



THE LOST DELI DINNER SESSIONS

ENTREES



PEA & BROADBEAN SALAD	\$16.50
Pea & broadbean salad with roasted hazelnuts, fresh herbs topped with herb oil & parmesan	
WILD MUSHROOMS	\$16.50
Zesty herbed almond fetta, herb & rocket salad with radish, nasturtium	
BLACKENED CARROT	\$16.50
Blackened carrot with hummus, pita chips, herbs, roasted almonds, drizzled with lemon oil	
BETROOT TARTARE	\$16.50
Served with horseradish cashew cream, cos lettuce, fresh herbs, rye croutons	
BREAD OPTIONS	\$3
Gluten free	
EXTRAS	\$5
Smashed avo, jalapeño relish, mushrooms, baby spinach, confit tomato, Beyond sausage, 2 hash browns	

MAINS



AMERICAN CHEESEBURGER	\$21.50
V-Burger, cheese mustard, ketchup, mayo, lettuce, onion, tomato, pickle. Add fries +\$5	
MUSHROOM GNOCCHI	\$23
House made gnocchi, pan-fried wild mushroom, garden peas & asparagus in a mushroom broth	
ROMESCO ROAST CAULIFLOWER	\$19.50
Preserved lemon, olive & pearl barley salad, confit cherry tomatoes	
SALT & PEPPER TOFU	\$19.50
Salt & pepper firm tofu, with miso greens & soba noodles	
EXTRAS	\$11
Chips celery salt, aioli Herb & leaf salad with raspberry shallot vinaigrette	

DESSERTS



CHOCOLATE & ORANGE MOUSSE	\$16.50
Cashew & date crumb, maple honeycomb, orange syrup	
COCONUT & CARDAMOM SORBET	\$16.50
Pistachio praline, seasonal fruit, coconut caramel sauce	
G/F CHURROS WITH CHOC DIPPING SAUCE	\$16.50
3 Churros, choc dipping sauce & coconut Ice-Cream	
CAKES	
A great selection of cakes available in the cake fridge	

JUICES & SMOOTHIES



ORANGE	SM \$7.5	LG \$9.5
SUNSHINE COAST	SM \$7.5	LG \$9.5
Melon, pineapple, apple, lemon		
SELECTION OF COFFEE & TEA		
SELECTION OF COLD DRINKS FROM DRINK FRIDGE		
Kombucha, Teza Iced Tea, Yuzu from Japan		



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KIDS DINNER MENU



BURGER SLIDER & FRIES **\$13.50**

2 mini burger sliders with small fries
Choice of mushroom, chickpea, beyond meat pattie

LOST DELI DOG & FRIES **\$13.50**

Hot dog bun with lettuce, cheese, tomato, BBQ
sauce with side of fries

KID SIZE TOFU SCRAMBLE & HASH BROWN **\$13.50**

Kids tofu scramble on toast with hash brown

DESSERTS

ICE-CREAM & SEASONAL FRUIT **\$13.50**

House made coconut ice-cream with seasonal fruit,
topped with coconut caramel syrup

CHURROS **\$10.50**

3 gluten free churro with choc dipping sauce &
ice cream

DRINKS



ESPRESSO **\$3.5**

COFFEE **SM \$4.5 LG \$6.5**

Latte, Flat White, Cappuccino, Macchiato, Long
Black

HOT CHOCOLATE **SM \$4.5 LG \$6.5**

Milk Hot Chocolate, Chilli Hot Chocolate

ICED **SM \$4.5 LG \$6.5**

Iced Coffee, Iced Chocolate

ICED WITH CREAM **SM \$6.5 LG \$8.5**

Iced Coffee or Iced Chocolate with cream

AFFOGATO **LG \$8.5**

Ice-cream with a fresh espresso shot

CHAI LATTE **SM \$4.5 LG \$6.5**

Vanilla Chai, Dirty Chai

ICED CHAI **SM \$5.5 LG \$7.5**

Iced Chai, Iced Dirty Chai

MILKS AVAILABLE (PLEASE SPECIFY)

House Blend Almond & Soy
Almond, Oat, Coconut, Soy

HERBAL TEAS **TEAPOT \$6.5**

English Breakfast, Peppermint, Earl Grey,
Lemongrass, Green Gunpowder, Green Tea &
Jasmine, Masala Chai, Lemongrass & Ginger.

Served in Teapot with large mug or cup. Please
specify if milk required

WINE LIST



TO BE ANNOUNCED