

Lunch

Avocado toast – 14

with egg – 5 with skirt steak – 8.5

Shakshouka, green pepper, baked eggs, fresh herbs – 16

BLT *or* ALT sandwich – 17

Continental plate w/ mortadella *or* avocado,
anchovies, cheese, fruit, egg, pickle – 23

Crispy rice salad, cauliflower, broccoli,
apple, parsley, coriander – 18

with house cured salmon – 5 with avocado – 5

House salad, iceberg lettuce, pomegranate, pangrattato – 18

with egg – 5 with poached chicken – 8.5

Eggplant parmigiana sandwich,
stracciatella, basil, spicy tomato – 19

Tomato paccheri, stracciatella – 19

Luis' burger – 24

Add-Ons

Avocado (5) Bacon (5) Egg (5)

Poached Chicken (8.5) Flank Steak (8.5)

House Cured Salmon (5)

Snacks

House bread, whipped butter – 4pp

½ dozen oysters – 30

Olives – 9

Fries – 11

Very good hummus – 15

Pickled vegetables – 12

Mushroom croquette, persillade – 18

Seasonal

Roasted beetroot, macadamia,
green apple – 16

Kingfish crudo, kumquat, honey, yuzu – 22

Smoked beef tartare, egg yolk,
worcestershire glaze, horse radish – 24

Pulled lamb shoulder pie, mirepoix, rosemary,
mediterranean side salad – 26

Skirt steak, peppercorn sauce – 40

Black barley risotto, kale, porcini, crispi enoki – 26

Market fish, dashi broth, wombok – 40

with fries – 6 with house salad – 7

with rainbow carrots – 7

Sweets & Cheese

A big spoon of milo tiramisu – 6

Dark chocolate pudding,
anglaise (alc),
pistachio ice cream – 13

Artichoke crème brûlée – 12

Selection of cheeses, lavosh,
preserves – 22

Lawson Flats takes all efforts to accommodate guests' dietary needs, however we cannot guarantee that our food will be completely allergen free. If you need something specific please speak to one of our staff.

Cold Drinks

Juice – 6
orange or grapefruit or green

House Iced Tea – 9
house blend tea, fresh lemon, agave

Americano Shakerato – 7.5
double espresso, shake, filtered water

Horchata – 9
rice milk, cinnamon, house spiced syrup, almond

Shirley Temple – 9
ginger ale, lime juice, grenadine, cherry

(for our full wine and
cocktail list, just ask)

Wines

Tissot-Maire Cremant du Jura Brut – 15/75
NV, Jura

Brave New Wine ‘Mates & Lovers’ Pet Nat – 16/80
2022, Great Southern

Vine Collective Chardonnay – 16/80
2022, Margaret River

Nord Est Vermentino, Sardinia – 13/65
2021, Adelaide Hills

Brand Bros Stein & Fels Riesling – 17/85
2021, Pfalz

Dormilona ‘Skinny’ Sauvignon Blanc – 15/75
2022, Margaret River

Battles Rose – 16/80
2022, Geographe

Mon Tout ‘Cherry Picking’ Grenache – 16/80
2022, Swan Valley/Frankland River (chilled)

Higher Plane ‘Vanishing Point’ Syrah – 15/75
2022, Margaret River

Coulter Wines Sangiovese – 17/85
2021, Adelaide Hills

Hot Drinks

Classic Tea – 5.5
*peppermint, english breakfast, earl gray,
chamomile, sencha green*

House Tea – 6.5
*elderflower + ginger,
lawson flats blend, jasmine*

Coffee – from 4
by mano e mano

Chai Latte, Hot Chocolate – 5.5

Almond / Oat / Soy Milk – 0.4

Cocktails

Sanguine Sour – 21
gin, limoncello, egg white, blood orange sage soda

Free Bird – 22
*plantation pineapple rum,
contratto bitter, citrus*

Mezcal Tommy’s – 25
*del marguey mezcal, agave,
citrus, cucumber*

Mid Day Martini – 22
*italicus bergamot, gin, orange,
citrus, whites*

Beer

Lawson Draught, 4.7% – 9

Lightning Minds Non Alc Beer, 0.5% – 9

Wildflower Table Beer, 2.5% – 11

Otherside Harvest Red Ale, 5.4% – 13

Otherside Anthem Pale Ale, 6.2% – 13

Shelter Extra Pale Ale, 3.5% – 10

Shelter Lager, 4.2% – 13

Emu Draft, 3.0% – 5