

# Nibbles

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

# Entrée

<b>SYDNEY ROCK OYSTERS GF</b> 4 / 4.5ea served natural or killpatrick	
<b>SALT &amp; PEPPER SOFT SHELL CRAB GF</b> 19 cucumber ribbon salad, nam jim dressing, fresh lime	
<b>BBQ SEAFOOD PLATE GF</b> 31 grilled Balmain bugs, Hervey Bay scallops & Australian king prawns	
<b>CLASSIC GARLIC PRAWNS GF</b> E 26 / M 36 fresh tomato & chilli	
<b>TUNA CARPACCIO</b> 26 basil & toasted sourdough	
<b>SALT &amp; PEPPER CALAMARI GF</b> 20 basil aioli, fresh lemon	
<b>STUFFED ZUCCHINI FLOWERS V</b> 21 trio of cheeses, lightly buttered grated parmesan	
<b>CRACKLING PORK BELLY GF</b> 20 6 hour slow braised pork belly, crispy skin sweet carrot puree, spicy mustard, fine herbs	
<b>WHITEBAIT FRITTERS</b> 18 oven baked on beetroot puree with baby fennel & endive salad, lemon vinaigrette	
<b>BATTERED HALOUMI CHIPS V</b> 17 yoghurt dressing, sumac spice, micro herbs, lemon	

# Mains

<b>PAN FRIED JOHN DORY</b> 39 parsnip & crab puree, asparagus spears, lemon oil	
<b>BARRAMUNDI FILLET</b> 39 lime, coconut & coriander red curry poached puk choy, fresh herbs	
<b>PAN ROASTED SALMON FILLET GF</b> 37 potato gnocchi, cherry tomato, green peas, burnt butter, artichoke cream	
<b>SEAFOOD BOUILLABAISSE GF</b> 36 king prawns, Balmain bug, scallops, crab fish fillet, served with crispy baguette	
<b>SQUID INK ANGEL HAIR PASTA</b> 38 blue swimmer crab meat, chilli, garlic ginger, coriander, lime, cherry tomato lemon oil	
<b>HANDMADE CASARECCE PASTA</b> 29 lamb ragu, rosemary, chilli	
<b>PAELLA STYLE RISOTTO GF</b> 34 with smoked sausage, prawn, calamari black mussels & saffron tomato	
<b>TRADITIONAL BATTERED FISH &amp; CHIPS</b> 29 caper mayonnaise	
<b>WHOLE LOBSTER</b> thermidor or mornay 75	
<b>GRILLED WHOLE LIVE LOBSTER GF</b> MP lemon butter sauce	
<b>SALT &amp; PEPPER LIVE MUD CRAB GF</b> MP shallots & chilli	
<b>CRUMBED CHICKEN BREAST</b> 34 beer battered chips, diane sauce & mixed leaf salad	
<b>TRIO OF MEATS GF</b> 45 oven-roasted cutlet of lamb crispy belly of pork, 6 hour braised beef cheek, pumpkin puree gremolata, red wine jus	
<b>WHOLE BABY SNAPPER for one GF</b> 39 fine fennel & green pea salad, fresh lemon	
<b>LAMB BACKSTRAP GF</b> 38 eggplant, tomato & herb compote roast truss tomato, red wine jus	
<b>MUSCOVY DUCK BREAST GF</b> 39 truffle potato puree, roast porcini mushrooms, baby spinach & madeira wine jus	
<b>LAMB SHOULDER FOR 1 GF</b> 39 lemon potatoes, rosemary, red wine jus	
<b>STEAK GF</b> 42 eye fillet with paris mash, wilted greens & red wine jus	

# To Share

<b>WHOLE BBQ OCTOPUS GF</b> MP lemon & oregano
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## 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

**STEAK AU POIVRE 45**  
flattened eye fillet cooked to your liking with onion & Dijon mustard, crushed peppers, flamed with brandy, jus & fresh cream

## Desserts

36 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

OPEN 7 DAYS FOR LUNCH & DINNER.

10% SURCHARGE ON PUBLIC HOLIDAYS.

1.5% SURCHARGE FOR CREDIT CARD PAYMENT

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# Pizza

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

# On the Side

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

# Desserts

<b>CHEESE PLATE for two</b> 32 Served with crackers, quince paste & fresh fruit
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## DESSERTS FROM OUR DISPLAY TRAY

