

# SHARE PLATES

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**GARLIC TURKISH BREAD | 10**  
cheesy garlic +2

**ROSIE'S RISE SOURDOUGH | 15**  
local virgin olive oil

**MARINATED OLIVES & PICKLED MIXED VEGETABLES | 10**  
gf | ve

**HALOUMI FRIES (4) | 17**  
honey, chilli, lemon, yoghurt | v

**HERB CRUSTED LEBANESE EGGPLANT | 16**  
spiced dukkah, green tahini | v | vgo

**SALMON TARTARE (A) | 22**  
pickled red onion, brown butter, fine herbs, cassava chip | gf

**BEEF CARPACCIO | 20**  
cavolo nero, anchovy aioli, marrow vinaigrette | gf

**LOCKLEYS FRIED CHICKEN PIECES | 19**  
waffle, pickles, spiced maple butter

**ORTIZ ANCHOVY TOASTS (I) (3) | 25**  
whipped mozzarella, pickled cucumber, cured egg yolk, sourdough toast | gfo

**KIBBEH (4) | 16**  
lebanese beef croquettes, cumin spiced yoghurt, tomato parsley salad, paratha

**FRIED SCHOOL PRAWNS (A) | 18**  
kewpie, lime

**FALAFEL (3) | 15**  
lebanese pickles, red shatta, toum | gf | v | ve

**ROASTED BONE MARROW | 15**  
shallots, radish, manchego, sourdough | gfo

**CHICKEN LIVER PARFAIT | 15**  
green apple chutney, cornichons, croutes | gfo

## BOWLS

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**MIXED GRAIN SALAD | 30**  
pomegranate, cucumber, tomato, parsley, coriander, currants, seeds/nuts, yoghurt | v | vgo

**CHILLI BOWL | 30**  
chilli con carne, pico de gallo, esabeche, guacamole, topos, rice | gfo

**GREEN TEA NOODLE BOWL | 30**  
japanese pickled vegetables, wakame salad, house made kimchi, avocado, kewpie | v | vgo

**FALAFEL BOWL | 27**  
falafel, coconut labneh, lifit, fried pita, lettuce, tomato, toum | v | ve | gfo

## BOWL ADDS

**LOCKLEYS FRIED CHICKEN | 8**

**ATLANTIC SALMON TERIYAKI SKEWERS (A) | 14**

**GRILLED HALOUMI (GF) | 8**

**CHILLI CON CARNE (GF) | 7**

**SALT & SICHUAN PEPPER SQUID (I) (GFO) | 7**

please inform our staff of any allergies you may have, but we cannot guarantee meals without traces of allergens.

15% surcharge applies on public holidays

### Dietary Requirements

<b>V</b>	Vegetarian	<b>VO</b>	Vegetarian Option
<b>VE</b>	Vegan	<b>VGO</b>	Vegan Option
<b>GF</b>	Gluten Free	<b>GFO</b>	Gluten Free Option

### Seafood Origin

<b>A</b>	Australia
<b>I</b>	Imported
<b>M</b>	Mixed

# LARGE PLATES

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## INASAL | 38

filipino char grilled half chicken, atchara, jasmine rice, tomato, soy & coconut vinegar salsa | gfo

## 250g WAGYU PORTERHOUSE MB 4/5 | 67

potato pave, mushrooms, madeira demi glaze | gf

## PAROO KANGAROO TAIL RENDANG | 36

coconut chilli sambal, sweet and sour fried anchovy, cucumber acar, jasmine rice

## MISO CHARRED SUGARLOAF CABBAGE | 34

green tahini, pomegranate, buckwheat, almonds, herbs | gf | v | ve

## CONFIT DUCK LEG | 42

haricot bean & toulouse sausage cassoulet, brioche crumb | gfo

## POTATO GNOCCHI | 38

beef ragu, fennel, stracciatella

# OF THE DAY

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please see specials board

CATCH OF THE DAY | POA

CURRY OF THE DAY | POA

# FROM THE CHAR

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all served with green salad, shoestring fries, roasted marrow and jus. please allow a minimum of 20mins for steaks cooked past medium (all gf)

BLACK ANGUS TRI TIP 250g | 34

RUMP CAP 300g | 38

T-BONE 500g | 70

## SAUCES | 4 ea

gravy, green peppercorn, mushroom, diane, jus, chimmi churri | all gf

## BUTTERS | 4 ea

café de paris butter, blue cheese butter | all gf

## SIDES

### BRUSSELS | 14

smoked green oil, parsley, nutmeg, parmigiano | v | vgo | gf

### CHAR GRILLED ZUCCHINI | 13

garlic, chilli, sherry vinegar, herbs | v | ve | gfo

### CUMIN SPICE ROASTED POTATOES | 14

sichuan black salt | v | vgo | gf

### MIXED GREEN LEAVES | 10

champagne vinaigrette | gf | v | ve

### SEASONAL VEGETABLES | 14

herb butter | gf | v | vgo

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# CLASSICS

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## FRIES & TOMATO SAUCE | 10

