LONESTAR

DINNER

★ SNACKS

Fried Whitebait-Devilled Mayonnaise	$12
Kalamata Olives	$12
Spiced Lone Star Nuts	$12

★ TO START...

Roasted Red Pepper and Vine Tomato Soup $30
Basil Mascarpone

Burrata Cheese from Puglia - Italy $35
Basil Pesto, Vine Ripened Tomatoes, White Balsamic & Lemon Vinaigrette, Garlicky Croutons

Crispy Fried Baby Calamari $38
"Bloody Mary" Mayonnaise Sauce

Tartare of Local Yellowfin Tuna $45
Jalapeño, Wakame Seaweed, Soy and Sesame Dressing, Japanese Horseradish & Wonton Chips

Lone Star Caesar Salad with Bacon $35
Romaine Leaves, Creamy Caesar Dressing, Bacon Wafers, Aged Parmesan & Croutons

Scottish Smoked Salmon $55
Sourdough Bread, Horseradish Cream, Cucumber & Orange Confiture

Chef's Salad $33
Kale, Radicchio, Little Gem and Baby Spinach Leaves, Crème Fraiche Dressing, Red Apple, 24 Month Aged Parmesan and Roasted Hazelnuts

Carpaccio of Pure Black Angus Beef Fillet $50
Rocket Leaves, Raw Brown Cap Mushrooms, 24 Month Aged Parmesan, First Press Olive Oil

Coconut Crusted Jumbo King Prawns *(3)* $52
Chunky Avocado Guacamole, Red Pepper Dressing & Basil Oil

King Prawn and Crayfish Cocktail $52
Rum Infused Cocktail Sauce, Little Gem Lettuce, Cucumber & Cherry Vine Tomatoes

Roasted Sea Scallops $58
Maple Cured Pork Belly, Cauliflower, Caper & Raisin Purée, Citrus Vinaigrette

★ TO FOLLOW...

Lone Star Beer Battered Cod $87
Triple Cooked Chips, Marrow Fat Peas, Tartare Sauce and Lemon

Fish of the Day (Simply Grilled or Bajan Style) $84
Lobster Cream Sauce, Grilled Courgettes, Tomato Salsa, and Basmati Rice

West Indian Chicken & Coconut Curry (Mild / Med / Hot) $94
Basmati Rice, Popadoms, Mango Chutney and Yogurt Raita

Slow Cooked Spring Lamb Shank $94
Creamed Potatoes, Hotpot Vegetables, Herb Pesto and Braising Jus

Grilled 10oz Pure Black Angus Prime Rib-Eye Steak $128
Shoe String Fries, Vine Ripened Tomato, Onion Rings, Mushrooms and Pepper Cream Sauce

Local Day Boat Fish $99
Crab Crushed New Potatoes, Sweet Corn, Grilled Asparagus Spears,
Fish Veloute and Soft Herbs, King Crab Tempura

Jerked Pork Medallions $84
Sweet Potato Gnocchi, Cabbage, Burnt Apple Purée, Kale and Scrumpy Juices

Lone Star Shepherd's Pie (1985) $82
Slow Cooked Mince Lamb with Peas & Carrots, Creamy Mashed Potatoes, Rich Lamb Gravy

Charred Cauliflower Steak $74
Barrel Aged Feta Cheese, Capers, Toasted Almonds, Raisins, Café de Paris Butter, Mixed Leaf Salad

Pan Fried Sea Bass $110
Warm Vietnamese Egg Noodle & Vegetable Stir Fry, Basil, Cashew Nuts, Ginger, Mint,
Sweet Chilli

Lone Star Crispy Shredded Duck $94
Cucumber, Scallions, Hoisin Sauce, Steamed Pancakes

Risotto of Mushrooms $78
Crispy Brie Bon Bons, Warm Garlic & Herb Butter, Rocket Leaves in White Balsamic Vinaigrette

★ SIDE DISHES

Roasted Broccoli $20
Garlic,
Soy Sauce & Sesame

Sweet Potato Fries
Spicy Mayonnaise $21

Green Beans $20
Shallot Butter

Truffle,
Aged Parmesan
Skinny Fries $35

Salad of Mixed Leaves and Herbs $19
Honey & Mustard Dressing

Cauliflower Cheese Bake $24

★ PUDDINGS & CHEESE

Cassava Pone — $40
Mount Gay Rum, Vanilla Ice Cream

Strawberry Bakewell Tart — $40
Vanilla Anglaise

Bailey's Cheesecake — $40
Espresso, Caramelised White Chocolate

Lemon Meringue Pie — $40
Raspberry Sorbet and Basil

Apple Tart — $40
Bay Leaf Custard

Sticky Toffee Pudding — $40
Butter Scotch Sauce

Doughnuts — $40
Cinnamon Sugar, Banana Crème Patisserie, Rum Caramel

Vintage 18 month Cave Aged Cheddar — $47
Crackers & Biscuits, Quince Paste, Celery and Fresh Apple

Selection of Ice Creams and Sorbets *(3 scoops)* — $35
Ice Creams: Pistachio, Honey Comb, Roasted White Chocolate, Mint Chocolate
Sorbets: Raspberry, Passion Fruit, Mango

★ DESSERT WINES

	GLS / BTL
2012 Delas Muscat de Beaumes de Venise *'La Pastourelle', FRANCE (75)*	$100
2012 Chateau Filhot Sauternes, FRANCE (37.5)	$47 / 156
2014 Michelle Chiariolo Nivole *Moscato d'Asti, ITALY (75)*	$31 / 103

★ TEAS & COFFEES

Tea — $9
Selection of Teas

Himalayan Peaks Handmade Tea Bags — $13
Darjeeling, Chai Tea, Coffee Cherry Tea, Roasted Ooling, Lemongrass, Jasmine Pearls

Coffee — $10
Fresh Ground – Regular or Decaffeinated

Espresso - Cappuccino - Latte
Single Shot $13
Double Shot $19

Liqueur Coffee — $19
Bajan - Calypso - French Irish - Italian