

**SOLANDER**  
DINING AND BAR

**LUNCH MENU**

Monday to Friday; 12:00pm to 3:00pm

<b>Chili Caramel Pork Belly</b> (df, gf) Shredded green papaya, soy cucumbers and crushed peanuts	\$25
<b>Aubergine Chile</b> (vgn, df, nf) Braised freekeh, chipotle hummus and mustard cress	\$22
<b>Caprese Panzanella</b> (veg, nf) Heirloom tomatoes, mozzarella di bufala, crostini and basil oil	\$23
<b>West Caesar Salad</b> Baby gem lettuce, croutons, bacon, smoked parmesan, anchovies and Caesar dressing	\$22
<b>Gnocchi Verde</b> (veg) Broad beans, peas, kale, tarragon, smoked parmesan, almonds and preserved lemon	\$31
<b>250g Steak Frites</b> (gf, nf) Charred Riverina sirloin, fries, cress, Café de Paris butter and red wine jus	\$40
<b>Garlic and Chilli Prawn Pasta</b> Crushed tomato and white wine, black olive crumbs	\$40
<b>Smoky Wagyu Cheese Burger</b> Tomato, lettuce, pickles, signature sauce and shoestring fries	\$25
<u>Sides</u>	
<b>Truffled Shoestring Fries</b> (veg, nf) Parmesan, parsley and aioli	\$13
<b>Asian Greens</b> (veg, vgn, df) Red miso caramel and sesame	\$13
<b>Mixed Salad</b> (veg, vgn, df) Greens, tomato, cucumber and raspberry vinaigrette	\$10

**TUESDAYS** \$25 Angus Steaks All day  
**WEDNESDAYS** \$28 Schnitzels with a glass All day  
**THURSDAYS** \$15 Negroni 6pm onwards  
**HAPPY HOUR** Mondays to Saturdays 4:30pm to 6:30pm  
**FRIDAYS** Live Music 6pm onwards

All produce are prepared in an area where allergens could be present.  
For those with allergies, sensitive to certain ingredients, and would require special dietary requirements, please let us know.  
10% surcharge applies on public holidays.