

## STARTERS

Begin your Mediterranean journey with our carefully crafted appetisers

<b>GARLIC BREAD v</b>	<b>11</b>
Toasted crusty bread with garlic butter and herbs. <i>Add cheese +\$2   Add cheese &amp; bacon +\$4</i>	
<b>TRUFFLE POLENTA CHIPS v</b>	<b>14</b>
Crispy golden polenta batons served with truffle aioli and shaved parmesan.	
<b>BOWL OF CHIPS</b>	<b>10</b>
Hot, crispy chips seasoned with sea salt, served with tomato sauce or aioli.	
<b>CALAMARI FRITTI</b>	<b>18</b>
Lightly dusted calamari fried until golden, served with lemon and house aioli.	
<b>BUFFALO WINGS gf</b>	<b>½KG 16   1KG 24</b>
Crispy wings tossed in your choice of sauce with ranch dip. (JD BBQ & Hot Buffalo Sauce)	
<b>ARANCINI (RISOTTO BALLS) v</b>	<b>14</b>
Golden fried mushroom risotto balls finished with parmesan and truffle oil.	
<b>POLPETTE DELLA NONNA (ITALIAN MEATBALLS)</b>	<b>18</b>
Traditional beef and pork meatballs simmered in rich Napoli tomato sauce, finished with parmesan.	
<b>PATATAS BRAVAS v,pb</b>	<b>14</b>
Spanish-style crispy potatoes topped with smoky paprika tomato sauce and aioli	

## SIGNATURE GRILL COLLECTION

Premium cuts

<b>ORANGE GOLD SURF &amp; TURF gf</b>	<b>50</b>
Chargrilled 300g scotch fillet finished with sizzling garlic king prawns and signature orange-infused butter, served with mash potato, seasonal veggies and Mushroom Sauce	
<b>GRILLED T-BONE STEAK gf</b>	<b>45</b>
400g premium chargrilled T-bone cooked to your liking, served with truffle mash, seasonal vegetables and diane sauce <i>Add prawns +\$7</i>	
<b>120 DAYS GRAINFED SCOTCH FILLET gf</b>	<b>45</b>
Chargrilled 300 g sirloin steak cooked to your preference, served with chips, salad and Peppercorn Sauce. <i>Add prawns +\$7</i>	

### SAUCE- 2

### SIDE DISH

<b>MUSHROOM SAUCE</b>	<b>SEASONED CHIPS</b>	<b>8</b>
<b>DIANE</b>	<b>ONION RINGS</b>	<b>8</b>
<b>PEPPERCORN SAUCE</b>	<b>GREEK SALAD</b>	<b>8</b>
<b>RED WINE JUS</b>	<b>GRILLED BROCCOLINI</b>	<b>10</b>
<b>CHIMICHURRI</b>	<b>MASH POTATO</b>	<b>8</b>
<b>GRAVY</b>	<b>GARLIC BUTTER GREENS</b>	<b>8</b>
<b>JD BBQ SAUCE</b>	<b>ROASTED POTATOES</b>	<b>8</b>
<b>TRUFFLE AIOLI</b>	<b>WARM PITA BREAD</b>	<b>6</b>

## LORD CLASSICS

<b>FETTUCINE BOSCAIOLA gf</b>	<b>22</b>
Creamy fettuccine with mushrooms, crispy bacon, garlic & parmesan. <i>Add grilled chicken +\$5   Add prawns +\$7</i>	
<b>FETTUCINE CARBONARA gf</b>	<b>25</b>
Fettuccine Pasta with bacon, egg, parmesan and creamy sauce. <i>Add grilled chicken +\$5   Add prawns +\$7.</i>	
<b>LASAGNA</b>	<b>25</b>
Baked pasta layered with slow-cooked beef ragu, béchamel sauce, mozzarella and parmesan, served with chips and salad.	
<b>RISOTTO CREMOSO E FUNGHI gf,veg</b>	<b>25</b>
Creamy Arborio rice slowly cooked with sautéed mushrooms, baby spinach and parmesan, finished with a touch of cream. <i>Add grilled chicken +\$5   Add prawns +\$7</i>	
<b>LINGUINI MEDITERRANEO v,gf</b>	<b>26</b>
Linguini in virgin olive oil with garlic, olives, sun-dried tomatoes, roasted capsicum, spinach, chilli, and lemon, topped with parmesan, and herbs. <i>Add grilled chicken +\$5   Add prawns +\$7</i>	
<b>CHICKEN BOSCAIOLA gf</b>	<b>28</b>
Grilled chicken breast topped with creamy mushroom-and-bacon sauce, served with seasonal vegetables <i>Add prawns +\$7</i>	
<b>OCEANA SEAFOOD LINGUINI gf</b>	<b>30</b>
Linguini with prawns, calamari and mussels in a light garlic-tomato sauce.	
<b>SLOW COOKED LAMB SHANK gf</b>	<b>38</b>
Tender lamb shank, slow braised in red wine, rosemary, and herbs, served on silky potato mash with vegetables and rich jus.	
<b>SMOKY BBQ PORK RIBS gf</b>	<b>36</b>
Slow-cooked pork ribs glazed in sticky smoky BBQ sauce, finished on the grill and served with seasoned chips and house pickles.	
<b>SLOW BRAISED BEEF SHORT RIBS gf</b>	<b>38</b>
Fall-off-the-bone beef ribs braised in red wine and aromatics, served with potato mash and seasonal vegetables.	

