

# LTO

## NEW YEAR'S EVE

– 150 per person  
5:30pm – 8:00pm

### TO START

#### house-baked focaccia

joseph's virgin olive oil, olsson's salt flakes *df/gfo*

### APPETISER

#### choice of one

#### kingfish crudo

blood orange, coastal herbs *df/gf*

#### heirloom tomatoes

avocado, pickled eschalot, basil *gf/vg*

#### byron bay burrata

white summer peach *gf/v*

### MAIN

#### choice of one

#### line caught gold band snapper

sardinian emulsion *df/gf*

#### baked gnocchi

arrabbiata sauce, mozzarella, basil *v*

#### grilled angus tenderloin 220gr

charred radicchio, aged balsamic *df/gf*

### SIDES

#### to share

#### young green leaves

hive & harvest honey vinaigrette *df/vg*

#### wood fired kipfler potatoes

confit garlic, rosemary *df/v/gfo*

### DESSERT

#### choice of one

#### lito tiramisu

marscapone, coffee *v*

#### lito signature cake selection *v*

We do our best to serve up dishes using seasonal and locally sourced produce where possible.  
For any additional info on allergens please ask one of our team.  
*v-vegetarian · vg-vegan · gf-gluten free · df-dairy free*

# LTO

## NEW YEAR'S EVE FOR KIDS

– 75 per child (aged 2–12)  
5:30pm – 8:00pm

### TO START

**panzanella salad**  
tomato, avocado, focaccia v

### MAIN choice of one

**steak and frites**  
wagyu beef tenderloin, broccoli, frites *df*

**spaghetti and meatballs**  
handmade pasta, lito signature meatballs *dfo/gfo*

**fish and chips**  
battered flathead, shoestring frites, tartare *df*

**chicken and potatoes**  
rotisserie chicken breast, roasted chats *df/gf*

### DESSERT

**lito gelato sundae**  
vanilla, stracciatella, chocolate chip v

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