



THE
LAKESIDE
RESTAURANT & BAR

DINNER

5.30pm to 8.30pm

TO START & TO SHARE

MAINS

GARLIC BREAD (GFO) Homemade garlic butter	12
BRUSCHETTA (GFO, VO) Heirloom tomato, caramelised onion, feta	18
BAKED BRIE (V, GFO) Whole baked brie, local truffle oil, Pemberton honey, toasted Turkish bread	22
CROQUETTES Smoked ham hock, leek & cheddar croquettes, horseradish cream	19
CHARRED CABBAGE (GF, V) Lemon tahini yogurt, crispy chilli oil, pickled red onion, toasted sesame seeds	18
SMOKED CHICKEN SALAD (GF,VO) Macadamia, fried chat potato, rocket, sundried tomato, spring onion, aioli Starter or Main option	22/36
GRILLED CHORIZO (GFO) Marinated olives, whipped lemon feta, smoked tomato relish, toasted Turkish bread	28
LAKESIDE VEGGIE PLATE (V,GFO,VEO) Roasted pumpkin, candied beetroot, toasted sunflower seeds, feta, pickled red onion, pomegranate, toasted pepitas, hummus, crispy flat bread	29
CHARCUTERIE (GFO) House smoked chicken, prosciutto, salami, nduja, marinated olives, assorted accompaniments, toasted flat bread	36

DUCK LEG CONFIT Spiced cabbage marmalade, cauliflower puree & pulled duck croquette	42
SLOW COOKED LAMB BELLY (GF) Smoky baba ghanoush, pickled red onion, lemon gremolata, jus	42
PRAWN LINGUINE (GFO, VO) (I) Serrano ham, peas, sundried tomato and chilli cream sauce	42
MUSHROOM RISOTTO (GF,VO,VeO) Rocket, truffle & Grana Padano Add Smoked chicken & chorizo (GF)	32 +8
PORK BELLY (GF) Green beans, smoked corn puree & apple Szechuan relish, jus	40
SATAY SHIITAKE STIR FRY (VE, GFO) Grilled satay mushroom skewers with stir fry hokkien noodles & asian veg, crispy shallots, fresh chili	34
LOCAL KANGAROO (GF) Fresh herb & parmesan polenta, grilled bok choy, jus	38
FISH OF THE DAY (GF) (M) Dill & chive potato, acqua pazza broth with cherry tomato, olives, fennel & chili	44
STEAK FRITES 350g local sirloin steak, tarragon cream sauce, rocket, red onion tomato salad, chips	52

SIDES

FRIED CHAT POTATOES ADD Truffle oil & parmesan	12 +4
STEAMED GREENS (V) ADD Chilli, roasted macadamia & feta	12 +4

RUSTIC FRIES Garlic aioli	12
GARDEN SALAD (Ve) 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 VO – Vegetarian Option VE – Vegan VEO – Vegan Option GF – Gluten Free GFO – Gluten Free Option (A) Australian (I) Imported (M) Mixed