



THE
LAKESIDE
RESTAURANT & BAR

DINNER 5.30pm to 8.30pm

TO START

BAKED BRIE 22

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

BRUSCHETTA 17

heirloom tomato, caramelized onion,
feta (GFO) (V)

KANGAROO FILLET 22 / 36

chimichurri, roasted capsicum
coulis, rocket salad
starter or main option (GF)

WARM MINI FLAT BREAD 19.5

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

HOME MADE ARANCINI 17.5

mushroom filling with mixed green
salad (V)

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
accompagniments, toasted
sourdough (GFO)

MAINS

PAN FRIED FISH 42

fish of the day, sweet and sour
caponata, green tahini sauce (GF)

PAN SEARED CHICKEN BREAST 38

roasted broccolini, parmesan, creamy
sundried tomato sauce (GF)

MASALA CURRY 32

cauliflower, sweet potato, spinach in
spiced tomato-based sauce, saffron
rice, coconut raita, poppadom (VE)

ROAST PUMPKIN SALAD 29

sunflower seeds, feta, mixed leaves,
pomegranate, citrus dressing(V)

MAINS CONT.

SEAFOOD SAFFRON LINGUINE 42

prawns, squid, scallops, fish
pieces, semi dried tomatoes,
garlic, cream (GFO)

BEEF RAGU 39

braised beef chuck, tomato & red
wine sauce, rigatoni pasta,
parmesan (GFO)

PORK AND APPLE GOURMET SAUSAGE 34

local Manjimup pork and apple
gourmet sausage, creamy mash,
jus and braised red cabbage

SCOTCH FILLET 52

truffle mash, caramelised baby
onions, flat mushroom, house jus
(GF)

SIDES

ROASTED CHAT POTATOES 10

garlic

FRIED CHAT POTATOES 12

truffle oil, parmesan

SEASONAL GREENS 10

brown butter

RUSTIC FRIES 10

ketchup, house aioli

TRUFFLE MASH 12.5

creamy mash, local truffle oil

GARDEN SALAD 10

lemon dressing

DESSERTS

BISCOFF PARFAIT 18

biscoff crumble, seasonal berries

BASQUE CHEESE CAKE 18

red berry coulis, mascarpone, ice
cream

STICKY DATE PUDDING 18

vanilla ice cream, toffee sauce (GF)

PEACH & CHERRY CRUMBLE 18

vanilla ice cream (VEO)

WA CHEESE PLATE 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.

V - Vegetarian **VE** - Vegan **VEO** - Vegan Option **GF** - Gluten Free **GFO** - Gluten Free Option