



### ***Important Information for Take-Away and Delivery***

*Take-away options include walk-in, drive-by and now “no-contact delivery” for minimum orders over \$50 in Lismore, East Lismore, Girards Hill, South Lismore, North Lismore and Lismore Heights. Delivery outside of these area will incur a delivery fee with consideration of the purchase amount, and at our discretion.*

*NOTE: LIMITED takeaway pick-up and delivery slots are available Wednesday to Saturday nights now that we have returned to dine-in operations.*

***HOT TIP! – Order in advance to avoid disappointment.***

***PREFERRED METHOD – By email in advance – [contact@theloftrestaurant.com.au](mailto:contact@theloftrestaurant.com.au)***

*Please provide the following essential information – name, phone, address (if delivery), preferred time and day, contact details for pre-payment, your order. Your order is confirmed once staff have contacted you and payment is complete.*

*By phone – 0266220252 – (answering machine operates when unattended)*

*Please provide the following essential information – name, phone number, preferred time and day. A staff member will return your call to take your order and pre-payment as soon as possible. Your order is confirmed once staff have contacted you and payment is made. Please note that email is the preferred method for ordering*

*We look forward to serving you soon.*

*On the the next pages you will find the current food menu as well as our take-away wine list*



## **Lockdown Special September 2021**

### **3 course dinner \$48 per person**

(Subject to changes at any time)

#### **Entree \$16 each**

Asparagus & Leek Salad, Truffle Labneh, Quail Egg, Rye Crumb (V)

Palm Glazed Pork Belly, Green Papaya Salad, Peanuts, Shallots, Nam Jim Dressing (Gf,Df)

Roku Gin Cured Ocean Trout, Rocket, Pickled Beetroot, Fennel, Citrus, Wasabi Goat Cheese (Gf)

Five Spice Tofu, Ginger Glaze, Green Papaya Salad, Peanuts, Shallots, Nam Jim Dressing (Gf,Vegan)

#### **Mains \$30 each**

Slow Cooked Lamb Shoulder, Crushed Sweet Potato, Red Cabbage, Wilted Spinach, Red Wine Jus (Gf)

House Made Pumpkin Gnocchi, Charred Corn, Kale, Cranberries, Salsa Verde & Pecorino (V,Gf)

Pan Fried Wild Barramundi, Crushed Sweet Potato, Wilted Spinach, Citrus, Coriander & Lemon Dressing (Gf)

Grass Fed Beef Sirloin, Paris Mash, Sautéed Broccolini, Honey Glazed Carrots, Jus Viand (Gf)

#### **Dessert \$14 each**

Chocolate Fondant, Mixed Berry Compote, Vanilla Bean Ice Cream (Gf)

Star Anise Poached Pineapple, Coconut Mousse, Coconut Cookie & Finger Lime Syrup (V,Gf,Df)

Lemon Meringue Tart, Chantilly Cream, Mixed Berry Compote, Raspberry Sorbet

Chocolate Mousse, Mixed Berry Compote, Shortbread, Vanilla Bean Ice Cream



## **Lockdown Special September 2021**

### **Take-Away Loft Classic Cocktails**

(Prepared fresh to order)

**\$13 for 1, \$23 for 2 (of the same)**

(Subject to changes at any time)

### **Campfire Espresso Martini**

Just think you're sitting by the campfire on a cold winters evening, toasting a marshmallow over the open fire. Stolen Smoked Rum, Kahlua, Salted, Coconut Syrup, Espresso & Toasted Marshmallow

### **Southside**

Named after the south side of Chicago and one of Al Capone's favorite cocktails. I call it the Gins cousin of the Mojito. It's fresh, floral & refreshing. Ink Gin, Lemon Juice, Sugar Syrup & Mint

### **Planet Of The Grapes**

This elegant cocktail will transport you into the planet of the grapes and you won't ever want to leave. Pavan Muscat Liqueur, Vodka, Lemongrass Syrup & Lemon Juice

### **Cosmic Cosmo**

Inspired by the classic cosmopolitan, this drink reminds me of a liquid lolly shop. It's sweet & sour which light get you pulling some funny faces but its all in the name of fun. Vodka, Aperol, Lime Juice, Pomegranate Molasses, Sugar Syrup

