



SMALL PLATE

SMOKED KAHAWAI & SEAFOOD CHOWDER chef's specialty soup with toasted sourdough <i>(GF Bread Option available)</i>	18
SALT & PEPPER SQUID served on a bed of rocket, wasabi pesto and grilled lemon	21
STEAMED MUSSELS in a creamy white wine sauce with fresh, toasted bread <i>(*GF)</i>	21
STICKY PORK BELLY coated in honey and sweet soy, served with asian slaw (GF) (DF)	20
HOT WINGS served with buffalo sauce (GF)	20
HERB CRUSTED VENISON pan seared with a red currant reduction, served on an apple & micro cress salad	27.5
CAULIFLOWER & SHITAKE ARANCINI creamy mushroom & cauliflower risotto balls, Almond crusted served with olive oil garlic aioli (KETO, GF, V)	24
HERB BAKED PORTOBELLO MUSHROOM with bacon and brie served with a creamy blue cheese sauce (KETO, GF)	25.5
GARLIC BREAD grilled sourdough with herb & garlic butter	12

BISTRO PLATTERS

PERFECT FOR 2 TO SHARE

ANTIPASTO DELI PLATTER selection of cured meats including prosciutto, wrapped grissini, olives, filled peppers, hummus with sundried tomatoes, almonds and toasted pita bread	48
LAKE BISTRO SURF & TURF PLATTER sesame pork bites, hot chicken wing, salt & pepper squid, sweet chilli battered prawns, with duck fat fries, slaw and condiments	48
NEW ZEALAND CHEESE PLATTER selection of blue, aged cheddar and brie accompanied with dried and fresh fruit, crackers, Bonshaw Honeycomb, and quince paste	29
LAKE BISTRO KETO PLATTER a selection of lake bistro's keto antipasto <i>(GF, KETO)</i>	52
VEGAN/VEGETARIAN PLATTER artichoke, sun-dried tomatoes, balsamic slow roasted black tomato, field mushroom with baby spinach, grilled broccolini, peppers with roasted almonds, pickles, tofu salad oils and dipping sauce (V, VG)	48

LAKE BISTRO MAINS

LAKE BISTRO SEAFOOD SELECTION pan seared scallops, prawns and mussels on saffron infused french toast with lemon butter sauce	43.5
250g SCOTCH FILLET chargrilled to your liking, served with a creamy potato gratin, roasted vegetables and red wine jus (DF) (GF)	42
SEAFOOD RISOTTO arborio rice, infused crayfish bisque with grilled tiger prawns and scallops (DF) (GF)	42
LAKE BISTRO DRUNKEN FISH & CHIPS beer battered fresh fish with fries, slaw, lemon and tartare (DF*)	29

**Ask the team for Daily Specials -
such as our fresh Hawkes Bay Fish of the day**

LAKE BISTRO SIGNATURE DISHES

SLOW COOKED LAMB SHOULDER RACK served with creamy potato gratin, broccolini and mint infused jus <i>(GF)</i>	46.5
SALMON EN PAPILOTE nz salmon baked in a parcel with baby vegetables, with crushed peas and lemon-chive hollandaise (GF)	46.5
EYE FILLET OF BEEF ROMESCO nz eye fillet of beef, grill seared and oven baked, with garlic thyme roasted piccolo potatoes, nutty roast capsicum, tomato puree jus and microgreens (GF)	46.5
LAKE BISTRO TOMATO LEAF PANEER homemade paneer infused with tomato leaf, fresh tomato and mint chutney (V)	33.5

LAKE BISTRO KETO

LAKE BISTRO PORK BELLY slowly cooked in clarified herb butter served with homemade braised sauerkraut, cauliflower puree and star anise jus (GF)	46.5
KETO SCOTCH FILLET STEAK grilled to your liking, served with cauliflower mash, keto vegetables, parsley & garlic butter medallion and creamy mushroom sauce (GF)	49.5
PAN FRIED CRISPY SKIN-ON SALMON fried crispy skin salmon served with minted peas and cauliflower risotto, a creamy bisque and shaved fennel (GF)	49.5

We adhere to strict ketogenic diet guidelines as much as possible. If you have any specific questions please ask a member of the Lake Bistro Team.



