

starters

Garlic Bread — 15

sourdough, garlic butter, cheese *(v, gf available)*

Bruschetta — 18

tomato, goat's cheese, honey balsamic, sourdough *(v, gf available)*

Vegetarian Pizza — 21

napoli, mushroom, capsicum, zucchini, bocconcini *(v, gf available)*

Margherita Pizza — 15

napoli, bocconcini, basil *(v, gf available)*

Lamb Kofta — 19

moroccan spice, salad, naan, minted tahini sauce

Scallops & Chorizo — 21

cauliflower purée, black garlic, wakame pearls *(gf)*

Arancini (3) — 19

chef selection, pumpkin purée, pepita crumble *(v)*

from the grill

Please allow up to 30 minutes for well-done steaks

Scotch Fillet (300g) — 49

kipfler potatoes, seasonal vegetables, choice of sauce *(gf, df available)*

Porterhouse (300g) — 46

sweet potato mash, seasonal vegetables, choice of sauce *(gf, df available)*

Lakeside Beef Burger — 29

swiss cheese, lettuce, tomato, beetroot relish, caramelised onion, pickles, chipotle mayo, fries

main fare

Chicken Parmigiana — 33

crumbed chicken, napoli, cheese, fries, house salad

Five Bean Cassolette — 35

five-bean coconut curry, herbs, grilled vegetables *(vg)*

Pan-Seared Chicken (Skin-On) — 35

mustard mash, charred vegetables, cherry tomato, velouté *(gf)*

Beer-Battered Flathead — 29

fries, house salad, tartare sauce

Braised Beef Cheek — 41

mixed mushroom risotto, broccolini, red wine jus *(gf)*

Lamb Shank — 43

sweet potato purée, grilled vegetables, rich jus

from the pan

Confit Duck Ravioli — 43

duck confit, spinach ravioli, orange & red wine broth, morels

Sri Lankan Devilled Chicken — 37

ceylon-spiced chicken, asian vegetables, devilled sauce, jasmine rice

Butter Chicken — 31

aromatic chicken curry, jasmine rice, grilled naan, sour cream

Thai Green Barramundi — 39

barramundi, bok choy, asian salad, green curry *(gf, df)*

Roasted Vegetable Fettuccine — 37

roasted vegetables, white wine herb sauce, pecorino, chilli oil *(v, gf available)*

on the side

Roasted Pumpkin — 15

almonds, goat's cheese *(v, gf, vg available)*

Charred Carrots & Broccolini — 12

olive oil *(gf, vg, df)*

Truffle Mash — 12

creamy, truffle scented *(v, gf)*

House Salad — 14

mixed leaves, tomato, radish, goat's cheese *(v, gf, vg available)*

Chips — 14

aioli *(v)*

Sauces — 4

red wine jus, pepper sauce, mushroom sauce or gravy

desserts

Sticky Date Pudding — 17

butterscotch, vanilla ice cream

Vanilla Panna Cotta — 17

pistachio biscotti *(gf available)*

Coconut Crêpe Rolls — 17

spiced coconut, coconut ice cream *(vg)*

Chocolate Tart — 17

chocolate mousse, fresh berries

Cheeseboard — 25

cheese, crackers, berry compote, dried fruits, nuts, berries



15% surcharge applies on Sundays & Public holidays
(gf) – low gluten free friendly | (df) – dairy free | (v) – vegetarian | (vg) – vegan
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