

LUNCH MENU

Breads

Confit garlic and herb bread on sourdough	GF available	8
Warm herb and garlic infused olives with roast capsicum and toasted ciabatta		10
Oven baked camembert fondue, toasted nuts, red cherries and ciabatta		14
Freshly baked mini bread loaf, beetroot relish, whipped garlic butter, balsamic and olive oil		13

Entree E M

King prawns in garlic and parsley butter with crusty ciabatta and braised truss tomato	GF bread available	20
Chilli salt and pepper squid, asian slaw, coriander, mint, Thai coconut and lime dressing	GF	19 28
Wild mushroom and parmesan arancini with rocket and pear salad, tomato chutney	V	16
Slow cooked lamb sugo tossed with hand rolled potato gnocchi, buffalo mozzarella and artichoke chips		18 28

Entree tasting plate to share

Seafood Delights: Grilled market fish, chilli salt and pepper squid, seared scallops, smoked salmon, braised mussels, pacific oysters and king prawns with lime aioli	GF	45
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Main

Crispy buttermilk chicken supreme, zucchini and potato fondant, crispy kale with mushroom jus	GF	29
Grilled market fish, sweet potato puree, roast carrot, buttered greens and gremolata	GF	32
Scotch fillet, crunchy fries, fennel salad, English mustard and red wine jus	GF	32
Baked mushrooms stuffed with fetta and pine nuts, sweet pea puree, buttered leek, roast tomato, smashed potato and broccolini	V GF	28
Flat head fillets beer battered with crunchy fries, mixed salad with honey mustard dressing, tartar sauce		28

Lighter Meals

Grilled lamb rump panzanella salad, Persian fetta, pine nuts, olives, croutons, rocket and pesto		24
Salad of grilled haloumi, pumpkin, beetroot, cherry tomatoes and walnuts with sherry vinaigrette	GF V	18

Burger or Wraps served with crunchy beer battered fries

Lentil sweet potato and capsicum patty, beetroot relish, lettuce, cheddar cheese, tomato and aioli	V	19
Slow cooked pulled pork with coleslaw, cheddar cheese, BBQ sauce and aioli		20
Southern fried chicken burger with tomato chutney, bacon, lettuce, cheddar cheese, tomato and chipotle aioli		20
USA Beef burger, tempura onion rings, tomato chutney, lettuce, tomato, cheddar cheese and American mustard		20

Gluten free bread and buns available add \$2.00

Crunchy beer battered fries with aioli		8
Sweet potato fries with aioli	GF	9

Set Lunch Special

With a complimentary glass of Lakehouse select wine

2 courses for \$47

3 courses for \$57

Starters

Chilli salt and pepper squid, asian slaw, coriander, mint, Thai coconut and lime dressing GF

Wild mushroom and parmesan arancini with rocket and pear salad, tomato chutney V

Slow cooked lamb sugo tossed with hand rolled potato gnocchi, buffalo mozzarella
and artichoke chips

Mains

Crispy buttermilk chicken supreme, zucchini and potato fondant, crispy kale and mushroom jus GF

Baked mushrooms stuffed with fetta and pine nuts, sweet pea puree, buttered leek, roast tomato,
smashed potato and broccolini V GF

Flat head fillets beer battered with crunchy fries, mixed salad with honey mustard dressing, tartar sauce

Desserts

Sticky date pudding with butterscotch sauce and vanilla bean ice-cream

Crème Caramel GF

Lakehouse panna cotta with poached pear and coconut granola

Wines

Please choose from

Craigmoore Sparkling Cuvee Brut

Barefoot Moscato, Circa 1858 Sauvignon Blanc

Circa 1858 Chardonnay or Circa 1858 Shiraz

Cascade premium light

XXXX Gold

No other discount or card offer available on this menu

Weekend surcharge \$2 per person / Public Holiday surcharge 15% per bill