



SMALL PLATES

SMOKED KAHAWAI & SEAFOOD CHOWDER

15

CHEF'S SPECIALITY SOUP WITH TOASTED SOURDOUGH (*GF)

SALT & PEPPER SQUID

17

SERVED ON A BED OF ROCKET, WASABI PESTO AND GRILLED LEMON

STEAMED MUSSELS

18

IN A CREAMY WHITE WINE SAUCE AND FRESH TOASTED BREAD (*GF)

STICKY ASIAN PORK BELLY

16

COATED IN HONEY, SWEET SOY AND SERVED ON ASIAN SLAW (GF) (DF)

HOT WINGS

16

SERVED WITH BUFFALO SAUCE (GF)

HERB CRUSTED VENISON

24

PAN SEARED WITH A REDCURRANT REDUCTION, SERVED ON AN APPLE AND MICROCRESS SALAD (GF) (DF)

GRILLED MARINATED TOFU

18

IN A LEMON & TOASTED SESAME MARINADE WITH GRILLED VEGETABLES & EGGPLANT RAGOUT - (V) (GF)

GARLIC BREAD

10

GRILLED SOURDOUGH WITH HERB AND GARLIC BUTTER

PIZZA

*GF BASE AVAILABLE ADD \$5

SMOKED CHICKEN, BRIE & CRANBERRY

23

GARNISHED WITH ROCKET

PEPPERONI

23

JALAPENO WITH CAPERS, RED ONION & MOZZARELLA

MARGHERITA

23

LAKE BISTRO PIZZA SAUCE, MOZZARELLA, TOMATO & BASIL

PULLED BEEF

23

WITH SLICED OLIVE, RED ONION JAM, MUSHROOM & MOZZARELLA

BURGERS

ALL SERVED ON A TOASTED BRIOCHE BUN WITH STEAK FRIES

*GF BUN AVAILABLE - ADD \$4 OR BUNLESS

ALE BRAISED PULLED BEEF

25

TOPPED WITH AGED CHEDDAR & BEETROOT RELISH SERVED WITH LAKE BISTRO STEAK FRIES

MARINATED GRILLED CHICKEN, BRIE & BACON

25

SERVED WITH LAKE BISTRO STEAK FRIES AND 'SLAW

BEER BATTERED FISH

25

SERVED WITH 'SLAW, TARTARE & FRESH LEMON - DF

GRILLED HALLOUMI BURGER

25

FIELD MUSHROOM. TOMATO & BASIL PESTO - (V)

SALADS

LAKE BISTRO JF SALAD

26

ASIAN MARINATED CHICKEN THIGH WITH LEAFY SALAD, TOASTED ALMONDS & SWEET CHILLI & LIME DRESSING (GF)

TOMATO & HALLOUMI SALAD

26

GRILLED HALLOUMI WITH QUINOA, ROCKET & VANILLA BEAN DRESSING (V) (GF)

MORROCAN CHICKEN SALAD

26

CHICKEN THIGH RUBBED IN MORROCCAN SPICES WITH CITRUS & LEAFY SALAD (GF) (DF)

LAKE BISTRO SIGNATURE DISHES

A SELECTION OF OUR MOST POPULAR DISHES

SLOW COOKED LAMB RACK

39

SERVED WITH CREAMY POTATO GRATIN, BROCCOLINI & MINT INFUSED JUS (GF)

SALMON EN PAPILOTE

39

NZ SALMON BAKED IN A PARCEL WITH BABY VEGETABLES SERVED WITH CRUSHED PEAS & A LEMON CHIVE HOLLANDAISE (GF)

EYE FILLET OF BEEF ROMESCO

39

NZ EYE FILLET OF BEEF SEARED ON THE GRILL & OVEN BAKED, SERVED WITH GARLIC THYME ROASTED PICCOLLO POTATOES, NUTTY ROAST CAPSICUM, TOMATO PUREE, JUS & MICROGREENS (*GF)

LAKE BISTRO TOMATO LEAF PANEER

28

HOMEMADE PANEER INFUSED WITH TOMATO LEAF, FRESH TOMATO & MINT CHUTNEY (V)

