



The

LORD LAMINGTON

BREAKFAST

LORD BUTTY

locally sourced bacon, sliced cheddar and a fried egg, tomato relish served on a milk bun. \$14
add avocado \$4

FULL ENGLISH BREAKFAST

cumberland chipolatas, locally sourced bacon, sauteed spinach, mushrooms, grilled tomato and 2 eggs cooked to your liking served with sourdough. \$22
add haloumi \$5

BACON AND EGGS

locally sourced bacon with 2 eggs cooked to your liking served with sourdough. \$16
add hashbrown \$3

AVOCADO AND FETA

avocado, crumbed feta served on sourdough with rocket and lemon. \$12
add poached eggs (2) \$3

OMELETTE

spinach, Spanish onion and crumbled feta served with sourdough. \$18

FRUIT TOAST

served with butter \$8

CONFIT MUSHROOMS ON TOAST

slow cooked mushrooms, garlic hummus, rocket served on sourdough. \$14
add feta \$4

EGGS BENEDICT

2 poached eggs, sauteed spinach served on a English muffin with hollandaise:

locally sourced bacon \$19
shaved ham \$18
smoked salmon \$20

BUTTERMILK PANCAKES

2 pancakes, blueberry and apple compote, whipped ricotta and flaked almonds. \$16
add extra pancake \$4

TOAST

served with butter and 2 sides of spreads (sourdough, gluten free, multigrain, english muffin) \$8

FOR THE KIDS

EGGS ON TOAST

scrambled egg with sourdough. \$10

PANCAKES

served with fruit compote and maple syrup. \$10

ADDITIONS

hashbrown (2) \$3
grilled mushrooms \$4
half avocado \$4

haloumi \$5
smoked salmon \$6
free range eggs (2) \$3

bacon (2) \$6
cumberland sausage (2) \$4
spinach \$4

We work with a network of local producers and where possible make use of the quality local and seasonal ingredients when sourcing our food. The Lord Lamington supports our local farmers and also ties offerings to Australia — in particular Queensland.

LARGER MEALS

BRISSEY BEEF BURGER

grass fed local beef patty, caramelised onion, sliced tomato and cos in a milk bun with cheddar and pickles with hot chips. \$18
add bacon \$6

FISH N CHIPS

Queensland wild caught barra, Great Northern batter, tartare and hot chips. \$19

CHICKEN PARMY

panko crumbed chicken breast, napoli sauce, mozzarella and hot chips. \$21

add rocket and parmesan salad \$4

FISH BURGER

Queensland wild caught barra, Great Northern batter, herb butter and cos with hot chips. \$17

PORK & SLAW BURGER

succulent pork belly, cabbage and apple slaw in a milk bun with pickles and hot chips. \$17

CHICKEN & PESTO BURGER

crumbed chicken tenderloins, capsicum pesto and mesclun in a milk bun with pickles and aioli with hot chips. \$17

add avocado \$4

FELAFEL PITA

zucchini felafel with garlic hummus, cos and tomato salsa in a toasted pita with aioli and hot chips. \$16

PIZZA

LADY MARGHERITA

fresh tomato and oregano on a sourdough base with Napoli sauce and mozzarella. \$14

CHICKEN

shredded chicken breast, Spanish onion, roasted capsicum and spinach on a sourdough base with bbq sauce and mozzarella. \$18

PEPPERONI

pepperoni on a sourdough base with Napoli sauce and mozzarella. \$16

TO SHARE

PITA & DIPS

capsicum pesto, garlic hummus and tzatziki with warm pita. \$10

CHICKEN WINGS

garlic and parmesan coated served with aioli. \$10

CALAMARI

with lime aioli. \$13

FRIED ONION RINGS

with bbq sauce. \$11

FALAFEL DIPPERS

zucchini felafel with garlic hummus, tomato salsa and paprika. \$12

HALOUMI CHIPS

with tahini and dill labneh. \$14

CHIPS w GRAVY

chips served with gravy on the side. \$10

PORK BELLY BITES

maple glazed pork belly, cabbage and sesame. \$14

SALADS

SMOKEY LONGREACH LAMB

pulled lamb, mesclun, Spanish onion, cucumber, tomato and toasted almonds with lemon dressing and tahini, dill labneh. \$16

