

# Standard Lunch

Available for lunch 7 days

1 course \$14.90 | 2 courses \$22 | 3 courses \$29

## ENTREE

**Cheesy garlic OR herb bread (v)** w parsley, reggiano parmesan & Mersey Valley cheddar

**Stuffed button mushrooms (g)** filled w cream cheese, parmesan, bacon, garlic & herbs

**Risotto croquettes** stuffed w smoked bacon, chicken & bocconcini, chive sour cream

## MAIN

**Bacon 'n' eggs** - 2 rashers of bacon & 2 fried eggs w sautéed mushrooms on Turkish toast

**Chicken & pumpkin salad (g)** w feta, olives, rocket, semi-dried tomatoes, flaked almonds & balsamic

**Steak sanga** w grilled rib fillet, beetroot, cheddar, candy onions, rocket, BBQ sauce & chips

**Slow roasted lamb & potato salad (g)** w mixed lettuce, feta, tomato, cucumber, olives & balsamic

**Beef burger** w grilled pineapple, melted American cheddar, homemade tomato relish, mixed lettuce, fried egg & pickles

**Pork belly salad (g)** w roasted sweet potatoes, wilted greens, cashews, apple & balsamic

**Peri-peri chicken sandwich** w grilled bacon, cheddar, tomato, avocado salsa, mixed lettuce & aioli

**Poached pear salad (g,v)** w spinach, walnuts, Danish feta & house dressing

**Tempura fish & chips** w house salad, aioli & lemon

**Salt & pepper calamari** w bean sprouts, carrot, onion, coriander, mint, cashews & nam jim dressing

**Halloumi salad (g,v)** w sautéed potatoes, diced pineapple, mixed lettuce, Spanish onion, pine nuts & house dressing

## DESSERT

**Raspberry panna cotta (g)** w berry compote & double cream

**Ice cream sundae (g)** of coconut, pistachio & vanilla w fresh berries, macadamia & raspberry coulis

**Belgian chocolate & macadamia brownie** w chocolate sauce, coconut ice cream & double cream

v: vegetarian    g: gluten free

# Premium Lunch

Available for lunch 7 days

1 course \$24.90 | 2 courses \$32 | 3 courses \$39

## ENTREE

**Honey & lime prawns (g)** w avocado salsa & saffron aioli

**Grilled halloumi (g,v)** w minted yogurt, pine nuts, coriander, rocket onion salad

**Stuffed button mushrooms (g)** filled w cream cheese, parmesan, bacon, garlic & herbs

## MAIN

**Braised beef (g)** in tomato & red wine served on creamy mashed potatoes, green beans & red wine jus

**Lamb shank (g)** w honey roasted jap pumpkin, green beans, garlic capsicum medley & red wine jus

**Passionfruit & orange glazed confit duck legs (g)** w sweet potato puree, steamed greens, herb kipfler potatoes & red wine jus

**Linguine** w sautéed Mooloolaba king prawns, spinach, chili, garlic, fresh herbs, lemon, tomatoes & white wine sauce

**Roasted organic chicken (g)** w sautéed mushroom, potatoes, spinach & semi-dried tomatoes w porcini mushroom sauce

**Mediterranean platter** of peri-peri chicken souvlaki, grilled halloumi on Greek salad w tzatziki & grilled bread

**Linguine (v)** w olives, capsicum, onions, mushrooms in Napoli sauce & parmesan

## DESSERT

**Vanilla bean crème brulee (g\*)** w pistachio ice cream & Italian biscotti\*

**Lindt chocolate torte (g)** w fresh berries, vanilla bean ice cream & double cream

**Affogato sundae (g\*)** w vanilla bean ice cream, espresso, kahlua & Italian biscotti\*

**Sticky date pudding** w spiced rum caramel sauce, vanilla bean ice cream & double cream

v: vegetarian    g: gluten free    g\*: biscotti is not gluten free

## LitsE Classic Tapas

Available for lunch & dinner	All 9.9 each	<i>Wine Suggestions</i>
Tapas platter – choose any 3 tapas to be shared on a platter	27.9	
<b>LitsE dips (v)</b> w grilled Turkish bread		
<b>Cheesy garlic OR herb bread (v)</b> w parsley, reggiano parmesan & Mersey Valley cheddar		
<b>Stuffed button mushrooms (g)</b> filled w cream cheese, parmesan, bacon, garlic & herbs		<i>Pinot Gris</i>
<b>American-style sticky chicken wings (g)</b> w BBQ sauce		<i>Pinot Noir</i>
<b>Risotto croquettes</b> stuffed w smoked bacon, chicken & bocconcini, chive sour cream		<i>Pinot Grigio</i>
<b>Salt 'n' pepper calamari</b> w aioli & lemon		<i>Sparkling Wine</i>

