

SOUPS

SOUP OF THE DAY \$9 💋 🕙 🥞







CORN AND SEAFOOD CHOWDER \$11

Creole garlic bread

SALADS







Serve with your choice of dressing, balsamic, house dressing or ranch dressing

GOAT CHEESE SALAD \$14



Mixed leaves, caramelised onions, walnuts and warm goat cheese on toast

APPETIZERS







A smooth dip of chick peas, tahini garlic, Landings pita bread, vegetables and olives

THAI STYLE CRISPY POPIAH \$14

Served in a rice wrap with spicy chicken and peanut and chilli sauce

ANTI PASTI VEGGIE PLATTER





Grilled vegetables, artichokes, gherkins, olives, cocktail onions, sundried tomato

SHRIMP AND LOBSTER COCKTAIL \$25



Mary rose sauce, organic greens

CREOLE MUSSELS \$17

Tomato peppers and herb sauce, garlic crostini

MAIN COURSE

GRILLED PORK MEDALLION \$30



Roasted garlic mash and sautéed string beans, peppercorn sauce

SURF AND TURF \$45



8 oz striploin, shrimp, three cheese scalloped potato, honey glazed carrots, red wine reduction



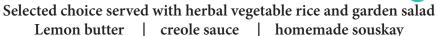




Vegetarian Vegan Gluten Free

MAIN COURSE CON'T

LOCALLY CAUGHT GRILLED LOBSTER \$55



ROSEMARY RACK OF LAMB \$48

Roasted organic carrots, potato of the day, mint jelly, mustard seed sauce

SEAFOOD PASTA \$34

Tomato vodka cream sauce, fettuccini

FISHERMAN'S LINE CAUGHT FISH OF THE DAY \$28 Your choice of creole, grilled or cajun with beurre blanc, basmati rice and garden vegetables

MUSHROOM RISOTTO \$21





Classic slow cooked arborio rice with fresh mushrooms grown for The Landings by our local farmers, grilled vegetables, and grana padano and basil oil

ROASTED PUMPKIN AND SPINACH RAVIOLI Pasta tossed with tomato herb sauce, grana padano cheese, and basil and garlic bread

CHICKEN PARMESAN \$26

Parmesan crusted breast of chicken, mozzarella cheese, tomato sauce, linguini pasta and garlic bread

TRADITIONAL LUCIAN PEPPER POT \$28

Slow cooked selection of pork chicken and beef with herb dumpling red beans rice and garden vegetables

--- All pasta dishes are available in gluten free excluding ravioli ------ Please inquire about our daily vegan, vegetarian and gluten free specials ---

PIZZA

MARGHERITA \$13

Tomato herb sauce and shredded mozzarella

FOUR CHEESE \$17

Margherita with mozzarella, cheddar, parmesan, goat's cheese

PEPPERONI \$17

Margherita with sliced pepperoni and fresh basil







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HAWAIIAN \$17

Margherita with ham and pineapple

VEGETARIAN SPECIAL \$17

Margherita with grilled vegetable and pesto

MEAT FEAST \$21

Margherita with pepperoni, chicken, bacon, ham

CHEF'S SPECIAL \$21

Margherita with bacon, mushroom, pesto, goat's cheese and a whole head of roasted garlic served on the side

GROS ISLET SPECIAL \$21

Margherita pizza with roasted corn and jerk chicken with fresh basil

CREATE YOUR OWN PIZZA

by adding your favourite to your margherita

ADDITIONAL TOPPINGS; **MEAT TOPPINGS**

ham, pepperoni, bacon, sausage, grilled chicken and anchovies - 3 EACH

VEGETABLE TOPPINGS

onions, bell peppers, jalapeño, mushroom, black olives, pineapple, roasted corn - 2 EACH

--- All pizzas are available in gluten free excluding pepperoni ---

DESSERT

MOLTEN LAVA CAKE \$11

With strawberry coulis and vanilla ice-cream

PASSION FRUIT CHEESE CAKE \$11

With tropical fruit compote

CHEF'S CAS EN BAS TASTY TREATS \$11

Platter of chocolate marquis, tiramisu and mango parfait with berry compote

CRÈME BRULEE TRIO \$11



Vanilla bean, coffee, passion fruit

ICE CREAM



SORBET \$5 🧭 😂 🥞











