

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	
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 BOUILLABAISSSE 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	
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

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

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	
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DESSERTS FROM OUR DISPLAY TRAY

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1.5% SURCHARGE FOR CREDIT CARD PAYMENT.

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