Haven

RESTAURANT

Takeaways available during service

Entrées

	LYRA	NM
Garlic Bread (V) Toasted garlic loaf *Add bacon & cheese $5*	8.5	9.4
Garlic & Rosemary Pizza Crust (V) Wood-fired garlic pizza with mozzarella	14.4	16.0
Wood Fired Cob Loaf (V) Warm cob loaf with house made dukkah, aged balsamic & olive oil	16.0	17.7
Korean Sticky Cauliflower Bites (V) Crispy cauliflower tossed in Korean-style sticky glaze with sesame, spring onion & aioli	17.0	18.8
Truffle Mushroom Arancini (V) Crispy mushroom & truffle risotto balls with tomato sugo, parmesan & rocket	17.0	18.8
Mongolian Beef Spring Rolls Spring rolls filled with fresh cabbage, seasoned beef, carrot & Asian vegetables	18.0	20.0
Lemon Pepper Crispy Calamari (GF) (I) Lightly dusted calamari tossed with lemon pepper & sea salt, served with garlic aioli	17.0	18.8
Heirloom Tomato Bruschetta (V) (GFO) Marinated heirloom tomatoes, basil oil, buffalo mozzarella & toasted ciabatta	17.0	18.8
Crispy Chicken Wings (GF) Choice of Buffalo, Honey Soy or Hickory BBQ sauce Served with buttermilk ranch & celery	18.0	20.0

DESIGNATED FRYER FOR ALL GLUTEN FREE ITEMS

(GF) Gluten-Free (GFO) Gluten Free Option (V) Vegetarian (VFO) Vegan Option (VO) Vegetarian Option
(A) Australian (M) Mixed (I) Imported

Mains

	LYRA	NM
King Rib Pork Cutlet GF Grilled tender pork cutlet, pineapple salsa, potato rosti & red wine jus	**34.0**	**37.7**
Humpty Doo Barramundi GF A Grilled barramundi fillet, sweet potato pave, asparagus, charred lemon & zesty ginger chimichurri	**37.0**	**41.1**
Chargrilled Chicken Souvlaki Plate GFO Chargrilled chicken, lemon potatoes, Greek salad, warm pita & tzatziki	**32.0**	**35.5**
Slow Roasted Lamb Rump GF Slow roasted Riverina lamb with baked root vegetables, creamy potato gratin & salsa verde	**39.5**	**43.8**
Prawn & Lobster Spaghetti GFO M Prawns, lobster, white wine, garlic, cherry tomatoes, parsley, Napoli sauce & gremolata	**29.5**	**32.7**
Crispy Skin Salmon Fillet GF I Crispy skin salmon with lemon butter, crushed chat potatoes, broccolini & dill caper yogurt	**37.0**	**41.1**
Pappardelle Bolognaise GFO Traditional pork & veal ragu, fresh basil & parmesan	**24.0**	**26.6**
Thai Green Vegetable Curry VFO Seasonal vegetables in fragrant Thai green curry sauce with jasmine rice & fresh herbs	**25.5**	**28.3**

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Grill

	LYRA	NM
Scotch Fillet 300gm GF 120-day grain-fed Angus scotch fillet	43.0	47.7
Black Angus Rump 300gm GF 100-day grain-fed Angus rump	39.5	43.8
Eye Fillet 250gm GF QLD pasture-fed eye fillet	51.3	57.0
Surf & Turf I GF 100-day grain-fed 300gm Angus rump with prawns in a garlic cream sauce	48.0	53.3

Garlic Prawn Topper $10/M I GF

Your choice of two sides + one sauce

Sides

- Thick cut chips GF GFO
- Creamy mash potato GF GFO
- Seasonal vegetables GF GFO
- Garden salad GF GFO

Sauces

- Diane GF
- Hollandaise GF
- Creamy peppercorn GF
- Mushroom GF
- Gravy GF
- Herb butter GF
- Garlic aioli GF

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Burgers

	LYRA	NM
Haven Beef Burger GFO American cheese, bacon, garlic aioli, salad leaves, tomato relish & pickles	22.0	24.4
Clucky Bird GFO Lemon & herb marinated chicken breast, cheese, bacon, pineapple, salad, aioli & relish	24.0	26.6
Empire State GFO Beef pattie, crispy chicken, bacon, cheese, onion rings, salad & aioli	27.0	30.0
Taxi Driver GFO Beef pattie, cheese, onion rings, Cajun relish, chipotle mayo, pickle & salad	25.5	28.3
Southern Fried Chicken Burger Crispy southern fried chicken, slaw, pickles, cheese, chipotle mayo & salad	25.0	27.7
Smoky BBQ Brisket Burger GFO Smoked brisket, cheese, onion rings, pickles, salad, BBQ sauce & aioli	25.5	28.3

All served with a side of thick cut chips

Wok

	LYRA	NM
MAKE YOUR OWN STIR-FRY	27.0	30.0

Step 1: Choose 1 Meat or Seafood Topping

- Chicken GF
- Beef GF
- Prawn GF I
- Tofu V

Step 2: Choose 1 Stir-Fry Noodle

- Shanghai Noodles
- Egg Noodles
- Hokkien Noodles
- Rice Noodles GF
- Rice GF

Step 3: Choose 1 Sauce

- Mongolian V GF
- Teriyaki V GF
- Black Bean Sauce V
- Sweet & Sour Sauce V GF
- Honey Soy Sauce V GF
- Szechuan GF

