



# The Lodge

Bar · Dining · Functions

## START / NIBBLE

12pm–8.30pm

**GARLIC PIZZA BREAD** 14

garlic butter, mozzarella

**FRIES** 10

ketchup, aioli

**LOADED FRIES** 18

fries, braised beef ragu, fresh chilli, mozzarella

**MARINATED OLIVES** 12

garlic, herbs, olive oil (V)

**SEASONAL SOUP** 17

soup of the day with toasted bread (GFO)

**BAKED BRIE** 19

whole baked brie, local truffle oil, Pemberton honey, melba toast

**WARM MINI FLAT BREAD** 18

pickled shallots, lemon & mint yoghurt, chilli jam, grilled lamb skewer **or** halloumi

**CHARCUTERIE PLATE** 36

prosciutto, salami, n'duja, marinated olives, assorted accompaniments, toasted sourdough (GFO)

## MAINS

12–2.30pm / 5–8.30pm

**FISH & CHIPS** 32

WA caught Hoki, beer batter, fries, mushy peas, tartare sauce

**BANGERS & MASH** 32

local Manjimup pork & apple sausage, creamy mash, onion gravy, braised red cabbage

**CHICKEN PARMIGIANA** 32

local free-range schnitzel, Napoli sauce, smoked ham, cheese, fries, side salad

**VEGGIE BURGER** 29

halloumi, mushroom, chilli jam, potato bun, fries, salad (VO)

**ROAST PUMPKIN SALAD** 29

roasted pumpkin, feta, sunflower seeds, spinach, pomegranate, yoghurt dressing (VO)

## HOUSE MADE PIES

12–2.30pm / 5–8.30pm

**FISH PIE** 36

selection of seafood, creamy sauce, mash potato & parmesan top, broccolini

**BRAISED BEEF COTTAGE PIE** 38

slow braised beef chuck, tomato & red wine sauce, mash potato & parmesan top, broccolini

## PIZZA

12–2.30pm / 5–8.30pm

**CLASSIC MARGHERITA** 23

**MUSHROOM** truffle, 26  
parmesan, rocket

**PEPPERONI** 25

**SPICY** hot salami, n'duja, 28  
fresh chilli

**MEAT EATER** pepperoni, 28  
sausage, bacon BBQ sauce

**GARLIC CHICKEN** peppers, 28  
sundried tomato, spinach

**ADD** anchovies or fresh chilli 3

## KIDS

12–2.30pm / 5–8.30pm

**CHICKEN NUGGETS** 12

fries, ketchup

**FISH & CHIPS** 12

battered flathead, fries, ketchup

**FALAFEL PATTIE** 12

fries, salad

**PIZZA** 12

plain cheese or pepperoni

## DESSERTS

**VANILLA BASQUE CHEESECAKE** 16

red berry coulis, mascarpone, ice cream

**BISCOFF PARFAIT** 16

biscoff crumble, seasonal berries

**STICKY DATE PUDDING** 16

vanilla ice cream, toffee sauce (GF)

**PEACH & CHERRY CRUMBLE** 16

vanilla ice cream (VO) (GF)

**WA CHEESE PLATE** 14.5/24.5/32.5

Select 1, 2 or 3 cheeses from Brie, Blackwood Blue & 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.