



### Small Plate

<b>SMOKED KAHAWAI &amp; SEAFOOD CHOWDER</b> with toasted sourdough - <b>GF*</b>	<b>15</b>
<b>SALT &amp; PEPPER SQUID</b> with grilled lemon, rocket and wasabi pesto	<b>17</b>
<b>DUCK FAT FRIES</b> with lime and paprika - <b>GF*</b>	<b>9.5</b>
<b>HOT WINGS</b> with buffalo sauce	<b>14.5</b>
<b>STICKY PORK BELLY</b> coated with sesame and honey, sweet soy with asian slaw - <b>GF*</b>	<b>16</b>
<b>STEAMED MUSSELS</b> with white wine, cream and fresh bread - <b>GF*</b>	<b>18</b>
<b>GARLIC BREAD</b> Grilled sourdough bread with herb and garlic butter	<b>10</b>

### Pizza

<b>SMOKED CHICKEN</b> , brie & cranberry with rocket - <b>GF*</b>	<b>23</b>
<b>PEPPERONI</b> , jalapeno with capers, red onion & mozzarella - <b>GF*</b>	<b>23</b>
<b>MARGARITA</b> with bocconcini, tomato, basil & mozzarella homemade pizza sauce - <b>VEGE - GF*</b>	<b>23</b>
<b>PULLED BEEF</b> with sliced olive red onion jam, mushroom, and mozzarella - <b>GF*</b>	<b>23</b>

*Gluten free base - \$5*

### Burgers

<b>GRILLED HALLOUMI</b> , field mushroom, tomato, basil pesto with steak fries - <b>VEGE - GF*</b>	<b>23</b>
<b>GRILLED CHICKEN</b> , brie, tomato and bacon with slaw and steak fries - <b>GF*</b>	<b>23</b>
<b>BEER BATTERED FISH</b> with slaw, tartare and steak fries - <b>DF*</b>	<b>25</b>
<b>PULLED BEEF</b> braised with dark ale and steak fries - <b>DF*</b>	<b>23</b>

*All burgers served with a brioche bun. Gluten free bun - \$4*

### Mains

<b>SEAFOOD SELECTION</b> Pan-seared scallops, prawns and mussels on saffron infused french toast with lemon butter sauce	<b>32</b>
<b>SCOTCH FILLET - 250g</b> Char-grilled to your liking with creamy agria mash with chive oil, roast vegetables and red wine jus - <b>DF*, GF*</b>	<b>35</b>
<b>RISOTTO WITH SEAFOOD</b> Arborio rice, crayfish bisque with grilled prawns and scallops - <b>DF*, GF*</b>	<b>35</b>
<b>DRUNKEN FISH &amp; CHIPS</b> Beer battered fresh fish with slaw, crispy fries, lemon, and tartare - <b>DF*</b>	<b>26</b>
<b>EURO/BUTTER CHICKEN</b> Tender chicken curry, garlic naan, basmati rice and condiments	<b>26</b>
<b>CHICKEN SALAD</b> Grilled chicken thigh with charred seasonal vegetables and leafy greens - <b>GF*</b>	<b>24</b>
<b>ROASTED VEGETABLE SALAD</b> Seasonal vegetables with polenta and basil pesto dressing - <b>VEGE - GF*</b>	<b>22</b>

#### **ALLERGIES & DIETARY REQUIREMENTS:**

Menu items labelled with **GF\*** – **gluten free** or **DF\*** – **dairy free** can be ordered to suit these dietary requirements on request.

Please note that we try our very best to avoid cross-contamination, however if you have any allergies please be aware that all our menu items may contain or come into contact with **WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK**. Please talk to our friendly staff if you have any questions.



## Platters

**LAKE BISTRO DELI PLATTER** 40  
Selection of cured meats including Prosciutto wrapped grissini, olives, filled peppers, hummus with sundried tomatoes, almonds, and toasted pita bread

**SURF & TURF PLATTER** 40  
Sesame pork bites, hot chicken wing, salt and pepper squid, sweet chilli battered prawns, with duck fat fries, slaw, and condiments

**NEW ZEALAND CHEESE PLATTER** 24  
Selection of blue, aged cheddar and brie accompanied with dried and fresh fruit, crackers, quince paste

*All platters are for two people.*

## Sides

*(GF option available for all sides)*

**ROASTED VEGETABLES** 8  
tossed in olive oil & lemon

**LEAFY GREENS** 6  
with tomato & cucumber

**FRIED EGG (2)** 5

**CREAMY AGRIA MASH** 7.5  
with chive oil - *DF\**

**CURLY FRIES** 7.5  
with garlic aioli and tomato relish

**STEAK FRIES** 7.5  
with tomato sauce and garlic aioli

## Kids

**MAC & CHEESE** 13

**MINI GRILLED CHICKEN BURGER** with fries 13

**BATTERED FISH & CHIPS** with tartare 13

**MINI PIZZA** with ham and cheese 13

*All kids' meals are served with a soft drink or juice and accompanied with kids' chocolate ice-cream or for dessert.*

## Desserts

**CRÈME BRULEE** 12  
with lemon biscotti - *GF\**

**STICKY DATE PUDDING** 12  
with brandy sauce and cream

**APPLE & RHUBARB CRUMBLE** 12  
with ice cream and anglaise with cream

**TRIPLE FLAVOURED ICE CREAM** 12  
with chocolate wafer and cream

**CHOCOLATE & COFFEE MUD CAKE** 12  
with walnut & pecan ice cream

## Lake Bistro Favourites

**Slow cooked Lamb shoulder rack** 39  
Nestled on creamy agria mash with chive oil, broccolini and mint infused jus - *GF\**

**T Bone – 300g** 40  
Char-grilled to your liking served with roast vegetables, fries and red wine jus - *GF\**