Served with carrot, red capsicum, red onion, bean sprouts & Asian greens

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Wood Fired Pizzas

Gluten-free bases available

	LYRA	NM
Margherita (V) San Marzano sauce, fior di latte & basil	**22.0**	**24.4**
Meat Feast San Marzano sauce, mozzarella, smoked ham, chicken breast, chorizo, bacon, hot salami & Italian sausage	**25.0**	**27.7**
Hawaiian San Marzano sauce, mozzarella, smoked ham & pineapple	**25.0**	**27.7**
Prawn Arrabbiata (I) San Marzano sauce, mozzarella, garlic prawns, roasted capsicum, chilli flakes, cherry tomatoes & rocket	**25.0**	**27.7**
Buffalo Chicken Ranch Buffalo chicken, mozzarella, red onion, jalapeños, ranch drizzle & spring onion	**25.0**	**27.7**
Mediterranean Veggie (V) Charred zucchini, olives, semidried tomatoes, red onion, feta & basil pesto	**25.0**	**27.7**
Spicy Chicken Diablo Chilli chicken, jalapeños, capsicum, caramelised onion & chipotle aioli swirl	**25.0**	**27.7**
Supreme Ham, pepperoni, sausage, onion, mushrooms, peppers & olives	**25.0**	**27.7**
Pepperoni Spicy pepperoni, mozzarella, tomato sauce & fresh basil	**23.5**	**26.1**

Extras 2.50 each:
Mushrooms, olives, chilli, capsicum, ham, sausage, chorizo, pepperoni, chicken, pineapple.

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Club Classics

	LYRA	NM
Crispy Beer Battered Flathead (I) Tartare sauce, thick cut chips & salad	**21.0**	**23.3**
Thai Beef Salad (GFO) Cucumber, Spanish onion, fried wonton skins, spring onion, warm beef strips & Thai green aioli topped with cashews & crispy noodles	**21.0**	**23.3**
Chicken Schnitzel (GFO) Crumbed chicken schnitzel with gravy, thick cut chips & salad	**21.0**	**23.3**
Roast of the Day (GF) Served with roast potato, roast pumpkin, seasonal vegetables & gravy	**21.0**	**23.3**
Thick Pork & Parsley Sausages (GFO) Creamy mash, buttered peas, onion rings & gravy	**21.0**	**23.3**
Salt & Pepper Squid Salad (I) Rice noodles, baby spinach, cucumber, carrot & sweet soy dressing	**21.0**	**23.3**

Club Favourites

	LYRA	NM
Chicken Caesar Salad Cos lettuce, crispy bacon, parmesan cheese, croutons, chicken & Caesar dressing	**22.0**	**24.4**
Garlic Prawns (GFO) (I) Garlic marinated prawns in a creamy sauce with jasmine rice & crispy bread	**23.5**	**26.1**
200gm Royal Rump Steak (GFO) 70-day grain fed beef, served with thick cut chips, salad & your choice of sauce	**25.0**	**27.7**
Chicken Parmigiana (GFO) Crumbed chicken schnitzel, leg ham, tomato Napoli, mozzarella with thick cut chips & salad	**25.0**	**27.7**
Chicken Breast (GFO) Grilled chicken breast served with thick cut chips, salad & your choice of sauce	**25.0**	**27.7**

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Dessert

	LYRA	NM
Apple & Cinnamon Crumble GF Warm baked apples with cinnamon crumble, butterscotch sauce & vanilla bean ice cream	**14.0**	**15.5**
Cookies & Cream Brownie Sundae Warm chocolate brownie topped with cookies & cream gelato, oreo crumb, chocolate sauce & whipped cream	**14.0**	**15.5**
Biscoff Sticky Date Pudding Traditional sticky date pudding with biscoff caramel sauce & vanilla bean ice cream	**14.0**	**15.5**
Banoffee Sundae GF Vanilla bean ice cream with caramelised banana, dulce de leche, biscuit crumb & fresh whipped cream	**14.0**	**15.5**
Warm Cinnamon Churros GFO Crispy churros tossed in cinnamon sugar, served with warm chocolate ganache & salted caramel dipping sauces	**14.0**	**15.5**
Belgian Chocolate Tart Rich dark chocolate tart with raspberry coulis, fresh berries & crème fraîche	**14.0**	**15.5**
Gelati Selection GFO Trio of premium gelati or sorbet (ask your server for today's flavours)	**14.0**	**15.5**

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Lunch Menu Special

$16/M | $17.7/NM
Available Monday To Friday from 11:00am-2:00pm

Southern Style Chicken Tenders
Crispy buttermilk chicken tenders served with crinkle-cut fries, pickles & house-made aioli

Greek Salad GF V
Cos lettuce, cucumber, tomato, Spanish onion, olives, feta cheese & fresh avocado, finished with a light herb dressing

Chicken Caesar Wrap
Crispy chicken, cos lettuce, bacon, parmesan cheese & Caesar dressing wrapped in a soft tortilla. Served with thick cut chips

Crumbed Whiting I
Golden crumbed whiting fillets served with thick cut chips, garden salad & tartare sauce

Crispy Chicken Soft Shell Tacos
Crispy chicken, lettuce, cheese and tomato salsa in soft tortillas, served with sour cream & guacamole

Chicken Tikka Masala GF
Tender chicken pieces in a mild tikka masala sauce, served with Jasmine rice, raita & pappadum

Add Dessert for Just $8/M

Apple Crumble Slice
Served warm with vanilla ice cream

Sticky Date Pudding
Rich date pudding with butterscotch sauce & cream

Lemon Cheesecake
Creamy lemon cheesecake with berry coulis

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