

GREEN LION CAFÉ

DINNER

SMALL PLATES & SALADS

Soup of the day, grated cheese
& aioli crostini 5.5

Whipped goats cheese crostinis,
honey, toasted almonds 8

Selection of olives, sun dried tomato
tapenade, cornichons, fresh herb crostini 8

Sriracha chicken quesadilla,
blue cheese slaw 8

Margherita flatbread, mozzarella, tomato,
pesto, balsamic drizzle 10

2 Colossal shrimp, Prosecco, garlic,
lemon & scallion broth 11

2 lobster claws, fried potatoes, truffle
oil, shaved parmesan cheese 15

Fresh salmon croquettes, key lime
tartar sauce 8

Calamari, arugula, spinach, aged
parmesan, sweet peppers 10

Cobb salad, chicken breast, thick cut
bacon, egg, tomato, blue cheese,
avocado, romaine 12

Caesar salad 8
+ chicken breast 14,
fresh salmon, fresh catch 16

Fresh salmon, arugula, mixed greens,
shaved red onions, roasted squash,
house vinaigrette 16

CHARCUTERIE BOARD

A variety of aged cheeses, cured & dried meats, olives, cornichons, fig jam, honey, mixed nuts, fresh fruit & herbs, preserved apricots, baked baguette. 21
Good to share with friends who like Prosecco, or beer, or wine.

MAINS

Fresh catch, house cut fried potatoes,
green salad, beer battered, blackened,
or grilled. Market Price

Seafood pot pie. Fresh fish, shrimp, clams,
lobster claw, flaky pastry, fresh green beans,
Dijon aioli 18

Steak frites, 6oz Filet Mignon, truffle oil
& aged Parmesan house cut fried
potatoes, green salad 20

Braised short rib of beef, cheese grits,
Yorkshire pudding, jug of rich beef gravy,
sautéed kale & Chorizo 19

Breast of chicken curry, quinoa & rice
pilaf, sweet potato puree, grated coconut,
fruit chutney, yoghurt 16

Fresh salmon, sweet potato puree,
sautéed kale & Chorizo 18

Fresh fish tacos, Asian slaw, lime, chilli
pepper sauce 14

Breakfast for Dinner... Sausage, thick cut
bacon, eggs, house fried potatoes,
grilled tomatoes, sautéed mushrooms,
preserves 12

Half pound Angus burger, aged cheddar,
thick cut bacon, caramelized onion, lettuce,
tomato, bbq sauce, brioche bun, house cut
fried potatoes 12

Fresh spaghetti squash, white wine,
fresh diced tomatoes & herbs 12
Add Harissa chicken breast 18
or 2 Colossal shrimp 22

Quinoa bowl, avocado, roasted caramelized
onions, preserved apricots (VE, GF) 12

Grilled cheese sandwich, mozzarella, aged
cheddar, blue cheese, shaved parmesan,
tomato, grilled red onion, thick cut bacon 12

SIDES ALL AT 5

House cut fried potatoes, truffle oil,
shaved aged parmesan

Cheese grits

Mixed salad

Tempura green beans, Dijon aioli

Sautéed kale & Chorizo

DESSERTS ALL AT 6

Sticky toffee pudding, hot toffee sauce,
vanilla ice cream

Bourbon raisin bread pudding,
caramel sauce, strawberry ice cream

House made Key lime pie

Chocolate fondant, fresh cream.

Cheese selection, crackers, butter,

VE Vegan, GF gluten free

Items prepared without gluten products are made in a kitchen that handles many other wheat products. During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/proteins. However unlikely, we are unable to guarantee that any menu item is completely gluten-free.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially those with certain medical conditions.