

# The Lido/Brunch

## SWEET BEGINNINGS

- House-made granola, with Black Doris plum and berry compote, and Greek yoghurt (v) \$14  
Coconut porridge with fresh banana and muscovado sugar (vv, df) \$13  
Ricotta pancakes with banana and bacon + maple syrup \$18  
without the bacon (v) \$12  
Coconut and chia pudding with grilled feijoa (v, df, gf) \$12

## TOAST

multi-grain or white sourdough, with:

- butter and a choice of jam, marmalade, honey, marmite or vegemite \$6.50  
avocado salsa, cherry tomatoes, grilled halloumi (v) \$18  
smoked salmon, cream cheese, and lemon \$18

## AROUND THE WORLD WITH EGGS

- Two eggs, poached or fried; with toast (v, df) \$10  
Scrambled on toast (v) \$11  
Indian scrambled – three eggs scrambled with onion, ginger, tomato, chilli and coriander – served with toast (v) \$13  
Mexican eggs – two eggs baked in a tomato salsa with pinto beans, crumbled white cheese and corn tortillas (v, gf) \$18  
Lido omelette – our perennial favourite with your choice of fillings (ham, tomato, mushroom, spring onion, cheese), with toast \$18 with salad and chips (gf) \$20  
Eggs Benedict – poached eggs on potato fritters with ham and hollandaise (gf) \$17  
or with spinach \$16 or with smoked salmon \$19  
Eggs Chermulah – poached eggs on lemon and dill potatoes with a Moroccan-style fresh herb salsa (v, gf, df) \$13  
Big Breakfast – eggs (any way you like), bacon, pork and sage sausage, roast mushrooms, grilled tomato, and hashbrowns; with toast (df) \$22

|   |             |
|---|-------------|
| Add: tomato, mushrooms, hashbrowns, or spinach  | \$4.00 each |
| Bacon, sausages, or avocado                     | \$6.00 each |
| Side of bread (wholegrain or sourdough)         | \$5.00      |
| Bowl of hand-cut chips (with aioli) (v, df, gf) | \$9.00      |
| Side salad (vv, df, gf)                         | \$6.00      |

(v) = vegetarian

(vv) = vegan

(gf) = gluten free

(df) = dairy free

# The Lido/Brunch

## SALADS

Garden salad – mixed leaves and raw salad vegetables with avocado, tamari-roasted seeds, and miso dressing (vv, df, gf) \$15

Grilled haloumi salad – with roast beetroot, avocado, rocket, walnuts, and pomegranate dressing (v, gf) \$22

Lime and lemongrass chicken tenderloins – with crisp salad vegetables, fresh mint and coriander (gf, df) (+ optional rice) \$21

Caesar salad with cos lettuce, croutons, bacon, parmesan and poached egg (+ optional anchovy) \$19

SOUP OF THE DAY – seasonal vegetable soup with fresh sourdough bread (v)  
\$12.00

Beef, mushroom and blue cheese pie – with your choice of either salad or mash and gravy \$18

Salmon – house-cured salmon and potato cakes with wilted spinach and tarragon hollandaise (gf) \$21

Enchilada – of roast kumara, greens, black beans and three cheeses; with avocado salad (v) \$20

Pork and sage sausages – on a root vegetable and potato mash with an onion, mustard and dill pickle gravy (gf) \$21

Meatballs – pork and veal meatballs with tomato-sauced potatoes; roast carrots, green olive pesto, and parmesan \$21

Moroccan Chicken – whole chicken thigh, slow-cooked with herbs, green olives and lemon; on roast pumpkin, chickpeas and silverbeet (gf, df) \$21

Kedgeriee – smoked warehou, basmati rice, crispy shallots, curried leek omelette, poached egg, and two chutneys – coriander-coconut and tomato-ginger (gf, df) \$21

Fish of the day – on a potato, leek and clam chowder, with chervil and crisped bacon strips (gf) \$25

(v) = vegetarian

(vv) = vegan

(gf) = gluten free

(df) = dairy free

# The Lido / Dinner

## APPETIZERS/ENTREES

|  |      |
|--|------|
| Garlic-grilled sourdough bread (vv)                              | \$7  |
| Marinated olives (vv, gf)  | \$8  |
| Dukkah, olive oil, and breads (vv)                               | \$13 |
| Lime and lemongrass chicken tenderloins with dip sauces (df, gf) | \$14 |

SOUP OF THE DAY – seasonal vegetable soup with fresh sourdough bread (v)  
\$12.00

## SALADS

|  |      |
|--|------|
| Garden salad – mixed leaves and raw salad vegetables with avocado, tamari-roasted seeds, and miso dressing (vv, df, gf)    | \$15 |
| Grilled haloumi salad – with roast beetroot, avocado, rocket, walnuts, and pomegranate dressing (v, gf)                    | \$22 |
| Lime and lemongrass chicken tenderloins – with crisp salad vegetables, fresh mint and coriander (gf, df) (+ optional rice) | \$21 |
| Caesar salad with cos lettuce, croutons, bacon, parmesan and poached egg (+ optional anchovy)                              | \$19 |

|   |        |
|---|--------|
| Side of bread (wholegrain or sourdough)         | \$5.00 |
| Bowl of hand-cut chips (with aioli) (v, df, gf) | \$9.00 |
| Side salad (vv, df, gf)                         | \$6.00 |

(v) = vegetarian

(vv) = vegan

(gf) = gluten free

(df) = dairy free

# The Lido / Dinner

## EGGS FOR SUPPER

Mexican eggs – two eggs baked in a tomato salsa with pinto beans, crumbled white cheese and corn tortillas (v, gf) \$18

Lido omelette – our perennial favourite with your choice of fillings (ham, tomato, mushroom, spring onion, cheese) with salad and chips (gf) \$20

## A MATTER OF SUBSTANCE

Salmon – house-cured salmon and potato cakes with wilted spinach and tarragon hollandaise (gf) \$21

Enchilada – of roast kumara, greens, black beans and three cheeses; with avocado salad (v) \$20

Pork and sage sausages – on a root vegetable and potato mash with an onion, mustard and dill pickle gravy (gf) \$21

Meatballs – pork and veal meatballs with tomato-sauced potatoes; roast carrots, green olive pesto, and parmesan \$21

Moroccan Chicken – whole chicken thigh, slow-cooked with herbs, green olives and lemon; on roast pumpkin, chickpeas and silverbeet (gf, df) \$21

Kedgeree – smoked warehou, basmati rice, crispy shallots, curried leek omelette, poached egg, and two chutneys – coriander-coconut and tomato-ginger (gf, df) \$21

Fish of the day – on a potato, leek and clam chowder, with chervil and crisped bacon strips (gf) \$25

Steak – Scotch fillet, 250g, (cooked to your liking) with a potato gratin, side salad, and herb butter (gf) \$33

## SWEET AS

French chocolate mousse, with chantilly cream and dipping biscuit (v) \$12

Eton mess – mango, meringue, whipped cream, passionfruit syrup (gf) \$12

Coconut and chia pudding with grilled feijoa (v, df, gf) \$12

Pannacotta with Black Doris plum and berry compote (gf) \$12

Apple and rhubarb cobbler with cream (v) \$12

(v) = vegetarian

(vv) = vegan

(gf) = gluten free

(df) = dairy free