



# THE LAKESIDE

RESTAURANT & BAR

## DINNER

5.30pm to 8.30pm

### TO START & TO SHARE

<b>GARLIC BREAD (GFO)</b> Homemade garlic butter	<b>12</b>
<b>BRUSCHETTA (GFO, VO)</b> Toasted sourdough, serrano ham, balsamic onion, walnut crumb, rocket & blue cheese dressing	<b>18.5</b>
<b>BAKED BRIE (V, GFO)</b> Whole baked brie, local truffle oil, Pemberton honey, toasted Turkish bread	<b>22</b>
<b>CROQUETTES</b> Smoked ham hock, leek & cheddar croquettes, pea puree	<b>18</b>
<b>CHARRED CABBAGE (GF, V)</b> Lemon tahini yogurt, crispy chilli oil, pickled red onion, toasted sesame seeds	<b>18</b>
<b>SMOKED CHICKEN SALAD (GF, VO)</b> Macadamia, fried chat potato, rocket, sundried tomato, spring onion, aioli <b>Starter or Main option</b>	<b>22/36</b>
<b>GRILLED CHORIZO</b> Marinated olives, whipped lemon feta, smoked tomato relish, toasted Turkish bread	<b>26</b>
<b>LAKESIDE VEGGIE PLATE (V, GFO, VEO)</b> Roasted pumpkin, candied beetroot, toasted sunflower seeds, feta, pickled red onion, pomegranate, toasted pepitas, hummus, crispy flat bread	<b>29</b>
<b>CHARCUTERIE (GFO)</b> House smoked chicken, prosciutto, salami, nduja, marinated olives, assorted accompaniments, toasted flat bread	<b>36</b>

### MAINS

<b>DUCK LEG CONFIT (GF)</b> Spiced cabbage marmalade, parsnip cream & pulled duck croquette	<b>40</b>
<b>SLOW COOKED LAMB BELLY (GF)</b> Smoky baba ghanoush, pickled red onion, lemon gremolata, jus	<b>40</b>
<b>PRAWN LINGUINE (GFO, VO)</b> Serrano ham, asparagus & fresh chili	<b>42</b>
<b>MUSHROOM RISOTTO (GF, VO, VEO)</b> Rocket, truffle & Grana Padano <b>Add Smoked chicken &amp; chorizo</b>	<b>30</b> <b>8</b>
<b>PORK BELLY (GF)</b> Green beans, smoked corn puree & apple Szechuan relish, jus	<b>38</b>
<b>MASALA CURRY (VE, GF)</b> Cauliflower, sweet potato, spinach, spiced tomato sauce, saffron rice, coconut raita, poppadom	<b>32</b>
<b>LOCAL KANGAROO (GF)</b> Fresh herb & parmesan polenta, grilled bok choy, jus	<b>36</b>
<b>FISH OF THE DAY (GF)</b> Dill & chive potato, acqua pazza broth with cherry tomato, olives, fennel & chili	<b>42</b>
<b>STEAK FRITTES</b> 350g local sirloin steak, tarragon cream sauce, rocket, red onion & tomato salad	<b>50</b>

### SIDES

<b>FRIED CHAT POTATOES</b> <b>ADD</b> Truffle oil & parmesan	<b>10</b> <b>+4</b>	<b>RUSTIC FRIES</b> Garlic aioli	<b>10</b>
<b>STEAMED GREENS (V)</b> <b>ADD</b> Chilli, roasted macadamia & feta	<b>10</b> <b>+4</b>	<b>GARDEN SALAD (Ve)</b> Lemon dressing	<b>10</b>

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