



LUNCH

12.00pm – 2.30pm

GARLIC BREAD 12 (GFO)

BRUSCHETTA 18 (V, VEO, GFO)

Tomato, toasted sourdough, feta, caramelised onions, fresh herbs

WARM SMOKED CHICKEN SALAD ENTRÉE 22 / MAIN 36 (VO, GF)

Macadamia nuts, fried potatoes, rocket, semi dried tomato, spring onion, aioli

GRILLED CHORIZO 28 (GFO)

Marinated olives, whipped lemon feta, smoked tomato relish, toasted Turkish bread

LAKESIDE VEGGIE PLATE 29 (V,GFO,VEO)

Garlic & rosemary roasted pumpkin, candied beetroot, toasted sunflower seeds,
Danish feta, pickled red onion, pomegranate, crisp flat bread, hummus

SMOKED CHICKEN LINGUINE 32 (VO, GFO)

Sundried tomato, jalapeno, baby spinach, white wine & garlic cream sauce, shaved
parmesan

FISH & CHIPS 34 (I)

Beer battered fish, garden salad, fries, house tartare sauce

KARRI STEAK SANDWICH 32 (GFO)

Sirloin steak, bacon, caramelised onion, cheese, rocket, aioli,
smoked tomato relish, red onion, fries

BUFFALO FRIED CHICKEN BURGER 29 (GFO)

Cheese, slaw, Frank's hot sauce, fries

LOCAL MANJI BEEF BURGER 29 (GFO)

Caramelised onions, pickle, sliced cheese,
mixed leaves, aioli and fries

SIDES

Rustic fries **12**

Garden salad **10**

Warm olives with Turkish bread **16**

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