## LITTLE LORD - 15

Cheesy Peasy Pizza	Nugget Ninjas
Chippy Dippy Fish	White creamy/Red Sauce Pasta
<i>All the meals Come with kid's ice cream. Please Collect Your Voucher &amp; get your free ice cream.</i>	

## BURGERS

Crafted with premium ingredients and bold flavors

<b>THE TRUE BLUE BURGER</b>	<b>25</b>
Juicy beef patty topped with crispy bacon, fried egg, beetroot, cheddar cheese, lettuce, tomato and smoky BBQ sauce on a toasted brioche bun.	
<b>CHICKEN MEDITERRANEAN BURGER</b>	<b>24</b>
Grilled, marinated chicken breast served with fresh tomato, crisp lettuce, pickled cucumber, feta, and garlic aioli on a toasted brioche bun.	
<b>VEGAN BURGER</b>	<b>25</b>
Vegan Patty layered with fresh tomato, crisp lettuce, pickled cucumber, onion and vegan aioli on a toasted vegan bun.	

## PUB CLASSICS

Modern takes on beloved pub favorites with Mediterranean flair

<b>CHICKEN SCHNITZEL</b>	<b>23</b>
Golden-crumbed chicken breast served with crispy chips, garden salad and your choice of sauce. <i>Parmi Me Up!</i> <b>+5</b>	
Loaded with Napoli sauce, ham and melted mozzarella. <i>Lord of the Parm</i> <b>+8</b>	
The boss-level parm topped with mushrooms, onion, ham, chilli, rich Napoli sauce and a mountain of melted mozzarella.	
<b>FISH &amp; CHIPS</b>	<b>20</b>
Golden-crumbed fish fillet served with crispy chips, tartare sauce and fresh lemon.	
<b>GARLIC PRAWNS gf</b>	<b>28</b>
Spanish-style prawns sautéed in garlic, olive oil, chilli and herbs served with pita bread.	
<b>BARRAMUNDI gf</b>	<b>32</b>
Pan-seared Australian barramundi served with citrus risotto, salsa verde, and fresh salad.	
<b>MEDITERRANEAN GRILLED CHICKEN SKEWERS gf</b>	<b>34</b>
Grilled marinated chicken skewers with Mediterranean herbs, garlic, and lemon, served with pita bread, Greek salad, seasoned chips, and tzatziki.	

## FRESH SALADS

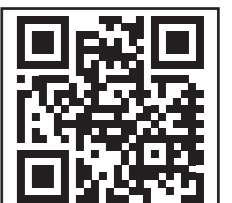
Fresh • Vibrant • Mediterranean Inspired

<b>CAESAR SALAD gf</b>	<b>18</b>
Crisp cos lettuce tossed in classic Caesar dressing with shaved parmesan, garlic croutons and a perfectly Boiled egg. <i>Add grilled chicken +\$5   Add prawns +\$7</i>	
<b>MEDITERRANEAN CHICKPEA SALAD v</b>	<b>18</b>
A vibrant mix of chickpeas, sun-dried tomatoes, grilled capsicum, cucumber, olives, and feta, finished with lemon-herb dressing. <i>Add grilled chicken +\$5   Add prawns +\$7</i>	
<b>HALLOUMI &amp; SEASONAL FRUIT SALAD v</b>	<b>20</b>
Golden-grilled halloumi served with rocket, seasonal fruit, toasted walnuts, and balsamic glaze.	
<b>GREEK SALAD v</b>	<b>18</b>
Tomato, cucumber, olives, red onion, and creamy feta, dressed with oregano and extra-virgin olive oil. <i>Add grilled chicken +\$5   Add prawns +\$7</i>	
<b>GRILLED CHICKEN &amp; QUINOA BOWL gf</b>	<b>26</b>
Lean grilled chicken breast served over quinoa with Sultana, tomato, Cucumber, baby spinach, and lemon-herb dressing	

For any kind of booking, event of private function.