SALADS

- GRILLED MARINATED TOFU** 22
in a lemon & toasted sesame marinade with grilled vegetable & eggplant ragout (V) (GF)(VG)
- LAKE BISTRO JF SALAD** 31.5
asian marinated chicken thigh with leafy salad, toasted almonds and sweet chilli-lime dressing (GF)
- TOMATO & HALLOUMI SALAD** 31.5
grilled halloumi with quinoa, rocket and vanilla bean dressing (GF) (V) **Add chicken thigh \$6**
- MOROCCAN CHICKEN SALAD** 31.5
chicken thigh rubbed in moroccan spices with citrus & leafy salad (GF) (DF)

BURGERS

ALL SERVED ON A TOASTED BRIOCHE BUN WITH STEAK FRIES
*GF BUN AVAILABLE - **ADD \$4, OR BUNLESS**

- ALE BRAISED PULLED BEEF** 29
topped with aged cheddar and beetroot relish served with lake bistro fries.
- MARINATED GRILLED CHICKEN, BRIE & BACON BURGER** 29
served with lake bistro fries and slaw
- BEER BATTERED FISH BURGER** 29
served with slaw, tartare and fresh lemon (DF)
- GRILLED HALLOUMI BURGER** 29
field mushroom, tomato and basil pesto (V)

PIZZA

*GF BASE AVAILABLE ADD \$5

- SMOKED CHICKEN, BRIE & CRANBERRY** 28
garnished with rocket
- PEPPERONI** 28
jalapeno with capers, red onion and mozzarella
- MARGHERITA** 28
lake bistro pizza sauce, mozzarella, tomato and basil
- PULLED BEEF** 28
with sliced olives, red onion jam, mushrooms and mozzarella
- KETO PULLED PORK PIZZA** 33.5
slow cooked pulled pork, grilled bacon, mushrooms, olives, capsicum, herbs, tomato sauce and brie on a cheesy **almond pizza base**

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**

LAKE BISTRO SIDES

ALL SIDES AVAILABLE GLUTEN FREE

- ROASTED VEGETABLES** 10
tossed in olive oil and lemon
- LEAFY GREENS** 7.5
with tomato and cucumber
- FRIED EGG (2)** 6
- CREAMY POTATO GRATIN** 9
- CURLY FRIES** 9
with garlic aioli and tomato relish
- LAKE BISTRO STEAK FRIES** 9
with tomato sauce and garlic aioli
- DUCK FAT FRIES** 11.5
with lime and paprika
- CAULIFLOWER MASH** 11.5
keto mash (GF)
- KETO SALAD** 10.5
leafy green salad with keto dressing (GF)

LAKE BISTRO KID'S MENU

All Kid's meals are served with a soft drink or juice & accompanied by a kid's ice cream for dessert

- LAKE BISTRO MAC & CHEESE** 15.5
- MINI GRILLED CHICKEN BURGER** 15.5
with fries - (*GF + \$4) (DF)
- BATTERED FISH & CHIPS** 15.5
with tartare sauce
- MINI HAM & CHEESE PIZZA** 15.5

DESSERTS

- INDULGENT CHOCOLATE TART** 15
baked chocolate tart with a chocolate & baileys mousse, served with walnut & pecan ice cream
- BLUEBERRY & APPLE PIE** 15
served with creme anglaise and vanilla ice cream
- BRANDY SNAP ICE CREAM** 15
served with fresh fruit in a brandy snap basket with chocolate sauce and whipped cream
- STICKY DATE PUDDING** 15
with brandy sauce & cream
- WHITE CHOCOLATE CRÈME BRÛLÉE** 15
with lemon biscotti
- SORBET DUO** 15
refreshing coconut & mango sorbet (VG)
- KETO CRÈME BRÛLÉE** 18
almond, coconut & lemon biscotti (GF)
- KETO CHEESE BOARD** 35
selection of nz cheese, served with keto crackers, pumpkin paste, nuts and berry jam (GF)
(Ideal for 2)