



AVAILABLE FROM 11AM TO 9.30PM | PLEASE ORDER AND PAY AT THE BAR

SMALL PLATES

FOCACCIA GARLIC BREAD | \$8

BEER BATTERED ONION RINGS | \$10
tomato relish (v)

SALT & PEPPER CALAMARI | \$22
Asian mixed herb salad

NACHOS | \$20
chilli beef, corn chips, salsa, creamy sauce,
jalapeños, guacamole, sour cream (vo, gf)

BUFFALO CHICKEN WINGS | \$15
dozen wings, hot sauce, ranch dressing

HAM HOCK CROQUETTES | \$17
chipotle aioli

PIZZAS

Gluten free pizza bases available + \$2

HAWAIIAN | \$22
shaved ham, pineapple, oregano,
mozzarella

MARGHERITA | \$15
fresh basil, oregano, mozzarella (v)

GAMBERI | \$23
tomato, prawn, garlic, basil, mozzarella

FUNGHI | \$22
olive oil base, mixed mushrooms,
truffle mayo (v)
add BBQ grilled chicken | \$4

KIDS CORNER

\$12.50 | All served with ice cream
(12 and under)

CHICKEN TENDERS
chips, salad

SPAGHETTI NAPOLI
Napoli sauce, parmesan cheese

FISH & CHIPS
beer battered fish, chips, salad

LION CLASSICS

CLASSIC BURGER | \$24
premium beef pattie, lettuce, tomato,
bacon, caramelised onion, cheese,
tomato relish, aioli, steak cut chips (gfo)

CHICKEN BURGER | \$21
buttermilk cajun spiced chicken thigh,
pickled cucumber, coleslaw, bacon, cheese,
sriracha aioli, steak cut chips (gfo)

STEAK SANDWICH | \$24
rump, gem lettuce, tomato, seeded
mustard, red onion relish, steak cut chips

BANGERS & MASH | \$25
continental thick sausages, mashed potato,
sauteed cabbage, onion gravy (gf)

TRADITIONAL PARMA | \$24
chicken schnitzel, shaved ham,
Napoli, mozzarella, house salad,
steak cut chips (vo,)

BEEF AND GUINNESS POT PIE | \$28
buttered peas, mash potato

CHICKEN SCHNITZEL | \$23
steak cut chips, house salad,
choice of sauce

FISH AND CHIPS | \$24
beer battered fish, house salad,
steak cut chips, tartare sauce (gfo)

FROM THE GRILL

All steaks sourced from the Victorian Region, grass fed

250G PORTERHOUSE | \$33
250G SCOTCH FILLET | \$38
250G T BONE | \$35

All steaks are served with house salad, steak cut chips & choice of sauce
Sauces | gravy, green peppercorn, mushroom, mustards

MAINS

SLOW COOKED
VEAL OSSO BUCCO | \$26
creamy mash potato, mushroom ragu

PAN FRIED
ATLANTIC SALMON | \$28
kale, grilled sweet corn salad,
green dressing (gf)

SEAFOOD LINGUINE | \$32
prawns, calamari, mussels, spring
onion, garlic, chilli oil

ENGLISH GARDEN SALAD | \$22
new potato, snow peas, beans, spinach,
sun dried tomato, spring onion, mint,
boiled egg, pecorino (v, gf)
add BBQ grilled chicken | \$4
add miso grilled salmon | \$4

LAMB BACKSTRAP SALAD | \$27
shaved cauliflower, kale, grilled corn,
sundried tomato, mint pesto (gf)

PARMESAN CRUMBED
VEAL SCHNITZEL | \$30
cabbage mint slaw, lemon

SIDES

STEAK CUT CHIPS | \$11
aioli or add gravy | \$2

SEASONED WEDGES | \$14
sour cream, sweet chilli sauce

MASHED POTATO | \$8

SEASONAL STEAMED VEG | \$8

DESSERTS

NEW YORK CHEESECAKE | \$14
strawberry coulis, vanilla bean
ice cream (gf)

APPLE RHUBARB CRUMBLE | \$14
brandy custard

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability the decision to consume a meal is the responsibility of the diner.

(gf) gluten free (gfo) gluten free option
(v) vegetarian (vo) vegetarian option

PLEASE NOTE

On public holidays a 15% surcharge is applied to all food items



MELBOURNE CENTRAL
LION HOTEL

AVAILABLE FROM 11AM TO 9.30PM | PLEASE ORDER AND PAY AT THE BAR

WEEKLY SPECIALS

Tuesday | \$20 Pot + Parma

Wednesday | \$12 Wingman Wednesday

Sunday | \$25 Roast

LIVE ENTERTAINMENT

Friday | from 9pm

Snack Attack

DJ Jono

Saturday | from 9pm

Tryst

Superfly

