

Nibbles

GARLIC & HERB PIZZA CRUST V	12
CRUMBED GREEN OLIVES V stuffed with fetta	10
WORLD'S BEST TARAMOSALATA with dried crust	12
CHARCUTERIE PLATE <i>for two</i> San Daniele prosciutto, salami calabrese house marinated olives, burnt camembert & cranberry jam	22

Entrée

SYDNEY ROCK OYSTERS GF	4 / 4.5ea
served natural or killpatrick	
SALT & PEPPER SOFT SHELL CRAB GF	18
cucumber ribbon salad, nam jim dressing, fresh lime	
BBQ SEAFOOD PLATE GF	29
grilled Balmain bugs, Hervey Bay scallops & Australian king prawns	
CLASSIC GARLIC PRAWNS GF	E 26 / M 36
fresh tomato & chilli	
TUNA CARPACCIO	26
basil & toasted sourdough	
SALT & PEPPER CALAMARI GF	19
basil aioli, fresh lemon	
STUFFED ZUCCHINI FLOWERS V	20
trio of cheeses, lightly buttered grated parmesan	
CRUMBED BOCCONCINI V	16
spicy tomato salsa, grated parmesan	
SARDINES	17
boneless & grilled, almond, baby caper & tomato crumble, crispy artichoke salad	
CRACKLING PORK BELLY GF	20
6 hour slow braised pork belly, crispy skin sweet carrot puree, spicy mustard, fine herbs	
WHITEBAIT FRITTERS	18
oven baked on beetroot puree with baby fennel & endive salad, lemon vinaigrette	
BATTERED HALOUMI CHIPS V	16
yoghurt dressing, sumac spice, micro herbs, lemon	

Mains

PAN FRIED JOHN DORY	39
parsnip & crab puree, asparagus spears, lemon oil	
BARRAMUNDI FILLET	39
lime, coconut & coriander red curry poached puk choy, fresh herbs	
PAN ROASTED SALMON FILLET GF	37
potato gnocchi, cherry tomato, green peas, burnt butter, artichoke cream	
SEAFOOD BOUILLABAISSE GF	36
king prawns, Balmain bug, scallops, crab fish fillet, served with crispy baguette	
SQUID INK ANGEL HAIR PASTA	38
blue swimmer crab meat, chilli, garlic ginger, coriander, lime, cherry tomato lemon oil	
HANDMADE CASARECCE PASTA	29
lamb ragu, rosemary, chilli	
PAELLA STYLE RISOTTO GF	34
with smoked sausage, prawn, calamari black mussels & saffron tomato	
TRADITIONAL BATTERED FISH & CHIPS	29
caper mayonnaise	
WHOLE LOBSTER	75
thermidor or mornay	
GRILLED WHOLE LIVE LOBSTER GF	MP
lemon butter sauce	
SALT & PEPPER LIVE MUD CRAB GF	MP
shallots & chilli	
CRUMBED CHICKEN BREAST	34
beer battered chips, diane sauce & mixed leaf salad	
TRIO OF MEATS GF	45
oven-roasted cutlet of lamb crispy belly of pork, 6 hour braised beef cheek, pumpkin puree gremolata, red wine jus	
WHOLE BABY SNAPPER <i>for one</i> GF	36
fine fennel & green pea salad, fresh lemon	
LAMB BACKSTRAP GF	38
eggplant, tomato & herb compote roast truss tomato, red wine jus	
MUSCOVY DUCK BREAST GF	38
truffle potato puree, roast porcini mushrooms, baby spinach & madeira wine jus	

To Share

6 HOUR SLOW COOKED LAMB SHOULDER GF	82
with roast pumpkin, carrots & potatoes	
DRY AGED RIB EYE CAPE GRIMM 700G <i>for two</i> GF	72
mushrooms, shallots, asparagus mashed potato & béarnaise sauce	
WHOLE BBQ OCTOPUS GF	MP
lemon & oregano	

Flambé Trolley *at the table*

SEAFOOD DELIGHT E 35 / M 45
prawns, bugs & scallops
cooked in butter, flamed with
brandy, chilli & tomato GF

STEAK DIANE 45
flattened eye fillet cooked to your
liking with garlic & onion, flamed with
brandy, jus, worcestershire & fresh cream

VEAL SCALLOPINE 45
Crispy capers, parsley, lemon, onion
& fresh cream

Desserts

35 for 2 people

TRADITIONAL CREPE SUZETTE
orange butter sauce & flamed
with Grand Marnier

STRAWBERRY FLAMBÉ
fresh strawberries, marinated in orange
liqueur, flamed with Grand Marnier
& served with ice cream



Winner

**ST GEORGE LOCAL
BUSINESS AWARDS
2017 & 2018**

Pizza

MARGARITA V	22
fiore di latte, fresh basil, parmesan cheese	
PEPPERONI	22
fiore di latte, san marzano tomato, olive oil, chilli	
PERI PERI CHICKEN PIZZA	22
chicken, roasted capsicum, mushrooms & peri peri mayo	
BEACHSIDE	24
leg ham off the bone, fresh pineapple	
LAMB	26
braised lamb, spanish onion, fetta, rocket	
FROM THE SEA	26
king prawns, calamari, cherry tomatoes, basil, chilli, caviar	

On the Side

BEER BATTERED CHIPS V	10
STEAMED SEASONAL VEGETABLES V/GF	12
WHITE CABBAGE SALAD V/GF	12
grana padano & balsamic glaze	
WILD ROCKET SALAD V/GF	14
shaved kefalograviera, pear & honey roasted walnuts	
TRADITIONAL GREEK SALAD V/GF	16

Desserts

CHEESE PLATE <i>for two</i>	32
Served with crackers, quince paste & fresh fruit	

DESSERTS FROM OUR DISPLAY TRAY

OPEN 7 DAYS FOR LUNCH & DINNER.

**10% SURCHARGE ON PUBLIC HOLIDAYS.
1.5% SURCHARGE FOR CREDIT CARD PAYMENT.**

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