

**Breads**(gluten free available)

**LUNCH MENU (available from 12-2pm)**

Garlic and herb bread with parmesan	<b>\$8</b>
Freshly made warm mini loaf, honey and wasabi butter and beetroot relish	<b>\$14</b>
Baked Brie with black berries, walnuts, thyme, and lavosh	<b>\$16</b>

**Entrées**

<b>Himalays chicken dumpling</b> <b>GF</b>	<b>\$19</b>
Chicken and vegie filling with spiced sesame tomato chutney	
<b>Hand rolled potato gnocchi</b> <b>V</b>	<b>\$18</b>
Mushroom, leek and pumpkin in creamy pesto and shaved parmesan	
<b>Vietnamese chilli pepper squid</b> <b>GF</b>	<b>\$19</b>
Vietnamese noodles,asian slaw,pea nuts,chilli coriander, saigon dressing on rice paper basket	
<b>Confit pressed pork belly</b> <b>GF</b>	<b>\$18</b>
wild puff rice,celeriac puree and sour cherry jus	

**Ploughman's Platter** **\$35**

Housemade dips,salami,cured meats,ciabatta bread,nuts,pickled veges,beetroot relish and havarti cheese,gouda,marinated olives and vanilla poached pear.

**Lakehouse Tasting plate** **\$40**

Twice cooked pork belly celeriac puree,chicken dumpling with tomato chutney,smoked beef brisket pie chilli pepper squid with wasabi aioli,fresh oysters and king prawns with vietnamese salad and nam jim

**Mains**

<b>Smoked slow cooked beef brisket</b> <b>GF</b>	<b>\$30</b>
potato cake, spinach, herb infused truss tomatos, wild mushroom and jus	
<b>Crispy Chicken supreme</b> <b>GF</b>	<b>\$29</b>
Dukkah roasted pumpkin, brocolini and dijon cream sauce	
<b>Pan Seared Tasmanian salmon</b> <b>GF</b>	<b>\$32</b>
Miso and sesame with Green Tea Soba noodles, compressed daikon and choy sum	
<b>Ravioli Pasta</b> <b>V</b>	<b>\$27</b>
Leek,pumpkin and sage ravioli ,spinach,arrabiata sauce and ricotta	
<b>Lamb rump (cooked medium)</b> <b>GF</b>	<b>\$32</b>
Nigella crushed lamb rump,smashed chats, pea puree,snow peas tendrils,kumara chips and jus	
<b>Fresh Linguini Pasta</b>	<b>\$28</b>
King prawns,chorizo,olives and chilli linguini pasta,cherry tomatoes and lemon butter sauce	

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

**V** Vegetarian

**GF** Gluten Free

**GFA** Gluten Free Available

# THE LAKEHOUSE CAFÉ

AT MURRAYSBEACH

## Lunch Menu (available from 11:30 -3pm)

### Lighter meals/burgers or wraps(served with beer batter chips)

<b>Soup of the day with toasted house bread</b>	<b>\$14</b>
<b>Peaking Duck spring rolls</b>	<b>\$18</b>
Noodles,Asian slaw,peanuts,fried onion,Thai dipping sauce	
<b>Three pigs burger GFA</b>	<b>\$20</b>
Slow cooked pulled pork,grilled Spanish chorizo,crispy pork belly,coleslaw and smokey bbq sauce	
<b>Moroccan spice chicken burger</b>	<b>\$20</b>
Flamed grilled chicken breast,bacon,cheese,tomato,lettuce and Moroccan sauce	
<b>Vegie burger VGFA</b>	<b>\$19</b>
Pumpkin,capsicum and chickpea Pattie, beetroot jam, slice tomatoes,lettuce,tasty cheese and hummus	
<b>USA Beef burger GFA</b>	<b>\$20</b>
Gourmet beef Pattie, tempura onion rings, slice tomatoes,tasty cheese and mustard aioli	
<b>Beer Battered Fish and Chips</b>	<b>\$28</b>
Fish of the day, chips and mixed salad served with lemon, tartare sauce and honey mustard dressing	
<b>Warm Vegie salad VGF</b>	<b>\$18</b>
Grilled haloumi,broccolini,quinoa,spinach,toasted cashew,butternuts pumpkin and sherry vinaigrette	
	Add:grilled Moroccan chicken <b>\$5</b>
<b>Grilled Lamb salad GF</b>	<b>\$24</b>
Butter beans,grain herbs salad,sumac,baked eggplant,feta and pesto dressing	

### Sides

Beer batter chips	<b>\$8</b>
Sweet potato chips with <b>GF</b>	<b>\$9</b>
Greek salad	<b>\$8</b>

### Desserts

Please see cake cabinet for todays desserts

**Gluten free bread and buns available add \$2.00**

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