

Lantana Spritz – seasonal cordial, gin and soda 6 (hold the hard stuff 3)

NIBBLES

Gordal olives 3.5

Courgette pickles 2.0

Wild mushroom arancini with truffle oil aioli & parmesan 5

Whole edamame with vegan cashew mayo and togarashi 2.5

SMALL PLATES

Prawn taco w mango, red pepper, lime salsa, aioli & coriander 4.5 ea

Crispy sesame squid with sriracha aioli 6.5

Pulled pork taco w chipotle sour cream, pickled turnip & crisp kale 4.5 ea

Medley of tomatoes and feta bruschetta with pickled red onion 6

Buffalo mozzarella with peach, chive oil and crispy shallots 6

 Mezze board with an assortment of dips, hazelnut dukkah, house
pickles, olives, chargrilled flatbread 7.5
add grilled chorizo 4 add beetroot cured salmon 5

LARGER PLATES

Salmon & Avocado Poke Bowl (GF & DF)

Beetroot cured salmon, smashed avocado, quinoa, kale, pomegranate, broccoli with turmeric mixed seeds & cashew 'mayo' 15

Chicken Shawarma

On an open pita with coriander zhoug, pickled turnip, green tahini & turmeric toasted mixed seeds 12

add fries w aioli 4

Teriyaki Tofu (Ve, GF, DF)

Sticky glazed tofu with a coconut chilli sambal, rainbow asian slaw, toasted cashews & cucumber wedges 10

add sautéed greens 4

Fish 'Taco' (GF)

Pan fried hake fillet with a salsa of sweetcorn, black eyed bean & pickled onion, chipotle sour cream mayo, coriander zhoug & crispy corn tacos 14

add smashed avocado 4

Nourish bowl (Ve)

Cauliflower chickpea cakes, spinach, edamame, quinoa cauliflower 'rice', pickle, green tahini, muhammara, pomegranate, sumac almonds 10.5

add beetroot cured salmon 5

add grilled halloumi 4

Pulled pork bap

Slow roasted pork shoulder with pickled red cabbage, plum ketchup aioli, coriander & crushed peanuts 12

add a fried egg 1.5

add fries w aioli 4

Chicken Schnitzel

With fennel, green apple & kohlrabi salad, lemon pepper dressing & shaved parmesan 12.5

add corn on the cob 4

add fries w aioli 4

EXTRA BITS

Fries with rosemary salt & aioli or vegan cashew 'mayo' 4

Corn cob with cashew mayo & coconut chilli sambal 4

Sautéed greens with Szechuan salt 4

Mixed leaf salad with lemon pepper dressing 3

DESSERTS

Coconut arancini w salted caramel, coconut yoghurt & toasted coconut (V) 6

Berry ripple mess with matcha green tea meringues 5.5

Lantana blend double espresso with ice cream and toffee sauce 5

Chocolate mousse with honeycomb and candied walnuts 6

COCKTAILS

Negroni 8.5

Sipsmith Gin, Red Vermouth, Campari

Lantana Mule 8

Vodka, house Gingerade, lime

Hibiscus Collins 8.5

Sipsmith Gin, Hibiscus, lime

Espresso Martini 7.5

Vodka, kahlua, espresso

Aperol Spritz 7.5

Bloody Mary 6.8

Virgin Mary 4.5

WINE (125ml glass / bottle)

Sparkling

Scolera Anticato, Prosecco, Doc Treviso Italy **6.5 / 32**

Whites

2017 Franschoek, Sauvignon Blanc; South Africa **5 / 24**

2016 Barbera Bianca Cigignola Lombardia Italy **6 / 26**

2016 Riesling, Catherine Marshall, South Africa **7 / 34**

Rose

2015 The Bergerie, Languedoc, France **6 / 28**

Reds

2016 Franschoek, Pinotage, South Africa **5 / 23**

2015 Lucky's Syrah, Hunter Valley, Australia **8.5 / 45**

2015 Torbreck Cuvee Juveniles, Barossa Valley, Australia **9.5 / 50**

BEERS

Unity Lager (4.5%) **5**

Little Creatures Pale Ale (5.2%) **5.5**

Little Creatures Dog Days Session Ale (4.4%) **5.5**

Wild Card Queen of Diamonds IPA (5%) **6**

SOFTS

House Lemonade **3**

House Gingerade **3**

Hibiscus cold brew Iced tea **3**

Still / Sparkling **2 / 3.5**

Coke / Diet coke **2.5**

A discretionary service charge of 12.5% will be added to your bill. We cannot guarantee the absence of nuts and flour. Please inform a member of staff if you have any allergies.