## LitsE Seasonal Tapas

Available for lunch & dinner	All 14.9 each	<i>Wine Suggestions</i>
Tapas platter – choose any 3 tapas to be shared on a platter	42.9	
<b>Grilled halloumi (g,v)</b> w minted yogurt, pine nuts, coriander, rocket onion salad		<i>Rose</i>
<b>Tapas pork belly</b> slow cooked in char siu sauce w toasted sesame seeds & coriander		<i>Shiraz</i>
<b>Beef meatball</b> w minted yogurt & sumac		<i>Cab Sauv</i>
<b>Honey &amp; lime prawns (g)</b> w avocado salsa & saffron aioli		<i>Sauv Blanc</i>
<b>Tempura soft-shell Crab</b> w nam jim dipping sauce		<i>Chardonnay</i>
<b>Baked tart (v)</b> of French Brie, semi-dried tomatoes, spinach w rocket & sherry onion salad & aged balsamic		<i>Sem Sauv Blanc</i>

v: vegetarian    g: gluten free

# Mains

## Wine Suggestions

<b>Linguine (v)</b> w olives, capsicum, onions, mushrooms in Napoli sauce & parmesan	27.9	<i>Sparkling Wine</i>
<b>Mediterranean platter</b> of peri-peri chicken souvlaki, grilled halloumi on Greek salad w tzatziki & grilled bread	28.9	<i>Sem Sauv Blanc</i>
<b>Roasted organic chicken (g)</b> w sautéed mushroom, potatoes, spinach & semi-dried tomatoes w porcini mushroom sauce	29.9	<i>Chardonnay</i>
<b>Linguine</b> w sautéed Mooloolaba king prawns, spinach, chili, garlic, fresh herbs, lemon, tomatoes & white wine sauce	29.9	<i>Sauv Blanc</i>
<b>Braised beef (g)</b> in tomato & red wine served on creamy mashed potatoes, green beans & red wine jus	30.9	<i>Merlot</i>
<b>Lamb shank (g)</b> w honey roasted jap pumpkin, green beans, garlic capsicum medley & red wine jus	30.9	<i>Cab Sauv</i>
<b>Passionfruit &amp; orange glazed confit duck legs (g)</b> w sweet potato puree, steamed greens, herb kipfler potatoes & red wine jus	31.9	<i>Pinot Noir</i>
<b>Spanish style risotto (g)</b> w king prawns & chicken, roasted capsicum, peas, saffron rice & grilled lemon	32.9	<i>Pinot Grigio</i>
<b>NQ barramundi (g)</b> w warm crushed potato salad, steamed beans, saffron aioli & fried capers	32.9	<i>Pinot Gris</i>
<b>Slow roast Berkshire pork belly (g)</b> w garlic chat potatoes, bok choy, apple chutney, crackling & jus	33.9	<i>Cab Merlot</i>
<b>Wagyu eye fillet (g)</b> w herb kipfler potatoes, steamed broccolini, selected micro herbs & red wine jus	38.9	<i>GSM/Shiraz</i>

# Sides

Available for lunch & dinner 6.9

Bowl of chips & aioli | Sautéed garlic chat potatoes w butter

Poached pear salad | Mashed potatoes & jus | Steamed greens | Greek salad

v: vegetarian g: gluten free

# Desserts

"Some of the best desserts in Brisbane" - All desserts are hand made by our talented chefs  
Available 9am – late

