

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

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

French meringue (g) w fresh berries, passionfruit syrup, raspberry coulis & double cream

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

LitsE Classic Tapas

Available for lunch & dinner	All 9.9 each	Wine Suggestions
Tapas platter – choose any 3 tapas to be shared on a platter	27.9	
LitsE dips (v) w grilled Turkish bread		
Soup of the Day w grilled Turkish bread		
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		Pinot Gris
American-style sticky chicken wings (g) w BBQ sauce		Pinot Noir
Risotto croquettes stuffed w smoked bacon, chicken & bocconcini, chive sour cream		Pinot Grigio
Salt 'n' pepper calamari w aioli & lemon		Sparkling Wine

LitsE Seasonal Tapas

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

v: vegetarian g: gluten free

Mains

Wine Suggestions

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

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

Cheese Platter

Available 9am – late

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

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

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Breakfast

Saturday - Sunday (8am – 12pm)

We use only the freshest free range eggs.

Homemade muffin w butter	4.5
2 slices of fruit toast/Turkish toast/thick toast/sourdough served w butter/jam/vegemite	6.0
Eggs cooked to your liking – 2 poached, fried or scrambled eggs on toast	9.9
Pancakes w maple syrup & butter	11.9
Bacon 'n' eggs – 2 rashers of bacon & 2 poached, fried or scrambled eggs on toast	12.9
Smashed Avocado w pesto, Danish feta served on sourdough toast	12.9
French toast w cinnamon ricotta & fresh strawberries	14.9
Wild mushrooms sautéed in garlic butter w pesto, haloumi, Danish feta & rocket on toasted Turkish bread	15.9
Spanish omelette of bacon, potato, spinach, red onion & parmesan w Turkish toast	16.9
Grilled halloumi cheese w 2 poached eggs, avocado salsa & Turkish toast	16.9
Eggs benedict – 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
Big breakfast 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.

Pancakes w maple syrup & butter Grilled bacon & egg w hash brown & toast	8.9
Grilled sausage & egg w hash brown & toast Ham cheese finger	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!*