add haloumi \$5

CHICKEN CAESAR

crumbed chicken tenderloins, locally sourced bacon, parmesan, roasted corn and cos with croutons and topped with a poached egg. \$17

add avocado \$4

FOR THE KIDS

FISH FINGERS

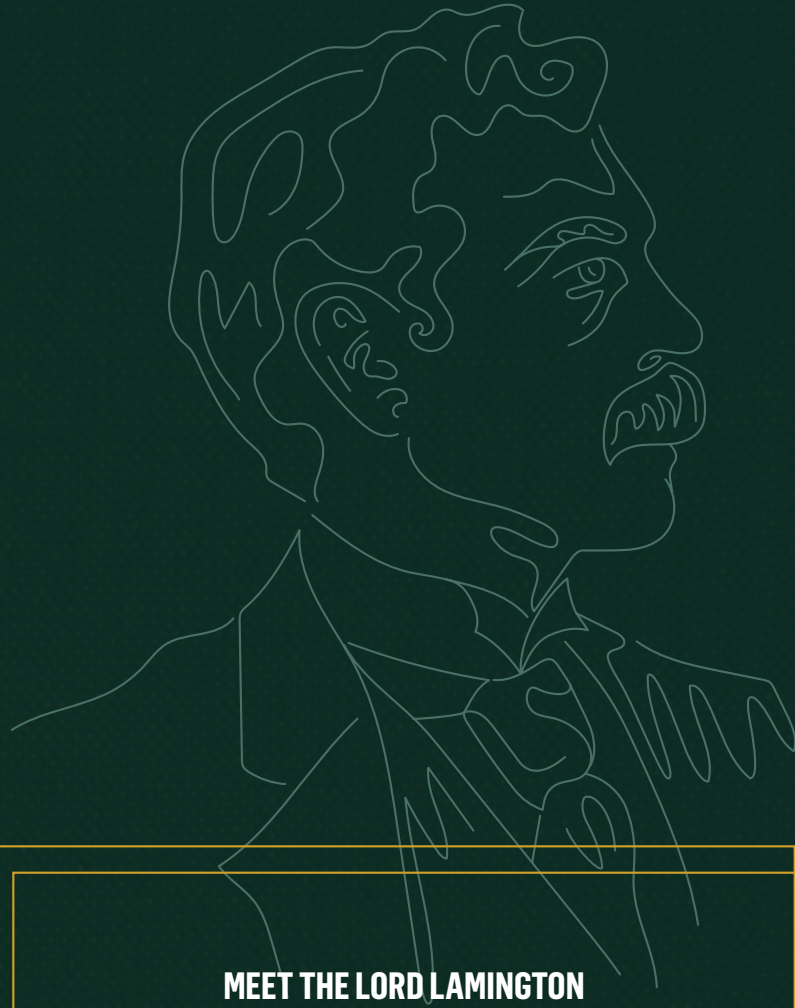
panko crumb fish fingers (2) with chips and tartare. \$10

CHICKEN STRIPS

chicken tenderloins (2) with chips and bbq sauce. \$10

FELAFEL

zucchini felafel with mesclun, fries and aioli. \$10



MEET THE LORD LAMINGTON

A family man & hospitable host. A man of class, not afraid to speak his mind. Come on in & take a seat, the fine tastes of The Lord Lamington you will meet. A spot to relax & share stories over a cold brew, and enjoy the local produce that will ensue. Whether a long haul or a short trip away, The Lord Lamington will make your day.

OPEN 7 DAYS
BREAKFAST . LUNCH . DINNER

JOIN THE CONVERSATION
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COFFEE

COFFEE

espresso	\$4
piccolo	\$4.5
flat white	\$4.5
latte	\$4.5
cappuccino	\$4.5
long black	\$4.5
mocha	\$4.5
chai latte	\$4.5
dirty chai	\$5
hot chocolate	\$4.5

TEA

english breakfast	\$4
earl grey	\$4
peppermint	\$4
green	\$4

COFFEE EXTRAS

decaf	\$0.6
extra shot	\$0.6
mug	\$1
happy happy soy boy / lactose free / almond milk	\$1

COFFEE SYRUPS

hazelnut, french vanilla, caramel	\$1
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NON ALCOHOLIC