<b>Raspberry panna cotta (g)</b> w berry compote & double cream	13.9
<b>Lindt chocolate torte (g)</b> w fresh berries, vanilla bean ice cream & double cream	13.9
<b>Affogato sundae (g*)</b> w vanilla bean ice cream, espresso, kahlua & Italian biscotti*	13.9
<b>Ice cream sundae (g)</b> of toasted coconut, pistachio & vanilla w fresh berries, roasted macadamias & raspberry coulis	13.9
<b>Belgian chocolate &amp; macadamia brownie</b> w chocolate sauce, toasted coconut ice cream & double cream	13.9
<b>Vanilla bean crème brulee (g*)</b> w pistachio ice cream & Italian biscotti*	13.9
<b>Sticky date pudding</b> w spiced rum caramel sauce, vanilla bean ice cream & double cream	13.9
<b>Vanilla bean ice cream   pistachio ice cream   toasted coconut ice cream (g)</b>	3.9
<b>Homemade biscotti</b>	3.9

# Cheese Platter

Available 9am – late

Served w homemade pear paste, honey walnuts, fresh apple, strawberries & lavosh.

<b>Soignon goat's cheese</b> , fine and delicate texture w a mild goat flavor, France	Per 40g	13.9
<b>Brie de nangis</b> , rich double cream w slightly nutty & buttery characteristics, France	Per 40g	13.9

v: vegetarian    g: gluten free    g\*: biscotti is not gluten free

# Breakfast

Saturday - Sunday (8am – 12pm)

We use only the freshest free range eggs.

<b>2 slices of fruit toast/Turkish toast/thick toast/sourdough</b> served w butter/jam/vegemite	6.0
<b>Eggs cooked to your liking</b> – 2 poached, fried or scrambled eggs on toast	9.9
<b>Pancakes</b> w maple syrup & butter	11.9
<b>Bacon 'n' eggs</b> – 2 rashers of bacon & 2 poached, fried or scrambled eggs on toast	12.9
<b>Smashed avocado</b> w pesto, Danish feta served on sourdough toast	12.9
<b>French toast</b> w cinnamon ricotta & fresh strawberries	14.9
<b>Wild mushrooms</b> sautéed in garlic butter w pesto, haloumi, Danish feta & rocket on toasted Turkish bread	15.9
<b>Spanish omelette</b> of bacon, potato, spinach, red onion & parmesan w Turkish toast	16.9
<b>Grilled halloumi cheese</b> w 2 poached eggs, avocado salsa & Turkish toast	16.9
<b>Eggs benedict</b> – 2 poached eggs served on toasted Turkish bread w sautéed spinach, homemade hollandaise sauce, rocket & choice of leg ham   bacon	17.9
Tasmanian smoked salmon	19.9
<b>Big breakfast</b> of grilled pork sausage, 2 eggs, 2 rashers of bacon, tomato, mushrooms, hash brown & thick toast	19.9

Served w butter. Please select accompaniments from the extras menu

## **Breakfast Extras**

Offered as accompaniments to existing orders only

Vegemite   raspberry jam   honey   maple syrup	1.0
Grilled tomato   hash brown (1)   hollandaise	1.5
Grilled bacon (1)   egg (1)   gluten free toast (1)	2.0
Ham (2)   Turkish toast (1)   thick toast (1)   sourdough (1)	2.5
Mushrooms   pork sausage (1)   wilted spinach   vanilla bean ice cream (1)	3.0
Fresh strawberries   fruit toast (1)   fresh avocado	3.0
Grilled halloumi	4.5
Tasmanian smoked salmon	5.0

## **Children's Breakfast**

Available for children only up to 12 years old.

<b>Pancakes</b> w maple syrup & butter   <b>Grilled bacon &amp; egg</b> w hash brown & toast	8.9
<b>Grilled sausage &amp; egg</b> w hash brown & toast   <b>Ham cheese finger</b>	8.9

# LitsE Dinner Specials

**Like us on Face book and receive our dinner specials!**

1. 'Like' us on Face book
2. 'Share' the post
3. 'Show' this to our friendly floor staff.

**Please remember: 'Like' - 'Share' - 'Show'**

***Example:***

- \$22 Mains Monday
- \$22.90 Pork Belly
- \$22.90 Seafood Night: Any seafood mains
- Complimentary beer, wine or soft drink with any main purchased
- \$45 2-Course Banquet: Any main course with any entrée or dessert with complimentary beer, wine or soft drink

Just to name a few

Life is too short. *Enjoy!*