

EAT

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To Share

STARTERS

DIPS & OLIVES Turkish bread, rosemary salt	11
NACHOS Corn chips, mozzarella, guac, sour cream, fresh salsa, black beans, jalapenos	12
SALT & PEPPER CALAMARI Celeriac remoulade, spicy kewpie mayo, lime	14
CRISPY FRIED BARRAMUNDI Asian salad, nuoc nam, lime	14
SPICY BUFFALO WINGS Celery, carrot, blue cheese sauce	10
TWICE COOKED LAMB RIBS Pistachio & parsley crumb	14
STEAMED PORK POCKETS char sui pork, pickle cucumber, coriander, sriracha	12
MEXICAN BEEF KOFTA Chipotle aioli	13
POPCORN CHICKEN Smoked bacon mayo	10
VEGETARIAN SPRING ROLLS Thai sweet chilli sauce	9
SWEET POTATO CHIPS Basil mayo	11
SEASONED WEDGES Sweet chilli & sour cream	9

PIZZAS

MARGARITA Mozzarella, vine tomato, basil	12
VEGE SUPREME Grilled zucchini, onion capsicum, garlic, thyme	12
CHICKEN TIKKA Napoli, shallots, mint yogurt	15
CHEESE KRENSKY Roasted capsicum, caramelised onion, pickle cucumber, hickory aioli	15
KIMCHI BEEF Grilled beef, kimchi, wasabi aioli	15

PLATTERS

<i>Platter for two</i>	<ul style="list-style-type: none"> - Bread & dips - Popcorn chicken - Salt & peper calamari - Thai spring rolls - Beef Kofta 	24.90
<i>Chef's selection</i>	<ul style="list-style-type: none"> - Bread & dips - Spicy buffalo wings - Twice cooked lamb ribs - Crispy fried barramundi - Thai spring rolls 	29.50

MAINS

LANAI BEEF BURGER Smoked bacon, cos lettuce, tomato, swiss cheese, dill pickles, dijon aioli on a brioche bun w/ chips	17
CALIFORNIAN CHICKEN BURGER Char grilled chicken breast, guac, pickles, lettuce, tomato, swiss cheese, aioli on a brioche bun w/ chips	16
LEMON CHICKEN WRAP Seasoned chicken fillets, lettuce, tomato, chilli, aioli w/ chips	15
CHICKEN PARMIGIANA w/ chips & garden salad	19
PALE ALE BATTERED FISH With thick cut chips, tartar sauce, lemon & salad	17
FETTA & BASIL RAVIOLI Creamed spinach, heirloom tomatoes, parmesan & truffle oil	16
CHICKEN & KALE SPAGHETTI Tossed with garlic, broccoli, roasted red capsicum, basil & parmesan	18
PAN FRIED BARRAMUNDI Pico de Gallo, avocado mousse, green tomatillo sauce	26
CHAR GRILLED RIB EYE (250G) Cooked to your liking served w/ chips & house salad, w/ green pepper sauce, red wine jus or garlic butter	27
USA PORK RIBS Slow cooked in BBQ sauce & finished on a hot grill, served w/ chips & coleslaw	25
MADRAS LAMB KORMA Jasmine rice, pappadum, pineapple salad	18
CHICKEN SUPREME Stuffed with spinach, camembert & sundried tomatos served w/ truffle mash, asparagus & pan jus	24

SALADS

GRILLED BEEF SALAD Tender cut beef strips, glass noodles, beanshoots, red capsicum, peanuts, kimchi w/ Thai chilli dressing	18
CALAMARI SALAD Iceberg lettuce, grilled pineapple, cucumber, spanish onion w/ bees honey vinaigrette	19
PUMPKIN & FETA SALAD Spinach, pine nuts, cherry tomato, beetroot w/ creamy mustard dressing	16
TANDOORI CHICKEN SALAD Spanish onion, cucumber, cherry tomatoes, w/ tandoori yoghurt dressing	17

Sides

Garlic Mash (GF)(V)	6
Mixed Garden Salad (GF)(V)	6
Coleslaw (GF)(V)	6
Sautéed Seasonal Vegetables (GF)(V)	6

DESSERTS

DECONSTRUCTED ETON MESS Meringue, vanilla cream berries, passion fruit	9
WARM CENTRED CHOCOLATE PUDDING Anglaise, chocolate soil, vanilla ice cream	9
FLOURLESS PINEAPPLE UPSIDE DOWN Mixed berry compote, icing sugar	9
CHEESE BOARD A selection of Gippsland cheeses, lavosh, quince paste & sliced pear	18



MELBOURNE