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# Dinner Menu

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5pm - late

## breads

- garlic & herb bread**, locally baked \$10
- trio of **house made dips**, toasted local fresh bread V / GFO \$12
- roasted mushroom & asparagus **bruschetta**, parmesan cheese, pomegranete molasses V / VGN / GFO \$15

## tapas / starters

- pumpkin, parmesan & pine nut **arancini**, chive oil, chipotle aioli V \$14
- korean-style free range crispy fried **chicken wings**, smokey BBQ sauce GFO \$14
- golden fried **vegetarian spring rolls**, sweet herbed dipping sauce V / VG \$14
- charred corn**, fresh lime, parmesan, smokey paprika aioli V / VG / GFO \$14
- slow braised **pork belly mini tostadas**, hoi sin sauce, fresh coriander, lime & beansprouts on a fried tortilla base \$16
- kebabs of **grilled halloumi** & local cherry tomatoes, marinated in garlic & fresh local herbs, aged balsamic V / GFO \$16
- oven roasted **satay chicken** pieces, toasted peanuts & fresh cress \$16
- five spice flash fried **calamari**, garlic aioli GFO \$18
- sliders** of the week - ask our friendly staff for this week's selection served on toasted brioche \$18
- local mooloolaba **prawns & spicy chorizo** in a rich tomato sauce, toasted local ciabatta GFO \$20
- hervey bay **scallops**, crispy prosciutto, sweet corn puree, fresh lemon GFO \$20

## mains

- warm **moroccan salad** of roasted vegetables, chickpeas, raisins, spanish onion, quinoa, orange & ginger dressing V / VGN / GFO \$28
- spicy **prawn & chorizo linguini** in a rich tomato sauce, chilli infused olive oil, fresh basil, parmesan \$29
- 12 hour **slow braised pork belly**, potato mash, seasonal vegetables & maple jus GFO \$34
- crispy skin tasmanian salmon**, oven roasted rosemary potatoes, seasonal vegetables & salsa verde GFO \$34
- pan seared free range **chicken breast**, wild mushrooms, asparagus, oven roasted butternut pumpkin, white wine cream sauce GFO \$32
- slow cooked beef cheeks**, red wine marinade, truffled mashed potato, seasonal vegetables & jus GFO \$34

## side dishes

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crispy beer battered fries, rosemary salt, garlic aioli	\$7	garden salad, house dressing	\$9
potato mash	\$9	rocket & parmesan salad, truffle dressing	\$11
seasonal vegetables, sesame seeds, olive oil	\$9	sweet potato wedges, rosemary salt, sour cream, sweet chilli	\$12

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Please inform waitstaff of any allergies - although due care is taken, traces of allergens may remain  
GFO = Gluten Free (or option available) // V = Vegetarian // VGN = Vegan (or option available)

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**LOT104**  
espresso + wine bar



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# After Dinner

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## desserts

warm chocolate lava cake, chocolate soil, berry coulis, vanilla ice cream \$12

sticky date pudding, warm toffee sauce, vanilla ice cream \$12

dessert special of the week - ask our friendly staff \$12

## alcoholic desserts

### AFFOGATO

vanilla ice cream, a shot of espresso, frangelico (or your choice of liqueur from below) \$12

### LIQUEUR COFFEES

your choice of liqueur in a long black (double shot), topped w/ whipped cream \$12

### LIQUEUR & ICE CREAM

bowl of vanilla ice cream w/ your choice of liqueur (see choices below) \$12 single // \$18 double

### LIQUEUR CHOICES

caramel | cacao | butterscotch | chocolate - white, milk or dark | kahlua | tia maria | baileys | licor 43 | frangelico  
amaretto | amarula cream | passionfruit | green apple | elderflower | lychee | cherry | mango | watermelon | blue curacao  
coconut | strawberry | cointreau | grapefruit | peach | banana | apricot | chambord | blackcurrent | tuaca

## dessert cocktails

### ESPRESSO MARTINI

our signature cocktail w/ spiced rum, licor 43, mozart white chocolate liqueur & our famous tim adams espresso \$18

### 43 SECONDS OF HEAVEN

licor 43, vanilla, passionfruit liqueur, cream, orange juice & a kiss of maraschino cherry syrup \$18

### GRANNY'S APPLE PIE

green apple & caramel liqueurs shaken with apple juice & a touch of egg white for texture, finished with cinnamon \$18

### TOBLERONE

a classic dessert cocktail with frangelico, kahlua & baileys shaken with cream \$17

Feel free to ask our bartender to make you a custom cocktail based on your favourite flavours!

## italian digestives

poli mirtillo (blueberry grappa) | poli mielle (honey grappa) | poli cleopatra (moscato grappa) all \$12

## dessert wine

Quinta do Porta ruby port, Douro Portugal \$9

Dandelion pedro ximinex, Barossa Valley WA \$9

Galway Pipe 12-year-old grand tawny port, Douro Portugal \$10