

starters

- garlic bread /14**  
sourdough, garlic butter & cheese (v) (gf available)
- bruschetta /17**  
medley of tomato salsa, goats cheese, spiced honey balsamic dressing on grilled sourdough (v) (gf available)
- japanese chicken salad /17**  
marinated five spice crispy chicken w/ wombok, red cabbage, japanese dressing & crunchy wonton (gf available)
- margarita pizza /15**  
napoli, bocconcini & fresh basil, on a sourdough base (v) (gf available)
- vegetarian pizza /21**  
napoli, mushrooms, roasted capsicum, onion, grilled zucchini, bocconcini &, on a sourdough base (v) (gf available)
- scallop island /19**  
pan seared scallops & spicy chorizo rested on cauliflower puree, topped w/black garlic & wakame pearls (gf)

from the pan

- roasted vegetable gnocchi /32**  
housemade spinach gnocchi w/ oven roasted peppers, onion, zucchini, asparagus served on a bed of creamy pumpkin w/ caramelised walnut & goats cheese crumble (v)
- nasi goreng /34**  
prawn, pork, vegetables, egg, rice w/ indonesian nasi sauce served w/ grilled satay chicken, satay sauce & prawn crackers (gf available)
- lamb rogan josh /31**  
lamb cooked in aromatic spices, served w/ jasmine rice, grilled naan bread, sour cream (gf available)
- thai green barramundi /37**  
humpty doo barramundi served w/ jasmine rice, bok choy, asian salad & a thai green curry sauce (gf/df)
- seafood fettuccini /34**  
seafood, herb sauce infuse w/ white wine, tomato medley, wild rocket, pecorino cheese & chilli oil (gf available)

main fare

- chicken parmigiana /30**  
house crumbed chicken, napoli, cheese w/ steak fries, a crunchy house salad & honey mustard dressing
- pan seared chicken breast (skin on) /33**  
served w/ a creamy pesto mash potato, char-grilled vegetables, grilled cherry tomatoes & café au lait velouté (gf)
- beer battered flathead /29**  
served w/ steak fries, a crunchy house salad, honey mustard dressing & tartar sauce
- beef short rib /40**  
250-300 gram texan bbq beef short rib served w/ five bean cassoulet, creamy mash & char-grilled vegetables (gf)

from the grill

please allow up to 30 minutes for well-done steaks

- scotch fillet /46**  
MB2-3+ 300 gram scotch fillet served w/ crispy fried herbed kipfler potatoes, your choice of salad or vegetables w/ either red wine jus, pepper, mushroom or gravy (gf/df available)
- lakeside beef burger /27**  
baby gem lettuce, swiss cheese, beetroot relish, caramelised onion, smoked chipotle mayo in a potato bun served w/ steak fries
- vegetarian burger /29**  
veggie patty, baby gem lettuce, tomato, swiss cheese, caramelised onion, smoked chipotle mayo in a potato bun served w/ steak fries (vg available)
- pork cutlet /43**  
spice marinated king rib cutlet served on creamy sweet potato puree, char-grilled vegetables & cinnamon, rum infused apple chutney w/ jus gras sauce (gf)

on the side

- roasted pumpkin /15**  
oven roasted w/ almond flakes & goat cheese crumble (v/gf/vg available)
- charred dutch carrots & broccolini /12**  
char grilled, drizzled with extra virgin olive oil (gf/vg/v/df)
- creamy mash potato /10**  
truffle scented creamy mash potato (v/gf)
- house salad /12**  
mix lettuce, melody of tomatoes, radish, honey mustard dressing & goats cheese crumble (v/gf/veg available)
- chips /12**  
served w/ a house seasoning & aioli (v)
- add on sauces /4**  
red wine jus, pepper, mushroom or gravy

desserts

- sticky date /15**  
house made pudding served w/ a butterscotch sauce & vanilla bean ice cream
- vanilla pannacotta /15**  
vanilla pannacotta served w/ vanilla bean ice cream & fennel, pistachio biscotti (gf available)
- chocolate brownie /15**  
brownie topped w/ vanilla bean ice cream, orange segments, roasted hazel nuts & chocolate ganache
- classic pistachio tiramisu /15** *\*\*does contain alcohol*  
italian coffee flavoured finger biscuits, mascarpone cheese, chocolate, pistachio crumble & strawberries
- lakeside cheeseboard /25**  
selection of aged cheese w/ crackers, mixed berry compote, dried fruits, nuts & berries

(gf) – low gluten free friendly | (df) – dairy free | (v) - vegetarian | (vg) - vegan with alteration  
While we try to accommodate for guests, we cannot guarantee 100% trace free of all allergens & intolerances.

If you have an allergy, please make your wait staff aware

Room Service Fee \$5  
10% surcharge applies on public holidays

