



BEVERAGES



Non Alcoholic		
Soft Drink		4
Juice		4
Local Beer		
Furphy, Geelong		9
Bottle Beer		
Boags Premium Lager		9
Hahn Superdry		8
Iron Jack Lager		9
Guinness Extra Stout		9.5
Heineken		9
James Squire Nine Tales Amber Ale		9.5
James Squire 150 Lashes Pale Ale		9.5
Little Creature Original Pilsner		9.5
Cider		
5 Seeds Cloudy Apple		8
5 Seeds Crisp		8
Little Wines (187ml)		
Oxford Landing Sauvignon Blanc		10
Oxford Landing Merlot		10
Emily Sparkling		10
Wine by the bottle		
MV Cockfighter's S.V. Shiraz South Australia		40
MV Bellbrae Estate Longboard Pinot Noir Surf Coast, VIC		60
MV Vasse Felix Cabernet Sauvignon Margaret River, WA		66
MV Mt Duneed Estate Chardonnay Duneed, VIC		50
MV Twin Island Sauvignon Blanc Marlborough, NZ		48
NV Bancroft Brut Riverina, NSW		36

THE LARDER MENU

Our menu captures the season's finest produce and presents it at its very best. We are so fortunate that Lorne and the greater Surf Coast region are home to some of Victoria's premier food producers and wine growers.

Our job as chefs is to present these amazing ingredients at their very best.

Where possible, we source locally grown and artisans produce from Geelong and the Surf Coast. Our meat is locally sourced from the Otway region and Bellarine Peninsula, featuring products from ethically-farmed animals that are pasture-fed and raised hormone-free.

Our menu bares its roots at the very heart of Italian cuisine - big strong flavours and bold natural colours all cooked with love and passion.

THE LARDER MANTRA

A love of amazing food
that makes you feel



MANTRA LORNE
Mountjoy Parade, Lorne VIC 3232
www.mantralorne.com.au



IN ROOM DINING




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Available

Monday - Sunday 5pm - 9pm

For orders please call extension 9764

\$6 service charge applies for room delivery

Please notify our service team should you have specific dietary requirements.

TO BEGIN

Focaccia di Recco Rosemary, parmesan	12
Arancini con Champignon Mushroom, salsa verde, fetta	16
Gnocchi di Barbabietole Beetroot gnocchi, brown butter, walnut, sage, young kale	18

FROM THE GRILL

Served with arugula leaves, roasted red pepper,
golden beet & parmesan salad

'Little Joe' Scotch Fillet – 300gm

Representing top 2% MSA graded beef in Australia;
Grass fed & free range

46

'Hereford Boss' Porterhouse – 250gm

Representing top 10% MSA graded beef in Australia,
grass fed, GMO free & 100% verified Hereford

33

'Bellarine' 4 point Lamb rack

Sourced from the Bellarine Peninsula, grass fed,
free range, GMO free & antibiotic free

39

Free Range Chicken fillet

Marinated in lemon and herb, free range,
GMO free, antibiotic free

33

Add your sauce

Mushroom & Garlic | Peppercorn | Salsa Verde
Lemon & Thyme butter | Hollandaise

SOMETHING SUBSTANTIAL

Fusilli a Modo mio Fusilli, sun dried tomatoes, olives, salted capers, Spanish onion, herbs	25
Linguine ai Gamberi Pan fried prawns, linguine, garlic, anchovy, chilli & vine tomatoes	30
Rigatoni al ragu Otway rigatoni, slow cooked beef & tomato ragu, chevre, young herbs	30
Risotto of the day Ask our service staff for today's special	
Fish of the day Straight from the market daily Ask our service staff for today's special	

ADDED EXTRAS

Beer Battered Fries Aioli, rosemary salt	9
New Potatoes Lemon & Thyme butter	10
Grilled Vegetable Salad Arugula, salsa verde	10
Heirloom Tomato Caprese Salad Fior di latte cheese, basil	12

TO FINISH

Raspberry Panna Cotta Dulce de leche, almond	16
Pistachio Semifreddo Lime gel, lace biscuit	16
Limoncello Pound Cake Italian meringue, white tuile	16
Chocolate Nemesis Mascarpone	16

FOR LITTLE ONES

Pasta Ragu	13
Fried Chicken Fries	13
Battered Fish Fries	13
Piggy Slider Fries, cheese	13

CLASSICS

Larder's Club Sandwich Chicken fillet, smokey bacon, egg, lettuce, tomato, aioli & Swiss cheese on triple decker toasted bread & served with fries	26
Black Angus Beef Burger 150g Angus burger, smokey bacon, pickled onion, mustard, lettuce, gherkins, chipotle aioli, milk bun & served with fries	26
Margherita Pizza Stone baked dough, vine ripened tomatoes, fior di latte & fresh basil	18
+ Calabrese salami	3.5
Larder Veggie Pizza Stone baked dough, vine ripened tomatoes, grilled pumpkin, zucchini & eggplant, arugula & fetta	18

