

blood orange gin, vermouth, campari.

APEROL SPRITZ \$22

prosecco, aperol, soda.

CHERRY CREAMING SODA \$22

vodka, cherry liqueur, lemon juice, creaming

Beer / Cider

ON TAP

(ask our friendly wait staff)

CIDER

(ask our friendly wait staff for selection)

BOTTLE / CAN

(ask our friendly wait staff for selection)

Wine

SPARKLING

BTW Sparkling
 Bella Mondella Prosecco

Barossa Vally, SA
 Veneto, ITA

150/BTL

\$12/\$50
 \$16/\$68

WHITE WINE

BTW Moscato
 De Iuliis Chardonnay
 Skipjack Sav Blanc
 Mr Riggs Pinot Gris

Murray Darling, VIC
 Hunter Valley, NSW
 Marlborough, NZ
 McLaren Vale, SA

150/250/BTL

\$11/\$16/\$38
 \$14.5/\$22.5/\$62
 \$13/\$19.5/\$54
 \$13.5/\$22/\$60

ROSE

Billy Button Rose

Yarra Valley, VIC

\$14/\$22/\$60

RED WINE

Luminant Pinot Noir
 Zilzie Shiraz
 Coriole Cab Sav
 BTW Cab Merlot

Yarra Valley, VIC
 Barossa Valley, SA
 McLaren Vale, SA
 Murray Darling, VIC

\$16/\$25/\$68
 \$13/\$20/\$52
 \$15/\$23/\$63
 \$11/\$16/\$38

Please order at the counter

🌿 Low gluten option available | 🌿 Vegetarian option
 15% surcharge applies on public holidays | 1.25% surcharge applies to all EFTPOS transactions