WEDGES, SOUR CREAM & SWEET CHILLI | 12

## CHAR GRILLED CORN RIBS | 22

smoked jalapeno mayonnaise, lime, parmigiano | gf | vo | vgo

## ROASTED PORK BELLY BAO (3) | 26

kimchi, cucumber, lettuce, ssamjang kewpie

## SMOKED JALAPENO HOT HONEY & GARLIC WINGS | 1/2KG 16 | 1KG 29

coriander and lime mayonnaise

## SMASH BEEF BURGER | 28

smashed beef patty, bacon, cheese, onion, burger sauce, brioche bun, chips | gfo +6 | extra smashed patty | 3 ea

## LOCKLEYS FRIED CHICKEN BURGER | 27

lockleys buttermilk fried chicken, lettuce, cheese, pickles, comeback sauce, brioche bun, chips

## LOCKLEYS STEAK SANGA | 28

marinated steak, bacon, egg, caramelized onion, lettuce, tomato, thick sliced toast, tomato sauce, chips | gfo +6

## VEGAN CHEESEBURGER | 30

vegan patty, vegan cheese, tomato, avocado, onion, lettuce, vegan burger sauce, potato bun, chips | ve

## TORTA DE DESEBRADA | 29

chipotle braised pulled beef, tomato, onion, lettuce, escabeche, queso, salsa picante, chips | gfo

## SIRLOIN STEAK 250G | 35

cooked to your liking, chips, garden salad | gf

## AUSTRALIAN FLATHEAD FILLETS (A)

160g 36

beer battered or crumbed, chips, tartare sauce, garden salad, lemon | gfo

## SALT AND PEPPER SQUID (I) | 30

salt & sichuan pepper fried squid, chips, garden salad, tartare sauce, lemon | gfo

## ROAST OF THE DAY | 28

see specials for roast, roast potatoes, pumpkin, green peas, yorkshire pudding, gravy | gfo

## GARLIC PRAWNS (I) | 34

pan fried prawns, garlic cream sauce, jasmine rice, sauteed broccolini | gf

## LAMBS FRY | 26

pan fried lamb's liver, bacon, potato mash, confit onion, peas, jus | gfo

## CHICKEN SCHNITZEL | HALF 22 | FULL 28

panko crumb, chips, garden salad

## BEEF SCHNITZEL | HALF 23 | FULL 30

panko crumb, chips, garden salad

## EGGPLANT SCHNITZEL | 25

panko crumb, chips, garden salad | v

## SCHNITZEL TOPPINGS

GRAVY, PEPPER, DIANNE, MUSHROOM | 4 (gf, v)

PARMIGIANA | 5

KILPATRICK | 7

GARLIC PRAWNS | 12

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# DESSERTS

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## COCONUT PANNACOTTA BRULEE | 16

passionfruit, pistachio, pineapple | gf | vgo

## VALRHONA DARK CHOCOLATE BROWNIE | 18

salted caramel, pretzel crumb, ice cream

## RHUBARB & VANILLA LABNEH TART | 17

rose gelee, honey almond praline | gf

## CHURROS ICE CREAM SANDWICH | 17

chocolate ganache

## ICE CREAM SUNDAE | 12

chocolate, caramel, strawberry or lime topping,  
vanilla bean ice cream, whipped cream,  
chocolate wafer, nuts & poached cherry | gfo

## COFFEE & CAKE | 14

see specials board for cake, comes with coffee  
of your choice

## LOCAL & INTERNATIONAL CHEESE |

1 cheese 15 | 2 cheese 30

Please see specials for cheese selection,  
fresh pickled & preserved fruits, lavosh | gfo

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# SENIORS MENU

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## LOCKLEYS RISsoles

potato mash, green peas, gravy

## ROAST OF THE DAY

see specials board for roast, roast potatoes, seasonal roasted vegetables, green peas, gravy | gf

## 1/2 BEEF SCHNITZEL

panko crumb, chips, garden salad, your choice of gravy

## 1/2 CHICKEN SCHNITZEL

panko crumb, chips, garden salad, your choice of gravy

## LAMBS FRY & BACON

pan fried lamb's liver, bacon, potato mash, confit onion, peas, jus | gfo

## FISH & CHIPS (I)

beer battered, crumbed or grilled, chips, tartare sauce, garden salad, lemon | gfo

## SALT & PEPPER SQUID (I)

salt & sichuan pepper fried squid, chips, garden salad, tartare sauce, lemon | gfo

## GARLIC PRAWNS (I)

pan fried prawns, garlic cream sauce, jasmine rice, sauteed broccolini | gf

## COTTAGE PIE

savoury beef mince, potato mash, garden salad | gf

## ADD ON SEASONAL VEGETABLES | 5

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# \$25

INCLUDES A GLASS OF CHAMPAGNE, HOUSE WINE, SCHOONER OF BEER OR SOFT DRINK

AVAILABLE 11:30AM-2:30PM

7 DAYS A WEEK

DINING ROOM ONLY

## DESSERT ADD-ON

COFFEE & CAKE | 14

see specials board for cake, comes with coffee of your choice

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THE LOCKLEYS

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