

THE LAKESIDE

RESTAURANT & BAR

Surrounded by towering karri forest in the lush Pemberton region, Lakeside Restaurant is situated on the banks of tranquil Lake Beedelup and provides one of the region's most unique dining experiences.

Here you can immerse yourself in breathtaking forest scenery, with 180-degree lakeside views while enjoying some of the Southern Forest's finest fresh produce.

Our chefs take the utmost pride in selecting and preparing a menu that highlights the diverse range of local produce, accompanied by a selection of premium wine from across the region.

At Lakeside Restaurant you can truly unwind and indulge your senses while surrounded by the sights and sounds of this stunning forest landscape.

Join us as we take you on a forest experience like no other.

BREAKFAST MONDAY to FRIDAY 7:00 am - 9:30 am

SATURDAY to SUNDAY 7:00 am - 10:00 am

LUNCH FRIDAY to SUNDAY 12:00 pm - 2:00 pm

DINNER MONDAY to SUNDAY 5:30 pm - 8:30 pm

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ENTRÉE

STONE BAKED SOURDOUGH BREAD <i>whipped Manjimup truffle butter, dukkha spice</i>	13.50
BRUSCHETTA <i>toasted sourdough bread whipped Danish fetta, heirloom tomatoes, caramelized onion, balsamic</i>	14.50
BUTTER POACHED PEMBERTON MARRON <i>roasted cauliflower puree, Margaret River venison chorizo, avocado</i>	19.00
PARSNIP, COCONUT & THYME SOUP <i>truffle cheese toast</i> <i>additional smoked trout \$ 12.00</i>	14.50
SLOW COOKED LAMB CUTLET <i>smashed peas, black olive, tomato</i>	18.50
LOCAL TASTING PLATE <i>venison chorizo, mushroom truffle tapenade, smoked trout pâté, Margaret River cheese</i>	35.00

Please advise your server of any dietary requirements or allergies in order for our chefs to accommodate. Whilst all gluten free meals on this menu are prepared utilising gluten free ingredients, please be aware that gluten is present in the kitchen facility.

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MAINS

CRISPY SKIN OCEAN TROUT <i>braised fennel, white bean, lemon, olive oil</i>	36.00
FIVE SPICE CONFIT DUCK LEG <i>forest mushroom, lentils du Puy, greens</i>	35.00
SMOKED TROUT FETTUCCHINE <i>penne olive oil, butter, confit garlic, basil, chilli, fried herbs</i>	36.00
PORK BELLY <i>caramelized pear, blue cheese pangrattato, carrot puree</i>	33.00
SCOTCH FILLET <i>truffle potato, candied swiss brown, broccolini with port jus</i> additional half marron \$14.00	45.00
TEN HOUR SLOW COOKED PUMPKIN <i>winter Sicilian caponata, wild mushroom, lentils du Puy</i>	28.00

SIDES

\$10.00 each

broccolini & almonds
truffle mashed potato
rustic fries & confit garlic aoli
garden salad
sliced sourdough bread

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DESSERT

STICKY DATE & PECAN PUDDING <i>butterscotch sauce, vanilla bean ice-cream</i>	16.00
PEMBERTON HONEY ROASTED PEAR <i>chai tea crumble with white chocolate double cream</i>	16.00
HOT CHOCOLATE POPCORN <i>marshmallows, nuts</i>	16.00
CHEESE PLATE <i>assorted cheese, port fig paste</i>	35.00

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