Please visit our website !

or email us at: [info@lordansonhotel.com.au](mailto:info@lordansonhotel.com.au)



## MOST POPULAR PIZZAS

<b>THE ITALIAN AFFAIR</b>	<b>18</b>
Classic tomato sauce, mozzarella, fresh basil, and extra-virgin olive oil.	
<b>HOLY PEPPERONI</b>	<b>24</b>
Loaded with mozzarella and spicy pepperoni on a rich tomato base.	
<b>MEAT ME HALFWAY</b>	<b>26</b>
Smoky BBQ sauce topped with pepperoni, ham, bacon, beef and melted mozzarella.	
<b>THE VEGO v</b>	<b>22</b>
Roasted Capsicum, Mushroom, Red Onion, Olives, Cherry Tomatoes & Mozzarella on Napoli Sauce Topped with Baby Rocket & Herbs	
<b>CLUCK YEAH CHICKEN</b>	<b>24</b>
Grilled chicken, roasted capsicum, red onion and mozzarella on a smoky BBQ tomato base, finished with garlic aioli and fresh herbs	
<b>OCEAN'S CATCH</b>	<b>28</b>
Garlic cream base topped with prawns, calamari, mussels, cherry tomatoes and mozzarella, finished with fresh herbs and lemon.	
<b>THE FUNKY FUNGUS v</b>	<b>24</b>
Roasted mushrooms, mozzarella, parmesan, truffle oil and fresh herbs on a creamy garlic base.	

## DESSERTS

*Sweet indulgences to complete your meal*

<b>STICKY DATE PUDDING</b>	<b>16</b>
Warm sticky date pudding served with rich butterscotch sauce and vanilla ice-cream.	
<b>TIRAMISU</b>	<b>16</b>
Classic Italian dessert layered with espresso-soaked sponge, mascarpone cream and cocoa.	
<b>CHEESE CAKE OF THE DAY</b>	<b>16</b>
<b>AFFOGATO</b>	<b>16</b>
Vanilla ice-cream drowned in hot espresso.	
<i>Add Frangelico, Baileys or Kahlúa +\$6</i>	
<b>ICE CREAM TRIO</b>	<b>12</b>
Three scoops of premium ice cream with chocolate drizzle and wafer.	
<b>CHEESE PLATE</b>	<b>23</b>
Selection of brie, gorgonzola, and cheddar with crackers, quince paste & Grissini	

## LUNCH SPECIAL

<b>FISH &amp; CHIPS</b>	<b>18</b>
<b>CHICKEN SCHNITZEL</b>	<b>18</b>
<b>CHICKEN BURGER</b>	<b>18</b>
<b>STEAK SPECIAL</b>	<b>18</b>
<b>CORN FRITTERS</b>	<b>18</b>
<b>CAESAR SALAD</b>	<b>18</b>
<b>PENNE ARRABBIATA</b>	<b>18</b>

## DINNER SPECIAL

<b>MONDAY</b>	<b>PASTA NIGHT</b>	<b>20</b>
<b>TUESDAY</b>	<b>CURRY NIGHT</b>	<b>20</b>
<b>WEDNESDAY</b>	<b>PARMI PARTY NIGHT</b>	<b>20</b>
<b>THURSDAY</b>	<b>STEAK ME OUT THURSDAY</b>	<b>20</b>
<b>FRIDAY</b>	<b>FISHY FRIDAY FEAST</b>	<b>18</b>
<b>SATURDAY</b>	<b>CHEF SPECIAL</b>	<b>MP</b>

## COCKTAIL

<b>Espresso Martini</b>	<b>18</b>
<b>Aperol Spritz</b>	<b>15</b>
<b>Margarita</b>	<b>18</b>
<b>Mojito</b>	<b>18</b>
<b>Cosmopolitan</b>	<b>15</b>
<b>Midori Splice</b>	<b>18</b>
<b>Whisky Sour</b>	<b>18</b>
<b>Pina Colada</b>	<b>18</b>
<b>Long Island Iced Tea</b>	<b>22</b>
<b>Old Fashioned</b>	<b>18</b>
<b>Classic Gin Martini</b>	<b>20</b>

## HOUSE WINES

WINE	GLASS	BOTTLE
See Saw Prosecco	12	48
Angullong Pinot Grigio	12	48
Angullong Chardonnay	12	48
Pinot Gris See Saw	12	48
Riseling See Saw	12	48
Mortimer's Sauvignon Blanc	12	48
Montro "End of Day" Rosé	12	48
Angullong Pinot Noir	12	48
Angullong Cabernet Sauvignon	12	48
Mortimer's Shiraz	12	48

## PREMIUM BOTTLE SELECTION

WINE	BOTTLE
Byrne Farm Chardonnay	60
Angullong Montepulciano	60
Angullong Malbec	60
Montro Pepper Shiraz	60
Byrne Farm Pinot Noir/shiraz	60



# THE LORD ANSON



Modern Australian • Orange NSW

## MEDITERRANEAN BISTRO

*Flavours from the Heart of the Mediterranean*

**V- vegetarian, gf- gluten free,  
pb- plant based**

**Family Friendly Dining • Functions • Live Entertainment**

Please ask our staff if you have special dietary requirements.