

DINNER

5.30pm to 8.30pm

TO START & TO SHARE

GARLIC BREAD (GFO) Homemade garlic butter	12	MUSHROOM ARANCINI Mushroom risotto, Grana Padano, aioil	17.5
BAKED BRIE (V) (GFO) Whole baked brie, local truffle oil, honey, melba toast	22	BRUSCHETTA (GFO) (V) Heirloom tomato, caramelized onion feta	17
GRILLED CHORIZO Marinated olives, whipped lemon feta, smoked tomato relish, toasted Turkish bread	26	KANGAROO FILLET (GF) Chimichurri, roasted capsicum coulis, rocket salad Starter or Main option	22/36
SMOKED CHICKEN SALAD (GF) Macadamia, fried chat potato, rocket, sundried tomato, spring onion, aioli Starter or Main option	22/36	CHARCUTERIE House smoked chicken, prosciutto, salami, marinated olives, assorted accompaniments, toasted sourdough	36
MAINS			
FISH OF THE DAY (GF) Dill & chive potato, Sicilian caponata, green pea puree, grilled lemon	1	SEAFOOD LINGUINE (GFO) Prawns, squid, scallops, fish, semi dried tomatoes, red onion, garlic, cream, fresh chilli	42
CHICKEN SCHNITZEL Free range Manjimup chicken schnitzel, truffle mash, mushroom sauce	40	BEEF RAGU (GFO) Slow cooked beef, herb tomato & red wine sauce, Grana Padano	40
MASALA CURRY (Ve) Cauliflower, sweet potato, spinich, spicy tomato based sauce, saffron rice, coconut raita, poppadom	32	PORK & APPLE SAUSAGES Local Manjimup pork and apple sausage, creamy mash, house jus, braised red cabbage	34
LAKESIDE VEGGIE PLATE Roasted pumpkin, candied beetroot, toasted sunflower seeds, feta, pickled red onion, pomegranate, roast chickpeas, hummus, turkish bread		LOCAL SCOTCH FILLET 300g (GF) Truffle mash, caramelised onion, grilled flat mushroom, jus	52
SIDES			
FRIED CHAT POTATOES add truffle oil & parmesan	10 +4	RUSTIC FRIES Garlic aioli	10
STEAMED GREENS add chilli, roasted macadamia &	_	GARDEN SALAD Lemon dressing	10

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

feta