



- THE -
LOFT

DINING · BAR · EVENTS

MONDAY

CLOSED

TUESDAY – WEDNESDAY

DINNER ONLY
5.30PM – 9PM

THURSDAY – SUNDAY

LUNCH
11.30AM – 2.30PM
DINNER
5.30PM – 9.00PM



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HOST
YOUR
NEXT
EVENT
WITH US

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LOFT

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WE LOVE
QUALITY
FOOD

ENTRÉE / SHARED MEALS

	M	V
CIABATTA garlic, rosemary, olive oil (Vg)	5.5	6.5
BRUSCHETTA beetroot & fetta mousse, wild mushroom, rocket (V)	9.5	11
DUKKAH FLATBREAD with olives & house dips (V)	12.5	14.5
SATAY CHICKEN SKEWERS house made satay sauce & pickle cucumber	14	16
ARANCINI mint, pea & grana padano with rocket, citrus aioli (V)	15	17.5
SZECHUAN PEPPER CALAMARI sriracha mayo (LG)	17	19.5
HONEY SOY CHICKEN WINGS sesame seeds, lime mayo	14	16
SOUTHERN STYLE FISH TACOS citrus slaw, chilli mayo, corn salsa	15	17.5

HEALTHY OPTIONS

	M	V
HARRISA CHICKEN SALAD saffron infused pearl cous cous, sweet potato, chickpeas, grapes, roast onion, dukka yoghurt, smoked almonds, soft herbs (LG)	22	25.5
CAESAR SALAD baby cos, sourdough crisp, smoked bacon, soft egg, Caesar dressing	13	15
ADD chicken		4
prawns (4)		8
ROAST JAP PUMPKIN SALAD quinoa, goats curd, kale, witlof, pickle fennel, pepitas, thyme vinaigrette (LG)	21	24.5

(V) Vegetarian (Vg) Vegan (LG) Low Gluten

LOW GLUTEN DINING OPTIONS

Low gluten meals may contain or come in contact with gluten during preparation. Please speak to our staff should you have any dietary requirements.

MAINS

	M	V
350G GRAIN FED MSA RUMP STEAK served with chips, salad	28	32.5
ADD creamy garlic prawns	8	
300G RIVERINA GRAIN FED MSA SCOTCH FILLET served with chips, salad	32	37
ADD creamy garlic prawns	8	
BATTERED FLATHEAD FILLETS mushy peas, chips & salad	19	22
CRISPY SKIN SALMON caramalized cauliflower puree, wild mushroom, quinoa, radish, cress, toasted macadamia (LG)	28	32.5
BRAISED OSSO BUCCO with mash, greens & almond gremolata	26	30
SLOW COOKED LAMB SHOULDER with crushed peas & potatoes, smoked eggplant puree, pickle onion, jus (LG)	28	32.5
PORTUGUESE PERI PERI ROAST CHICKEN with charred corn, roast lemon potatoes, flat bread, shallots	26	30
PANKO CRUMB CHICKEN SCHNITZEL with chips/salad or mash /veg	20	23
PORK & FENNEL RAGU pappardelle pasta, tomato, pecorino	22	25.5
MUSHROOM RAVIOLI with burnt butter, mushroom ragu, goat cheese (V)	24	28
THE LOFT BURGER beef, cheddar cheese, maple bacon, grilled onion, lettuce, mustard relish, aioli & chips	17	19.5
PERI PERI CHICKEN BURGER with cheese, lettuce, tomato, corn salsa, homemade peri peri sauce, mayo & chips	17	19.5

LEAVE ROOM FOR DESSERT

Ask for our dessert menu

SIDES

	M	V
CHOPPED GREEN SALAD with vinaigrette (V / Vg)	9	10.5
SKILLET CORN sautéed with truffle butter (V)	7	8
CAST IRON BUTTON MUSHROOMS with garlic butter	7	8
SEASONAL GREENS with garlic butter (V)	7	8
THICK CUT CHIPS	6	7

SAUCES

	M	V
Gravy, mushroom & pepper	2	2.5

FROM THE WOK

	M	V
TAIWANESE STYLE BASIL CHICKEN rice & greens	19	22
CRISPY CHICKEN WITH HONEY & BLACK BEANS rice & greens	19	22
SHANGHAI STYLE VEGETARIAN NOODLES	17	19.5
THAI GREEN CURRY MUSSELS rice & greens (LG)	24	27.5

KIDS MEALS

INCLUDES A SCOOP OF ICE CREAM

	M	V
120G MINUTE STEAK with chips & tomato sauce	11	13
CHICKEN BREAST NUGGETS with chips & tomato sauce	11	13
TEMPURA FISH with chips & tomato sauce	11	13
120G BEEF KIDS BURGER with cheese, tomato sauce & chips	11	13