



THE
LAKESIDE
RESTAURANT & BAR

DINNER
5.30pm to 8.30pm

TO START

TURKISH BREAD	14.5
whipped white bean hummus, house made compound butter (GFO)	
BRUSCHETTA	14.5
heirloom tomato, caramelized onion, feta (GF)	
KANGAROO FILLET	22 / 36
chimichurri, roasted capsicum coulis, rocket salad starter or main option (GF)	
SEASONAL SOUP	17
soup of the day with toasted bread (GFO)	
TRIO OF ARANCINI	21
sundried tomato, pumpkin, mushroom	
SMOKED CHICKEN SALAD	22 / 36
macadamia, fried chat potato, rocket, semi dried tomato, spring onion, aioli dressing starter or main option (GF)	
CHARCUTERIE PLATE	36
house smoked chicken, prosciutto, salami, marinated olives, assorted accompaniments, toasted sourdough (GFO)	

MAINS

PAN FRIED FISH	38
fish of the day, sweet and sour caponata, green tahini sauce	
PAN SEARED CHICKEN BREAST	33
roasted broccolini, parmesan, creamy sundried tomato sauce (GF)	
MASALA CURRY	29
cauliflower, sweet potato, spinach in spiced tomato- based sauce, saffron rice, coconut raita, poppadom (V)	

MAINS CONT.

SEAFOOD SAFFRON LINGUINE	38
prawns, squid, scallops, fish pieces, semi dried tomatoes, garlic, cream (GFO)	
BEEF RAGU	38
braised beef chuck, tomato & red wine sauce, rigatoni pasta, parmesan (GFO)	
MANJIMUP PORK CHOP	42
creamy cauliflower puree, silver beet, house jus (GF)	
SCOTCH FILLET	52
truffle mash, caramelized baby onions, flat mushroom, house jus (GF)	

SIDES

ROASTED CHAT POTATOES	9
garlic	
FRIED CHAT POTATOES	11.5
truffle oil, parmesan	
SEASONAL GREENS	9
brown butter	
PAN FRIED SPROUTS	10
cabbage, bacon bits	
RUSTIC FRIES	10
ketchup, house aioli	
GARDEN SALAD	8.5
lemon dressing	

DESSERTS

BANOFFEE TRIFLE	16
caramelized banana, chocolate torte, Chantilly cream, peanut butter fudge gelato (GF)	
PANACOTTA	16
white chocolate, orange, biscotti (GFO)	
STICKY DATE PUDDING	16
vanilla ice cream, toffee sauce (GF)	
PEACH & CHERRY CRUMBLE	16
vanilla ice cream (VO)	
SOUTHWEST WA CHEESE	14.5/24.5/32.5
Select 1, 2 or 3 cheeses from Brie, Blackwood Blue or Cheddar with dried fruits & crackers	

Please advise a Team member of any dietary requirements or allergies in order for our Chef's to accommodate. Whilst all gluten free items on this menu are prepared using gluten free products, please be aware that gluten & nuts are present in the kitchen.