LAKE BISTRO MAINS

LAKE BISTRO SEAFOOD SELECTION

32

PAN SEARED SCALLOPS, PRAWNS AND MUSSELS ON SAFFRON INFUSED FRENCH TOAST WITH LEMON BUTTER SAUCE

250G SCOTCH FILLET STEAK

35

CHARGRILLED TO YOUR LIKING SERVED WITH A CREAMY POTATO GRATIN, ROASTED VEGETABLES & RED WINE JUS (DF) (GF)

SEAFOOD RISOTTO

35

ARBORIO RICE, INFUSED CRAYFISH BISQUE WITH GRILLED TIGER PRAWNS & SCALLOPS DF GF

LAKE BISTRO DRUNKEN FISH & CHIPS

26

BEER BATTERED FRESH FISH WITH FRIES, SLAW LEMON & TARTARE

SHARING PLATTERS

ALL PLATTERS PERFECT FOR 2 TO SHARE

LAKE BISTRO ANTIPASTO DELI PLATTER 40

SELECTION OF CURED MEATS INCLUDING PROSCUITTO WRAPPED GRISSINI, OLIVES, FILLED PEPPERS, HUMMUS WITH SUNDRIED TOMATOES, ALMONDS AND TOASTED PITA BREAD
VEGAN OPTION AVAILABLE

SURF & TURF 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 (V)

LAKE BISTRO KETO PLATTER 40

A SELECTION OF LAKE BISTRO'S KETO ANTIPASTO (KE) (GF)

SIDES

ROASTED VEGETABLES 8

TOSSED IN OLIVE OIL & LEMON

LEAFY GREENS 6

WITH TOMATO & CUCUMBER

FRIED EGG (2) 5

CREAMY POTATO GRATIN 7.5

CURLY FRIES 7.5

WITH GARLIC AIOLI AND TOMATO RELISH

LAKE BISTRO STEAK FRIES 7.5

WITH TOMATO SAUCE AND GARLIC AIOLI

DUCK FAT FRIES 9.5

WITH LIME & PAPRIKA

ALL SIDES AVAILABLE GLUTEN FREE

KIDS MENU

LAKE BISTRO MAC & CHEESE (V) 13

MINI GRILLED CHICKEN BURGER 13

WITH FRIES - CAN BE GF (+\$4) & DF

BATTERED FISH & CHIPS 13

WITH TARTARE

MINI HAM & CHEESE PIZZA 13

ALL KIDS MEALS ARE SERVED WITH A SOFT DRINK OR JUICE & ACCOMPANIED WITH KIDS ICE-CREAM FOR DESSERT.

DESSERTS

INDULGENT CHOCOLATE TART 12

BAKED CHOCOLATE TART WITH A CHOCOLATE & BAILEYS MOUSSE SERVED WITH WALNUT & PECAN ICE CREAM

BLUEBERRY & APPLE PIE 12

SERVED WITH CREME ANGLAISE & VANILLA ICE CREAM

BRANDY SNAP ICE CREAM SELECTION 12

SERVED WITH FRESH FRUIT IN A BRANDY SNAP BASKET, WITH CHOCOLATE SAUCE & WHIPPED CREAM

STICKY DATE PUDDING 12

WITH BRANDY SAUCE & CREAM

WHITE CHOCOLATE CRÈME BRÛLÉE 12

WITH LEMON BISCOTTI

SORBET DUO 12

REFRESHING COCONUT & MANGO SORBET (VG)

TEMPTATION DESSERT PLATTER 40

- WHITE CHOCOLATE BRÛLÉE
- RHUBARB PANNA COTTA
- TIRAMISU
- CHOCOLADE CREMEUX
- REFRESHING BACARDI & COCONUT SORBET
- LEMON TARTLET WITH FRESH BERRIES

FOR 2 OR MORE TO SHARE

A SELECTION OF HOMEMADE SWEET SLICES & CAKES ARE AVAILABLE ALL DAY, ASK A FRIENDLY STAFF MEMBER FOR TODAY'S SELECTION.

ALLERGIES & DIETARY REQUIREMENTS

Please inform your server if you have any specific dietary requirements or allergies.

Menu items labelled with GF (Gluten free) or DF(Dairy Free) can be ordered to suit these dietary requirements upon request. Please note we do our very best to avoid cross-contamination, however all menu items may contain or have come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK.

(V) Vegetarian (GF) Gluten Free (*GF) Gluten Free option available (DF) Dairy Free (VG) Vegan (KE) Keto