



THE LAKESIDE

RESTAURANT & BAR

The Pemberton region has long been recognised for its towering Karri forests and breath-taking scenery, and it is fast gaining a reputation for being a foodie's delight. Our chefs take pride in selecting and presenting a range of magnificent local produce. The Lakeside Restaurant also showcases first class local wines from the region.

Enjoy a drink before dinner overlooking Lake Beedelup, then stay for dinner in our restaurant, which has a great casual atmosphere. The restaurant is air-conditioned in summer and has an open fireplace during winter.

OPENING TIMES

BREAKFAST

MONDAY *to* FRIDAY

7:00 - 9:30 am

SATURDAY *to* SUNDAY

7:00 - 10:00 am

LUNCH

MONDAY *to* SUNDAY

12:00 - 2:00 pm

DINNER

MONDAY *to* SUNDAY

5:30 - 8:30 pm

BOOKINGS WELCOME

Please call 08 9776 4185 or dial 300 from your room



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ENTRÉE

Fresh Herb Damper

Served with homemade Manjimup truffle butter 12

Oven Baked Marron

Local Pemberton marron, served with mixed salad and avocado salsa 15

Basil & Smoked Trout Crostini's

Flaked local "Holy Smoke" Trout on Ciabatta bread served with basil cream cheese 12

Classic Bruschetta

Medley of tomato, onion, basil and garlic on crusty ciabatta bread 12

Warm Pumpkin Salad

Cumin yoghurt dressing drizzled over fresh garden salad and roasted pumpkin 15

Garlic Prawns

Pan Fried Garlic Prawns served with fresh, crusty bread 14

Please advise your server of any dietary requirements or allergies in order for our chefs to accommodate. Whilst all gluten free meals on this menu are prepared utilising gluten free ingredients, please be aware that gluten is present in the kitchen facility.

(v) vegetarian | (gf) Gluten free | (df) dairy free | (vo) vegetarian option | (dfo) dairy free option | (gfo) gluten free option | (ve) vegan



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MAINS

Grilled pork chop

Roasted root medley, broccolini, homemade apple chutney gfo, df 32

Spring Valley Lamb Rack

Mustard crusted Lamb, sweet potato purée, Petits pois a la Francaise (braised peas, bacon, cabbage) served with a rich jus 42 gf, df

Smoked Trout and Fennel Pasta

Served with asparagus sauce and fresh pappardelle pasta 32

Atlantic Salmon

Soy and sweet chilli dressing, fragrant basmati rice and Asian greens 30 df

Four Mushroom Risotto

Sauté enoki, field and button mushroom risotto with truffle and shaved parmesan v 28

Pitch Black Angus Sirloin

300g Sirloin steak, truffle potato mash, broccolini, red wine jus gfo 38

Pond and Paddock

300g Black Angus Sirloin, half marron, Truffle mash, Pemberton avocado, garlic butter gf 50

Garlic Rubbed Chicken Breast

Wing on breast served with caponata, basil pesto gf 28

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