

Small

Garlic and Parsley Bread \$ 8

Traditional rustic bread infused with aromatic garlic and fresh parsley

Make it Cheesy Add \$2

Mushroom Arancini (V) \$ 15

Golden balls of risotto filled with truffle mushroom, complemented by sundried tomato velouté & garnished with Parmesan shavings

Pork Lemongrass & Coriander Spring Rolls \$ 16

A fragrant blend of pork, lemongrass, and coriander wrapped in a crispy roll, ginger lime dressing

Pork Dumplings \$ 16

Tender pork encapsulated in a delicate dumpling, accompanied by Chinese Black vinegar, coriander, and fried shallots

Chicken and Prawn Dumplings \$ 16

Succulent fillings paired with Chinese black vinegar, a hint of coriander, and topped with fried shallots

Fish Cakes \$ 20

Crumbed salmon fish cake, jalapeno, coriander, with spicy sweet chilli sauce

Shrimp Tempura \$ 22

Lightly battered shrimp served with wasabi mayo, tomato & cucumber with roasted sesame dressing

Antipasto Platter \$ 28

A Mediterranean selection of cured meats, marinated olives, aromatic Dukkah, char-grilled vegetables, creamy hommus, and a side of grilled Ciabatta



RESTAURANT MENU

LUNCH 12 - 3 PM DAILY

DINNER FROM 5:30PM DAILY

PLEASE ORDER AT THE BAR

IN-HOUSE GUEST DIAL 508

PUBLIC HOLIDAYS 10% SURCHARGE

FIND US



@ladybayresortsa



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73 ST ANDREW BLVD, NORMANVILLE

Classic

House Crumbed Schnitzel \$ 25

Choose between beef or chicken, served with chips and salad

Parmy upgrade Add \$3

Fleurieu Fish and Chips \$ 24 / \$ 30

Seasonal local fish, available crumbed, grilled, or battered. Accompanied by chips, chermoula tartar sauce, and a side salad

Homemade Butter Chicken \$ 28

A rich and creamy classic, made with tender chicken pieces simmered in aromatic spices

Pollo ala Barsa (GF) \$ 28

Peruvian style char-grilled chicken, served with crispy chat and the zesty aji verde sauce

Seafood Basket \$ 35

A delightful assortment of grilled/crumbed prawns, locally sourced fish, and crispy salt & pepper squid. Paired with chips and a fresh garden salad

Persian Chicken \$ 26

Saffron marinate grilled chicken, saffron rice, shirzi salad

Eggplant (V, VE, GF) \$ 22

Baked eggplant, rattatouille, napolitana

Gnocchi (V, VE) \$ 22

Mushroom. spinach, sugo

Sushi

Hattori Maki Furai \$ 28

The ultimate sushi experience.

Crumbed prawn and avocado roll with pickle ginger, wasabi, srirachi aioli, soy sauce

Salad & Wraps

Greek Salad (GF) \$ 15
Mesclun, olives, red onion, cucumber, cherry tomato, capsicum, feta, vinaigrette
- chicken tenderloin Add \$6

Eggplant & Halloumi Wrap (V) \$ 18
Chargrilled eggplant, salty halloumi cheese, fresh lettuce, and tomato wrapped in a tortilla

Grilled Peach & Spinach Salad (GF) \$ 19
Sweet grilled peaches paired with spinach, creamy goat cheese, and crunchy candied walnuts, ranch dressing

Char-Grilled Chicken Salad/Wrap (GF) \$ 22
Fresh greens tossed with grilled chicken, creamy avocado, juicy tomatoes, and crisp cucumber, peri peri mayonnaise

Burgers

Crispy Chicken Burger \$ 25
Marinated in-house, deep-fried to perfection. With crisp lettuce, ripe tomatoes, and tangy mayo in a fluffy bun

The Lady Bay Beef Burger \$ 26
Bacon, caramelised onion, American cheese, lettuce, tomato relish, aioli, chips

Pizza & Pasta

Margherita Pizza \$ 22
(GFO) Add \$2

Meat Lovers Pizza \$ 26
(GFO) Add \$2

Wild Mushroom & Spinach Fettuccine \$ 22
Silky fettuccine with wild mushrooms and baby spinach in a creamy sauce, topped with Parmesan

Fettuccine Marinara \$ 28
Perfectly cooked fettuccine with prawns and squid, engulfed in a tangy tomato sauce, finishing with a splash of lemon

The Grill

300g Pork Cutlet (GF) \$ 38
Chargrilled pork king rib cutlet with mash and veg, caramelised apple and apple jus

300g Porterhouse (GF) \$ 41

220g Eye Fillet (GF) \$ 45

400g T-Bone (GF) \$ 45
chargrilled, slaw, thyme & butter chat potato, truffle butter, jus

Extra On Side
Gravy, peppercorn or mushroom sauce Add \$ 2
Prawn and garlic cream sauce Add \$10

Sides

Chips (V) \$ 10

Choice of aioli, tomato sauce or gravy

Crispy Chat Potatoes (V, GF) \$ 10

thyme, butter

Sauteed Greens \$ 10

toasted almonds

Dessert

Chocolate Brownie \$ 14

Callebaut chocolate & date brownie with vanilla ice crème

Espresso Panna Cotta \$ 14

With coffee syrup

Apple Tarte Tatin \$ 14

With rum raisin ice crème

Tiramisu \$ 14

A classic Italian dessert featuring espresso-soaked ladyfingers layered with creamy mascarpone with Espresso gelato

Affogato \$ 10

Add a liqueur

(Frangelico, Butterscotch, Baileys...)

V - Vegetarian | VE - Vegan

VEO - Vegan Option | GF - Gluten Free

GFO - Gluten Free Option