

# MENU

---

## SHAREABLES

### WARM OLIVES 12

Rosemary | Chili | Orange Peel

### HOUSE FOCACCIA 10

Italian Olive Oil | Aged Balsamic

### TRUFFLE FRIES 14

House Pomme Frites | Fried Herbs | Truffle Aioli |  
Shaved Parmesan

### FORAGED MUSHROOM ARANCINI 14

Roasted Garlic Aioli | Arugula Pesto

### CRISPY BRUSSEL SPROUTS 13

Chimichurri | Queso Fresco | Fresh Cilantro

### SPICED LABNEH 14

Toasted Pine Nuts | Cherry Tomatoes | Fried Shallots |  
Fresh Herbs | Crisp Pita

### FRIED HUMBOLT SQUID 18

Grilled Lemon Aioli | Giardiniera | Chili Oil

### PRAWN COCKTAIL 16

Wasabi Mayo | Honey Lime Pearls |  
Coriander & Radish Slaw

### SOY GLAZED PORK BELLY 16

Pickled Local Apple | Peanut Gremolata

### TANTO LATTE BURRATA 28

Italian Prosciutto | Pepperoncini Peppers |  
Aged Balsamic | Grilled Bread

### ALWAYS LOCAL GREEN SALAD 12

Macedonian Feta | Roasted Blueberries | Toasted  
Pumpkin Seeds | Citrus Vinaigrette

## ENTRÉES

### CRISPY CHICKEN SANDWICH 24

Buttermilk Fried Chicken | Crisp Lettuce |  
Heirloom Tomato | Truffle Aioli

### BAKED BRIE BLT 24

Pepper Bacon | Crisp Lettuce |  
Heirloom Tomato | Garlic Aioli

### GRILLED PRAWN RIGATONI 32

Tomato Saffron Sauce | Tanto Latte Ricotta

### PAN SEARED CAULIFLOWER STEAK 29

Sumac Yogurt | Honey Lime Slaw |  
Marcona Almond Dukkha

### ORGANIC CHICKEN BREAST 34

Hemp Gnocchi | Local Carrots | Spring Onion Velouté

### GRILLED FLAT IRON STEAK 44

Crispy Smashed Potatoes | Seasonal Vegetables |  
Arugula Chimichurri

---

## DESSERTS

### STICKY CHOCOLATE PUDDING 12

Dark Chocolate Cake | Hot Fudge Sauce |  
Vanilla Bean Ice Cream

### EARL GREY PARFAIT 12

Blueberry Compote | Brown Butter Crumble |  
Lemon Mousse

### STRAWBERRY SORBET 12

Macerated Strawberries | Toasted Coconut Clusters |  
Rosé Gelée

---

**THE  
LOOKOUT  
RESTAURANT**

*Menu Design by Executive Chef Graham Momer*

---