

SOMETHING TO START

Seared Sea Scallops (3) resting upon a Vanilla Bean,
Dill and grana parmesan risotto (c) **11**

Saganaki upon a Wasabi Skordalia with Cracked Black pepper and lime cheek (v,c) **9.5**

Panko Crumbed Calamari Strips with a mango and curry spiced Aioli **11**

Peking Duck Spring Rolls (2) with sticky soy dipping sauce **10**

Garlic Seared Jumbo Tiger Prawns (3) served in a hotpot upon steamed Jasmine (c) **11**

Bernie's Baby Burgers (2) with caramelized onions, cheese and rustic tomato relish **9.5**

Flash Fried Crispy Chorizo Strips (c) **9.5**

Plump Cerignola Olives panfried in garlic and chilli (v,c,l) **9.5**

Coffin Bay Oysters (minimum of 4) **Natural 3 ea, Kilpatrick 3.5 ea or
Garlic, Brie and Chive 3.5 ea**

Aussie BBQ Beef Shaslicks, served with our house Bourbon and BBQ sauce **10**

Smoked Cheddar Polenta Chips, with spicy apple Kasoundi (c) **9.5**

Bruschetta of Smoked Chicken, Tuscan sauce smoked Cheddar
and caramelized onions **10**

Pumpkin, Spinach, Pinenut and Parmesan Arroncini Balls (5) **10**

Honey-Soy and Sesame Crispy Chicken Strips (c) **10**

Breads and Spreads, assortment of house condiments with warm toasts **14.5**

Garlic, Cheddar and Chive Cobb Loaf **8.5**

Crusty Sourdough with Tuscan Olive Oil, toasted dukkah and vincotto **8**

Herbed Sourdough, gratineed with Tilba Vintage Cheddar **8.5**

SOMETHING ON THE SIDE

Classic Garden Salad (v,c) **7.5**

Traditional Greek Salad (v,c) **8.5**, large **19**

Steakhouse Fries with Sweet Chilli Aioli **7.5**

Sautéed Seasonal Greens (v,c) **7.5**

Creamy Mash and Peas (v,c) **7.5**

Petite House Ceaser **8.5**

Please feel free to ask our staff about any dietary requirements

c = coeliac

v = vegetarian

l = low fat option

SOMETHING MORE SUBSTANTIAL

The Lords Classic Caesar Salad, cos, garlic croutons, crispy bacon, shaved grana
parmesan in our own creamy dressing (anchovies and coddled egg optional)
Plain 21 / Chicken 26.5 / Seafood 31

Lemon Pepper Seasoned Crumbed Flathead Tails, simply served upon our house
garden Salad and Steakhouse fries, finished with a lime and sweet chilli aioli **31**

Pete's Linguini Marinara, scallops, prawns, calamari, Portarlington mussels
and crab claws tossed through your choice of sauce, either **Rich Creamy Tomato**
with a dash of chilli, **Creamy Herb and Garlic** or **Tuscan Olive Oil and Parmesan** **31**

Seared Atlantic Salmon upon kumara slices, with a salad of asparagus, Spanish onion,
cherry tomatos and roasted peppers, finished with a mustard and dill aioli (c) **31**

Chicken or Veal Parmigiana, topped with rich tomato concasse, shredded
Virginian ham and mozzarella cheese **26.5**

Chicken Breast Schnitzel or Veal Schnitzel **25.5**

Peking Duck Breast tossed through a salad of crispy Singapore noodles,
fried shallots, julienne vegetables, bean shoots and grapes,
drizzled with a sticky ginger dressing (c) **29.5**

Risotto of Smoked Chicken, semidried tomatos, spinach and mushrooms,
finished with grana parmesan and shallots (c) **28**

High Country Pork Cutlet, herb crumbed and served with crispy kipflers,
petite pear waldorf salad and our house fennel jam **31**

Baked Rump of Lamb, fanned over classic roasted vegetables Persian fetta
and roquette finished with a roasted garlic and rosemary aioli **29.5**

Veal Scallopini, tossed with Bacon, onions, mushrooms, tomato
and fresh herbs, finished with a white wine and cream reduction,
served with house potato and sautéed greens **29.5**

Golden Seared Chicken Breast upon a caramelized leek roesti,
rustic ratatouille and crumbled fetta (c) **29.5**

Vegetarian Salad of Rustic Roasted Chats, baby beets, parsnip, carrots and eschallots,
tossed through mixed greens, Meredith fetta, confit cherry tomatos and crispy
vegetable chips, drizzled with a Tuscan vinaigrette (v,c) **28.5**

Thai Beef Salad, marinated eye fillet strips, tossed through crispy cut vegetables,
bean shoots, mandarin segments, fresh herbs, crispy shallots and a sweet
Thai dressing **28.5**

Petite Eye Fillet 180gm **32**

Eye Fillet 300gm **37**

New York Sirloin 300gm **35.5**

All steaks come with your choice of mushroom,
creamy green peppercorn (c), diane or garlic butter(c).

*Other accompaniments available: hot English, wholegrain,
mild English, Dijon mustard and horseradish crème - Please ask our waiting staff*

No split accounts Only one type of discount offer per sitting