

SUMMER MENU

STARTER AND BREAD

GARLIC BREAD ^(V)	8
Buttery, toasted garlic bread.	
BRUSCHETTA ^(V) (vegan without ricotta)	18
Slow roasted organic tomato, whipped herb ricotta, sticky balsamic figs & olives.	
HOUSEMADE CHICKEN PÂTÉ ^(GF available)	19
Onion jam, cornichons, toasted baguette.	
ROAST PUMPKIN ARRANCINI ^(V)	24
Smoked tomato ragu, sauce Romesco, rocket leaves, parmesan & basil oil.	
BEER BATTERED CHIPS	8
Rosemary salt, house-made aioli.	
PORK & PRAWN DUMPLINGS ^(DF)	22
With Chinese black vinegar dressing & Nahm Jim mayonaise	

OYSTERS

(Available Fri, Sat, Sun until sold out)

NATURAL ^{(GF)(DF)}	16/34
DRESSED	19/38
Citrus and wasabi dressing.	
3LP	19/38
Pulled pork & yakiniku sauce.	

SALADS & LIGHT MEALS

STICKY PORK SALAD ^(DF)	31
Crunchy sprout salad, rice noodles, sesame seeds, fried shallots & goma dressing.	
3LP SIGNATURE RICOTTAGNOCCHI ^(V)	36
Simply pan-fried with grilled Haloumi, rocket, roasted red pepper Sauce and almonds	
3LP PAD THAI ^(DF)	36
Rice noodles, sliced pork belly, egg, spring onion, bean sprouts, crushed peanuts and coreander. Add Sticky Sesame Prawns \$13	
SPICED AVOCADO, MANGO & PRAWN SALAD ^{(DF) (GF)}	31
Spiced Avocado, mango, poached prawn, coreander, lime mayo and fresh chilli	

SOMETHING ON THE SIDE *8

- * Green beans, Persian fetta & dukkah
- * Mixed baby salad leaves, honey mustard dressing
- * Pan fried chats, smoked paprika, chorizo & Romesco

HOUSE SPECIALTIES

SALT AND PEPPER PRAWNS ^{(GF)(DF)}	28 40
Crunchy salad, house made dill aioli & lemon.	

FAMOUS SLOW ROAST PORK BELLY ^{(GF)(DF)}	35
Potato salad, baby leaves, apple compote, cider jus with pumpkin & rosemary aioli	

OINK & SURF ^{(GF)(DF)} on prawns only (PORK BELLY WITH PRAWNS OR CALAMARI)	38
Potato salad, baby leaves, apple compote, cider jus with pumpkin & rosemary aioli	

CALAMARI	21 32
Panko crumbed with sprout salad, lemon & 3LP house-made tartar sauce	

FROM THE GRILL

100 DAY GRASS FED EYE FILLET	40
Pommes dauphine, asparagus and gorgonzola sauce.	

MARKET FRESH FISH OF THE DAY ^(GF)	39
Almond crusted With green panzanella, cauliflower puree & salsa verde	

STICKY PORK ^(DF)	36
Plum & ginger caramel, sesame steamed rice, goma dressing, pak choy & coriander.	

RACK OF LAMB	40
Balsamic potatoes, roast red onion, Dutch carrots & veal Jus	

GLAZED PORK TENDERLOIN	39
Grilled fig, butternut squash gratin, wilted greens and burnt orange vinaigrette	

GF is Gluten free only not coeliac please let us know if you are coeliac

V Is vegetarian only

DF Dairy Free (not including egg)

Minimum one main meal per person

 **three little pigs**
bar & bistro

ONE (1) ACCOUNT PER TABLE, PRICES INCLUSIVE OF GST

DESSERT MENU

(GF option) 3LP Classic Crème Brûlée With Fresh berries and Biscotti.	18.5
Sticky Date & Walnut Pudding Butterscotch sauce, vanilla bean ice cream & brandy snap.	18.5
(GF) Nougat Glace Frozen nougat with praline, maraschino cherries, cotton candy & raspberry coulis.	18.5
Mango Mousse Biscuit base, caramelized nectarines, mango mousse and shaved white chocolate.	18.5
(GF) Flourless Chocolate Torte With espresso ice-cream & dollop cream.	18.5
(GF) AFFOGATO Espresso, vanilla bean ice cream, Liqueur of your choice Frangelico, Amaretto, Bailey's Irish Cream, Kahlua, Galliano, TM Distillery's Wattle Toffee, Lychee, Orange Agave, salty caramel, caramel vodka, choc mint.	18.5
DESSERT WINE	
De Bortoli Black Noble 10 Year Old 60ml	16 78
PORT, LIQUEUR	
De Bortoli Black Noble 10 Year Old 60ml	16
Galway Pipe Grand Tawny & Cognac	14
Frangelico, Amaretto, Bailey's, Kahlua, Cointreau	12
TM Distillery's Wattle Toffee, Limoncello, B.O.S.C, Lemon Myrtle Vodka, Lychee & Elderflower, Salty Caramel, watermelon, Caramel Vodka, Orange Agave, Chai, Fig & Green Tea.	12 59
Liqueur Coffees	14
COFFEE AND TEA	
ESPRESSO	
Espresso	4.5
Cappuccino	4.5
Flat White	4.5
Cafe Latte	4.5
Local Greenlane Coffee	5
Chai Latte	5
Hot Chocolate	5
TEA	
Black - Breakfast	5.5
Earl Grey	5
Green	5
Peppermint	5

ONE (1) ACCOUNT PER TABLE, PRICES INCLUSIVE OF GST