

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 oven roast root vegetables & a sauce of your choice.</i>		
BRUSCHETTA (V) Sonoma Sour dough, vine ripened tomato, Spanish onion, basil, Koroneiki olive oil, aged balsamic glaze.	11	13	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	SPAGHETTI CARBONARA Fabbrica fresh egg spaghetti, guanciale, pecorino Romano, parmesan, egg, black pepper, Koroneiki olive oil.	27	32	TENDERLOIN 200G (GF) Grasslands Beef, pasture fed, Angus, MSA	44	53
BURRATA SALAD (V, GF) Burrata cheese, medley of Roma & heirloom tomato, basil, sea salt, cracked pepper, EVO.	19	23	MUSHROOM RISOTTO (V) Arborio rice, Shiitake, Oyster, Swiss brown, Shimeji & Porcini mushroom, finished with gorgonzola.	28	34	SIRLOIN 300G (GF) Riverine, grain fed, MBS2+ MSA	48	53
GRILLED HALOUMI (V) Halloumi cheese, house made fig jam, candied walnuts.	18	22	FROM THE PADDOCK			SCOTCH FILLET 300G (GF) Jacks Creek, grain fed, Black Angus, MBS3+ MSA	59	70
KINGFISH CRUDO (GF) South Australian Kingfish, Sicilian olives, fennel, orange segments, Koroneiki olive oil, citrus dressing.	23	27	ROAST BANNOCKBURN CHICKEN (HALF) (WHOLE) SHARING DISH Roasted Bannockburn Chicken, polenta, brussel sprouts, tarragon vinaigrette.	25	30	RIB EYE BONE IN 800G (GF) SHARING DISH Riverine, 120 day grain fed, Black Angus MBS2+ MSA	110	132
OYSTERS NATURAL (GF) (6) (12) Sydney Rock Oyster, eschalot, chive, red wine vinegar, lemon.	27	33	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.	23	28	BUTTERS & SAUCES Caper Butter, Morrel Butter, Bearnaise, Mushroom, Pink Peppercorn and Red Wine Jus	5	6
OYSTERS KILPATRIC (6) (12) Sydney Rock Oyster, bacon, Worcestershire sauce, lemon.	29	34	CHARGRILLED LAMB Lamb backstrap, chargrilled crispy cap, butternut pumpkin puree, broccolini, parsnip chips, thyme, red wine jus	33	40	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, cauliflower puree, blistered cherry tomato, capers, dill, broccolini.

JOHN DORY

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

PAN FRIED FLATHEAD

Lakes Entrance flathead fillets, lightly dusted & pan fried, rocket salad, steak fries, caper mayonnaise, fresh lemon.

\$M \$G

44 53

32 38

35 41

29 35

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

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

BARANDGRILLIDCOMBE.COM

OPENING HOURS

THURSDAY - SATURDAY | LUNCH 12:00PM - 2:30PM | DINNER 5:00PM - 9:00PM
SUNDAY | 12:00PM - 2:30PM

f @ BARANDGRILLIDCOMBE

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