
CHOOSE YOUR STARTER

Big Feast Salad

Baby greens, pea shoots, local dried cranberries, organic pumpkin seeds, carrots, peppers, cucumbers, white balsamic vinaigrette

Red Lentil Dahl

Slow braised red lentils, pickled jalapeños, toasted cumin, lime; served with roti

Tuna Tostadas

Seared very rare albacore, crispy wontons, avocado, carrots, sesame lime vinaigrette, black sesame seeds

Crab Cake

Rock crab cake hand-pressed with panko crust, romesco sauce (contains cashews), roasted cauliflower

CHOOSE YOUR MAIN

Chicken & Shrimp 'Ciao' Mein

Fire-grilled free run chicken, wild prawns, house-made pesto, fresh arugula, spinach, caramelized onions and chardonnay lemon cream; tossed with egg noodles and topped with Parmesan

Tuna Poké Bowl

Raw albacore tuna marinated in sweet soy, chili, lime, ginger; served over rice with avocado, edamame, almonds, carrots, cucumber, pickled daikon, togarashi aioli, scallions, black sesame seeds

Lennon's Fried Chicken

Chicken breast marinated with fresh herbs and Parmesan, coated in organic gluten-free corn flakes, pan fried golden and finished with roasted pepper aioli; served with seasonal vegetables and pesto spaghetti

Fire-Grilled Striploin

AAA steak fire-grilled with house-made chimichurri; served with smoked cheddar smashed potatoes and seasonal vegetables

Baton Rouge Seafood Dinner

Seared scallops, crab cake, tiger shrimp seared in a cajun butter with sweet peppers, balsamic onions; served with smoked cheddar smashed potatoes and seasonal vegetables