

Standard Lunch

Available for lunch 7 days

1 course \$18.90 | 2 courses \$26.90 | 3 courses \$32.90

ENTREE

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

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

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

MAIN

Tempura fish & beer battered chips w house salad, aioli & lemon

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

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

Double cheese wagyu beef burger w mixed lettuce, tomato, cheddar cheese, candy onions, pickled cucumber & beer battered chips

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

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

Chicken Caesar salad w crispy bacon, anchovies, boiled egg, croutons, parmesan & Caesar sauce

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

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

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

Halloumi salad (g,v) w potatoes, lettuce, tomato, Spanish onion, pine nuts, pesto & 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 \$28.90 | 2 courses \$35.90 | 3 courses \$42.90

ENTREE

Salt 'n' pepper calamari w aioli & lemon

Honey & lime prawns (g) w avocado salsa & homemade cocktail sauce

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

MAIN

Slow-cooked lamb rump (g) in tomato & red wine w roasted sweet potatoes, broccolini, semi-dried tomatoes & red wine jus

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

Oyster blade (g) slow braised in tomato & red wine served on creamy mashed potatoes, green beans & red wine jus

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

Chicken roulade (g) w honey roasted jap pumpkin, steamed greens, roasted red peppers & porcini mushroom sauce

Mediterranean platter of Greek lamb OR 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 11.9 each

Wine Suggestions

Tapas platter – choose any 3 tapas to be shared on a platter

32.9

LitsE dips (v) w grilled Turkish bread

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

Crispy chicken tenders w sweet chilli sauce

Sparkling Wine

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

Pinot Gris

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 15.9 each

Wine Suggestions

Tapas platter – choose any 3 tapas to be shared on a platter

44.9

Wagyu beef meatball w minted yogurt & sumac

Pinot Noir

Boneless chicken slow cooked in coconut sauce w spicy

Sem Sauv Blanc

Honey & lime prawns (g) w avocado salsa & homemade cocktail sauce

Sauv Blanc

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

Baked tart (v) of French Brie, semi-dried tomatoes, spinach w rocket & sherry
onion salad & aged balsamic

Chardonnay

v: vegetarian g: gluten free

Mains

Wine Suggestions

Linguine (v) w olives, capsicum, onions, mushrooms in Napoli sauce & parmesan	29.9	Sparkling Wine
Mediterranean platter of Greek lamb OR peri-peri chicken souvlaki, grilled halloumi on Greek salad w tzatziki & grilled bread	32.9	Sem Sauv Blanc
Linguine w sautéed Mooloolaba king prawns, spinach, chili, garlic, fresh herbs, lemon, tomato & white wine sauce	33.9	Sauv Blanc
Chicken roulade (g) w honey roasted jap pumpkin, steamed greens, roasted red peppers & porcini mushroom sauce	33.9	Chardonnay
Oyster blade (g) slow braised in tomato & red wine served on creamy mashed potatoes, green beans & red wine jus	33.9	Merlot
Passionfruit & orange glazed confit duck legs (g) w sweet potato puree, steamed greens, garlic chat potatoes & red wine jus	34.9	Pinot Noir
Spanish style risotto (g) w king prawns & chicken, roasted capsicum, peas, saffron rice & grilled lemon	34.9	Pinot Grigio
Slow-cooked lamb rump (g) in tomato & red wine w roasted sweet potatoes, broccolini, semi-dried tomatoes & red wine jus	35.9	Cab Sauv
Slow roast Berkshire pork belly (g) w garlic chat potatoes, bok choy, apple chutney, crackling & jus	35.9	Shiraz cab
NQ barramundi (g) w warm crushed potato salad, steamed beans, homemade cocktail sauce & fried capers	36.9	Pinot Gris
Eye fillet (g) w creamy mashed potatoes, steamed greens, watercress & red wine jus	41.9	GSM/Shiraz

Sides

Available for lunch & dinner 7.9

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

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

Raspberry panna cotta (g) w berry compote & double cream	14.9
Lindt chocolate torte (g) w fresh berries, vanilla bean ice cream & double cream	14.9
Affogato sundae (g*) w vanilla bean ice cream, espresso, kahlua & Italian biscotti*	14.9
Ice cream sundae (g) of toasted coconut, pistachio & vanilla w fresh berries, roasted macadamias & raspberry coulis	14.9
Belgian chocolate & macadamia brownie w chocolate sauce, toasted coconut ice cream & double cream	14.9
Vanilla bean crème brulee (g*) w pistachio ice cream & Italian biscotti*	14.9
Sticky date pudding w spiced rum caramel sauce, vanilla bean ice cream & double cream	14.9
Vanilla bean ice cream pistachio ice cream toasted coconut ice cream (g)	4.9
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	14.9
Brie de nangis , rich double cream w slightly nutty & buttery characteristics, France	Per 40g	14.9

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

Breakfast

Saturday - Sunday (8am – 12pm)

We use only the freshest free range eggs.

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 vanilla bean ice cream, 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
Brioche French toast w vanilla bean ice cream, strawberries, maple syrup & cinnamon powder	14.9
Mushroom breakfast w sautéed mushrooms in garlic butter w pesto, haloumi, tomato & rocket on Turkish toast	15.9
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 Tasmanian smoked salmon	17.9
Spanish omelette of bacon, potato, spinach, red onion & parmesan, tomato & rocket w Turkish toast	18.9
Big breakfast of grilled pork sausage, 2 eggs, 2 rashers of bacon, tomato, mushrooms, hash brown & thick toast	20.9

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	2.0
Grilled bacon (1) egg (1) gluten free toast (1)	2.5
Ham (2) Turkish toast (1) thick toast (1) sourdough (1)	2.5
Fresh strawberries fruit toast (1) fresh avocado	3.0
Mushrooms pork sausage (1) wilted spinach vanilla bean ice cream (1)	3.5
Grilled halloumi	5.0
Tasmanian smoked salmon	5.0

Children's Breakfast

Available for children only up to 12 years old.

Ham cheese finger	8.9
Pancakes w vanilla ice cream, maple syrup & butter	9.9
Grilled bacon & egg w hash brown & toast	9.9
Grilled sausage & egg w hash brown & toast	9.9