### **Margarita**

One of the most popular cocktails in North America and for good reason. Combining the tang of lime and the sweetness of orange liqueur with the distinctive strength of tequila, the classic Margarita strikes all the right keys. Tequila, Cointreau & Lime Juice



## Lockdown Special September 2021

### Take-Away Wine List - Page 1 (Subject to changes at any time)

#### White Wine

**Sauvignon Blanc, Mahi, Marlborough NZ \$56 -30% = \$39**

This wine brings citrus through tropical notes with some secondary characters from the natural yeast ferments

**Pinot Gris, Paringa Estate, Mornington Peninsula \$59 -30\$ = \$41**

Paringa has lifted varietal fragrance of fresh cut pear with hints of lychee and mandarin, combined with lovely mid palate texture

**Pinot Grigio, Vigneti Le Monde, Friuli, Italy \$56 -30% = \$39**

The fragrance of this Friuli Grave Pinot Grigio leaps out of the glass, drawing you into a world of promised romance.

**Chardonnay, The Witches Berry, D'arenberg, SA \$52 -30% = \$36**

This organic Chardonnay is a lively, balanced wine full of peaches and cream, lemon zest and green apple.

**Fumé Blanc, Jericho, Adelaide Hills SA \$48 -30% = \$33**

The palate displays an elegant fruit bowl of flavours; passion fruit, ripe tropical fruits and citrus are the focus and subtle toasty oak flavours.

**2019 Chardonnay, Tyrrell's Hunter Valley, NSW \$58 -30% = \$40**

The palate is medium-bodied with great fruit intensity and texture, with soft acid on the finish.

#### Sparkling

**Prosecco, Pizzini, King Valley VIC \$43 -30% = \$30**

A fun Italian style sparkling with a lemony, dry finish. The nose explodes from the glass with sherbet, citrus and jasmine aromas.

**Pinot Noir Chardonnay Cuvee, Delamere TAS \$59 -15% = \$50**

The Cuvée NV has flavours of fresh bread, nuts and leatherwood honey and a lingering and complex finish.

**Sparkling Blanc de Blanc, Paul Louis, France 1.5L \$79 -15% = \$67**

Magnum dry french style sparkling, Perfect for celebrating a special occasion with your friends.  
(Approx 13 Glasses)



## Lockdown Special September 2021

### Take-Away Wine List - Page 2 (Subject to changes at any time)

#### Rose

**Rosé, Domaine D'stienne, France** ① ~~\$52~~ -30% = \$36

It possesses a very expressive nose, with delicious notes of candied fruits and tart citrus flavours

#### Red Wine

**Pinot Noir, Soumah, Yarra Valley** ~~\$56~~ -30% = \$39

This Pinot Noir delivers cherry and raspberry fruit profile along with savoury fleshiness.

**Grenache, Kay Brothers, McLaren Vale SA** ① ~~\$72~~ -30% = \$50

This House favourite Grenache is densely flavoured with plenty of juicy red berry fruit as well as having soft velvety tannins and acidity.

**Shiraz, Teusner, 'Bilmore' Barossa SA** ① ~~\$56~~ -30% = \$39

Shiraz grown in these parts produces richly flavoured wines with soft, round mouth feel and plenty of delicious savoury characters.

**Cabernet Sauvignon, Paxton, McLaren Vale, SA** ~~\$52~~ -30% = \$36

This Biodynamic & Organic Cabernet is Medium bodied and not lacking in flavour or intensity. Lots of fruit and spice.

**Pinot Noir, Ra Nui 'Toa' Central Otago NZ** ~~\$62~~ -30% = \$43

Darkly robust with ripe spice and plum characters. Full-bodied yet supple with real depth and complexity.

**Merlot, Round Two, Barossa, SA** ① ~~\$49~~ -30% = \$34

Rich, ripe and full, this fruit driven wine delivers dark fruit flavours and finishes with soft rounded tannins.

**Barbera, Pico Maccario Lavignone, Italy** ~~\$58~~ -30% = \$40

Fresh berries, sweet plum, delicate tannins and soft earthy notes on the palate.

**2012 D'arenberg 'footbolt' Shiraz McLaren Vale SA** ~~\$65~~ -30% = \$45

Red and purple fruits with orange peel and earth, 5 spice, fine tannins.

**2010 D'arenberg Shiraz Grenache McLaren Vale SA** ~~\$62~~ -30% = \$43

Luscious blueberry, blackberry and raspberry core, black- olive, nutmeg.