

BAR GRILL

LIDCOMBE

ENTRÉE	\$M	\$G	PASTA	\$M	\$G	STEAK	\$M	\$G
GARLIC BREAD (V) Sonoma focaccia bread, confit garlic, butter, parsley.	8	10	PRAWN CASARECCE Fabbrica Fresh Egg Casarecce, South Australian prawns, bacon, cherry tomato, chilli, garlic, white wine, Koroneiki olive oil, fresh parsley.	32	38	<i>All steaks are served with steak chips and a sauce of your choice</i>		
BRUSCHETTA (V) Sonoma Sour dough, vine ripened tomato, Spanish onion, basil, Koroneiki olive oil, aged balsamic glaze.	10	12	LAMB RAGU RIGATONI Fabbrica Fresh Egg Rigatoni, slow braised lamb ragu, paremsan cheese, finished with straciatella.	33	39	RUMP 300G (GF) Westholme, grain fed, Wagyu MBS4 to 5, MSA	44	53
CALAMARI (GF) Hawkesbury river loligo squid, lightly dusted & fried, chilli, shallots, caper aioli, lime.	17	20	MUSHROOM RISOTTO (V) Arborio rice, Shiitake, Oyster, Swiss brown, Shimeji & Porcini mushroom, finished with gorgonzola.	28	34	TENDERLOIN 200G (GF) Grasslands Beef, pasture fed, Angus, MSA	44	53
BURRATA & PROSCIUTTO (V, GF) Vanella Burrata, prosciutto, fig, balsamic glaze, Koroneiki olive oil.	24	30	FROM THE PADDOCK			SIRLOIN 300G (GF) Riverine, grain fed, MBS2+ MSA	48	53
KINGFISH CRUDO (GF) South Australian Kingfish, Sicilian olives, fennel, orange segments, Koroneiki olive oil, citrus dressing.	23	27	ROAST BANNOCKBURN CHICKEN (HALF)	25	30	SCOTCH FILLET 300G (GF) Jacks Creek, grain fed, Black Angus, MBS3+ MSA	59	70
OYSTERS NATURAL (GF) (6) (12) Sydney Rock Oyster, eschalot, chive, red wine vinegar, lemon.	27 50	33 60	WAGYU BEEF BURGER 200 g wagyu beef double smashed patty's, bacon, red cheddar, pickle, chipotle sauce, on a Sanoma sesame milk bun, steak chips.	39	47	RIB EYE BONE IN 800G (GF) SHARING DISH Riverine, 120 day grain fed, Black Angus MBS2+ MSA	110	132
			PORK COTOLETTA 400g Free range pork cutlet, herb & parmesan panko crumbed, caponata, potato crisps.	39	47	BUTTERS & SAUCES Caper Butter, Morrel Butter, Bearnaise, Mushroom		
						CONDIMENTS Hot English mustard, mild English mustard, seeded mustard, horse radish, chilli tapenade		

(We source only the best oysters from regions in peak season, ask our staff for more information)

M - members G - guests (V) - vegetarian (VG) - vegan (GF) - gluten free

Prices include 10% GST. Please ask our friendly staff about gluten free options (indicated by gf in our menu). Food may contain traces of nuts. Please advise staff if you suffer any food allergies or require any special dietary needs.

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FROM THE SEA

BBQ KING PRAWNS

Yamba king prawns, garlic, butter, , Koroneiki olive oil, parsley, charred lemon, toasted Sonoma sour dough.

CRISPY SKIN BARRAMUNDI (GF)

Cone Bay Barramundi, ratatouille, salsa verde.

JOHN DORY

Queensland waters John Dory, South Australian Vongole, broad bean, kipfler potato, butter caper sauce.

Bar & Grill Lidcombe uses seafood supplied by Marine Stewardship Council certified suppliers.

\$M \$G

44 53

32 38

35 41

SALAD

CHICKEN CAESAR

Smoked chicken breast, cos lettuce, croutons, bacon, anchovies, shaved parmesan, house-made Caesar dressing, soft poached egg.

COS & RADICCHIO (V, GF)

Cos lettuce, radicchio leaves, gorgonzola cheese, candied walnuts, classic vinaigrette.

\$M \$G

22 27

19 23

CHILDREN'S MENU

\$M \$G

Homemade chicken nuggets & chips

12 14

Tempura fish & chips, tartare sauce

12 14

SIDES

\$M \$G

TRUFFLE FRIES (V,GF)

truffle pecorino, sea salt, truffle aioli.

9 11

OVEN ROAST ROOT VEGETABLES (V,GF)

sea salt, rosemary.

9 11

ROCKET SALAD (V,GF)

EVO, sea salt, shaved parmesan, balsamic.

8 10

BRUSSEL SPROUTS

Roasted brussel sprouts, bacon, cranberries.

9 11

MAC & CHEESE (V)

Macaroni, cream, cheddar, parmesan, toasted crumbs

9 11

BARANDGRILLIDCOMBE.COM

OPENING HOURS

THURSDAY - SATURDAY | LUNCH 11:30AM - 2:30PM | DINNER 5:00PM - 9:00PM

SUNDAY | 11:30 AM - 2:30 PM

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