

SNACKS

GARLIC BREAD | \$10
add cheese (v) | \$2

SEASONED WEDGES | \$14
sweet chilli, sour cream (v)

HOT CHIPS | \$12
aioli
add gravy | \$2

LOADED FRIES | \$18
BBQ pulled pork, cheese sauce,
jalapeños, sweet chilli mayo, spring onion

CALAMARI | \$20
lemon & pepper seasoning, garlic aioli (gf, df)

NACHOS GRANDE | \$23
chilli beef, tortilla chips, black beans & corn salsa,
queso cheese, jalapeños, guacamole, sour cream (gf, vo)

BRISKET TACOS (2) | \$18
flour tortilla, shredded cabbage, pico de gallo,
jalapeños, coriander, sriracha mayo, lime

FRIED CHICKEN WINGS | \$18
choice of Frank's hot sauce, smokey BBQ sauce, or
sweet chilli sauce. Served with ranch (gf)

SOUTHERN FRIED CHICKEN TENDERS | \$18
spicy mayo, pickles

TRIO OF DIPS | \$22
chefs selection of 3 dips,
garlic & rosemary flatbread (v, n)

MOZZARELLA STICKS (7) | \$16
beer battered, bang bang sauce (v)

LION CLASSICS

CHICKEN PARMA | \$28
chicken schnitzel, Virginian ham, tomato sugo,
mozzarella, house salad, chips

VEGGIE PARMA | \$28
panko & herb crumbed, plant based schnitzel,
napoli sauce, mozzarella, house salad,
chips (ve, dfo)

CHICKEN SCHNITZEL | \$26
panko crumbed chicken breast, house salad,
chips, gravy, lemon

ENGLISH PIE | \$28
slow cooked beef & red wine pie,
mashed potatoes, buttery peas, rich gravy

BEER BATTERED FISH & CHIPS | \$28
house salad, tartare, lemon (gfo, df)

BEEF BURGER | \$25
milk bun, American cheese, lettuce, tomato,
pickles, aioli, chips (gfo)
add gluten free bun | \$3

VEGGIE BURGER | \$25
milk bun, American cheese, lettuce, tomato,
avocado, chipotle mayo, chips (v)
add gluten free bun | \$3

SOUTHERN FRIED CHICKEN BURGER | \$25
milk bun, American cheese, lettuce, tomato,
pineapple, chipotle mayo, chips (gfo)
add gluten free bun | \$3

GRILLED STEAK SANDWICH | \$28
toasted Turkish bread, sirloin steak, lettuce,
tomato, American cheese, bacon, BBQ sauce,
aioli, chips (gfo)

BANGERS & MASH | \$27
pork & fennel sausages, mashed potatoes,
peas, rich gravy (gf)

MARGHERITA | \$22
napoli sauce, tomato, mozzarella,
basil pesto (v, n)

VEGGIE | \$24
napoli sauce, Spanish onion, olives,
roast capsicum, mushroom, jalapeños,
mozzarella, bang bang sauce (v)

Gluten free pizza bases available | \$5

PIZZAS

HAWAIIAN | \$25
napoli sauce, shaved ham, pineapple,
mozzarella, oregano

BBQ CHICKEN & BACON | \$26
napoli sauce, Spanish onion, mozzarella,
coriander, smokey bbq sauce

MAIN MEALS

ROAST BEEF & YORKSHIRE PUDDING | \$32
slow cooked brisket, roast potatoes,
glazed carrots, peas, rich gravy (gfo)

SLOW COOKED LAMB SHANK | \$35
creamy mashed potato, red wine jus, peas, mint (gf)

HUMPTY DOO BARRAMUNDI | \$36
warm pesto dressed potatoes, spring greens,
romesco sauce, grilled lemon (gf, dfo, n)

CHICKEN STROGANOFF | \$28
pan fried thigh fillet, mushroom, garlic & mustard
cream sauce, grilled broccolini, rice (gf)

CHILLI PRAWN SPAGHETTI | \$26
sugo, olive oil, tomato, garlic, white wine, parsley

CRISPY FRIED CALAMARI | \$27
lemon pepper seasoning, chips, garden salad,
garlic aioli, lemon

CAESAR SALAD | \$22
cos lettuce, bacon, croutons, shaved parmesan,
egg, ranch dressing (vo, gfo)
add grilled chicken | \$6
add BBQ pulled pork | \$6
add garlic prawns | \$9

MEXICAN RICE SALAD | \$22
black beans, sweet corn, rice, avocado, coriander,
pico de gallo, jalapeños, corn chips (v, ve, gf)
add grilled chicken | \$6
add BBQ pulled pork | \$6
add garlic prawns | \$9

FROM THE GRILL

250G PORTERHOUSE GRASS FED | \$40
300G SCOTCH FILLET GRASS FED | \$48

All steaks are served with chips, salad & choice of sauce
change to veg +\$2 / change to mash +\$2
Sauces | gravy, peppercorn, mushroom, red wine jus

TRY OUR SURF & TURF TOPPER \$10
sautéed tiger prawns & calamari, cooked in a garlic cream sauce (gf)

DESSERTS

APPLE & RHUBARB CRUMBLE | \$16
vanilla ice cream (v)

STICKY DATE PUDDING | \$16
vanilla ice cream, hot caramel sauce (v, n)

DIETARIES
(gf) gluten friendly
(gfo) gluten friendly option
(dfo) dairy free option

(v) vegetarian
(vo) vegetarian option
(veo) vegan option
(n) contains nuts

FOOD ALLERGIES
Please be aware that all care is taken when catering for
special requirements. It must be noted that within the
premises we handle nuts, seafood, shellfish, sesame seeds,
wheat flour, eggs, fungi and dairy products. While customer
requests will be catered for to the best of our ability the
decision to consume a meal is the responsibility of the diner.

KIDS CORNER (12 & under)

\$15 | Served with drink & ice cream

CHICKEN NUGGETS & CHIPS
tomato sauce

SPAGHETTI
napoli sauce, parmesan (v)

FRIED CALAMARI & CHIPS
tomato sauce (gfo)

PLEASE NOTE

10% surcharge applies on Sundays.
15% surcharge applies on public holidays.

WEEKLY SPECIALS

AVAILABLE FROM 11AM



MELBOURNE CENTRAL
LION HOTEL

MONDAY
PIE & POT
\$25

TUESDAY
PARMA & POT
\$25

WEDNESDAY
BURGER & POT
\$20

CHOICE OF BEEF, CHICKEN & VEGGIE

THURSDAY
STEAK
\$25

FRIDAY
FISH & CHIPS & POT
\$25

AVAILABLE FROM 11AM - 3PM

SUNDAY
ROAST & RED
\$25

HAPPY HOUR

MONDAY - FRIDAY
4 - 7PM

\$5 POTS | \$9 PINTS | \$18 JUGS
CARLTON, VB, GREAT NORTHERN

\$7 HOUSE WINES

\$7 BASIC SPIRITS

\$14 ESPRESSO MARTINIS