



## Breads

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### **Tomato & Feta Bruschetta**

Toasted ciabatta bread with garlic, tomato, Feta and basil

\$14

### **Grilled Garlic Bread with Mozzarella**

Layered with garlic butter & cheese on Artisan bread

\$10

## Entrées

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### **Tomato Gazpacho with Pancetta**

Chilled soup made with tomato, cucumber, garlic & fresh herbs served with artisan bread

\$12

### **Shrimp Ceviche**

Poached shrimp with avocado, coriander and baby cos lettuce

\$18

### **Seared Chicken & Grilled Fresh Pineapple Scaloppini**

Thinly sliced chicken with grilled pineapple, rocket, cherry tomatoes & lime dressing

\$16

### **Seafood Selection**

Pan-seared NZ scallops, prawns & mussels, saffron infused French toast with lemon butter sauce

\$26

## Salads, Pasta & Risotto

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### **Peppered Tropical Fruit with Watercress, Baby Cos & Vanilla Bean Dressing**

Add Prosciutto - \$11 or Smoked Salmon - \$ 11

\$21

### **Duck with Quince Glazed Salad**

Cooked medium-rare with lettuce, mung bean, cucumber & orange

\$26

### **Creamy Cashew Pesto and Mushroom Tagliatelle (Vegan)**

Pasta, spinach, basil & peas with olive oil and balsamic vinegar

\$23

### **Spring Pea Risotto with flame-grilled Capsicums & Prosciutto**

Arborio rice mixed with green pea puree then topped with grilled capsicums & shaved prosciutto

\$25

**\*\* SEE OUR BLACK BOARD MENU FOR FURTHER MENU OPTIONS**

**\*\* GLUTEN FREE & DAIRY FREE OPTIONS AVAILABLE ON REQUEST**



## Mains

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<b>Euro/Indian Butter Chicken Curry</b> Tender chicken curry served with garlic naan, coriander rice & condiments	\$30
<b>Pan Seared Stewart Island Salmon, Baby Spinach &amp; Risotto</b> Topped with lemon scented hollandaise & wilted spinach, finished with watercress pesto	\$34
<b>Five Spiced &amp; Twice Cooked Pork Belly, Prunes &amp; Granny Smith Apple Salad</b> With spice & maple syrup rub, marsala sauce, crushed Agria potatoes & vegetables	\$35
<b>Lamb Rump with Cucumber, Capsicum &amp; Tomato Salsa</b> Seared then roasted lamb rump cooked medium rare, served with baby carrots & herb roast tomatoes	\$39
<b>Scotch Fillet</b> Grilled scotch fillet Lake Bistro Agria potato wedges & salad, finished with a choice of mushroom, red wine or garlic sauce	\$35
<b>Eye Fillet of Beef Romesco</b> Eye fillet of beef seared on the grill then oven baked, served with baby vegetables, nutty roast capsicum & tomato puree. Finished with meat jus then topped with micro greens	\$39

## Sides

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<b>Fries</b>	\$6
<b>Steamed Vegetables with Lemon Scented Olive oil</b>	\$8
<b>Green Leafy with Pear side Salad</b>	\$7
<b>Fried Eggs (2)</b>	\$5
<b>Agria Mash, with EV olive oil</b>	\$7

## Desserts

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<b>Chai Crème Brûlée</b> Classic brûlée served with lemon biscotti	\$12
<b>Coconut Parfait with Lemongrass Crème Anglaise &amp; Fruit Puree</b> Creamy parfait & fresh lemony anglaise with summer fruit puree	\$12
<b>Rich Chocolate Tart</b> With chocolate chilli sorbet	\$12
<b>Ice Cream Sundae</b> Vanilla & Pineapple Lump ice cream with wafers & cream - served with choice of chocolate, berry or passionfruit sauce	\$12
<b>Cheese Board</b> Selection of cheeses with fresh & dried fruit & crackers	\$16