SOFT DRINK

coke	\$4.5
diet coke	\$4.5
coke zero	\$4.5
sprite	\$4.5
lift	\$4.5
fanta	\$4.5
soda water	\$4.5
ginger ale	\$5
ginger beer	\$5.5
lemon, lime, bitters	\$5.5

COLD DRINK

milkshakes	\$6.5
iced drinks	\$6.5
frappes	\$6.5

FLAVOURS

vanilla, chocolate, caramel, strawberry, mocha, coffee

WET YOUR WHISTLE

DRINKS MENU



JOIN THE CONVERSATION

@thelordlamington

15% surcharge applies on public holidays
2% surcharge applies to AMEX

The LORD LAMINGTON

BEERS

ON TAP

	SCHOONER	PINT
28 pale ale	\$10	\$12
burleigh mid tide	\$9	\$11
great northern	\$8	\$11
great northern crisp	\$7	\$11
4 pines pacific ale	\$9	\$13
stella artois	\$11	\$14

LOCAL CRAFT BEERS

burleigh big head lager 4.2%	\$9
burleigh blonde 4.2%	\$9
ballistic pilot mid 3.5%	\$10
ballistic oaked XPA 5.8%	\$11
stone & wood pacific ale	\$10

BOTTLES

lazy yak	\$7
xxxx gold	\$8
tooheys extra dry	\$8
victoria bitter	\$8
pure blonde	\$8
peroni leggera	\$9
crown lager	\$8
corona	\$9
goose island IPA	\$9
budweiser	\$8
leffe blonde	\$12
brookvale union ginger beer	\$10

CIDER

rekorderlig strawberry & lime	\$12
bulmers apple	\$7

WHITE WINES

SPARKLING

	150ML	250ML	BOTTLE
nv mandala m sparkling	\$10		\$49
coriole prosecco	\$10		\$50
btw sparkling	\$8		\$28

RIESLING

tim gramp	\$13	\$18	\$56
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SAUVIGNON BLANC

skipjack marlborough, nz	\$10	\$15	\$44
btw sauvignon blanc	\$7	\$12	\$28

PINOT

soho ziggy pinot gris	\$13	\$18	\$56
katnook founders block			
pinot grigio	\$12	\$17	\$49

CHARDONNAY

de luiils	\$12	\$16	\$49
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MOSCATO

btw moscato	\$7	\$11	\$28
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RED WINES

ROSE

	150ML	250ML	BOTTLE
zilzie regional collection	\$11	\$16	\$50

PINOT NOIR

two tails	\$12	\$17	\$55
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MERLOT

btw cabernet merlot	\$8	\$13	\$25
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SHIRAZ

zilzie shiraz	\$11	\$16	\$47
elderton shiraz cabernet	\$9	\$14	\$34

CABERNET SAUVIGNON

coriole songbird	\$13	\$18	\$60
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GRENACHE

thistle down	\$13	\$18	\$60
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COCKTAILS

BLOODY MARY

vodka, tabasco, worcestershire, black pepper, tomato juice, olives, celery	\$14
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ESPRESSO MARTINI

patrón xo café, frangelico, simple syrup, espresso	\$14
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MIMOSA

sparkling wine, orange juice	\$10
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OLD FASHIONED

bourbon, sugar, bitters, orange	\$16
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LIQUID LAMINGTON

kahlua, white rum, bailey irish cream, cream	\$16
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SPIRITS

VODKA

russian standard	\$8
zubrowka	\$12
grey goose	\$14

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larios	\$8
tanqueray	\$10
4 pillars	\$12

TEQUILA

sauza gold	\$8
herradura tequila silver	\$14

RUM

bati	\$8
bundaberg	\$8
bacardi	\$9
kracken spiced	\$10
havana club 7 year	\$12

SCOTCH

teachers	\$8
glentivet founders reserve	\$10
glenfiddich 12 year	\$14
balvenie 12 year	\$18

BOURBON

makers mark	\$9
wild turkey	\$10
jim beam	\$10
jack daniels black label	\$12
gentleman jack	\$14

IRISH WHISKY

jamesons	\$10
jamesons black barrel	\$14

BRANDY

st remy	\$9
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Take me to a place, where I can be invited in by the crisp taste of craft brewed beers & the plates of food where our local produce shines...