

BREADS

GARLIC AND HERB BREAD toasted turkish bread with garlic butter	5.5
MUSTARD AND CHEESE BREAD toasted turkish bread with mustard and cheese	5.5
BRUSCHETTA toasted turkish bread with feta, tomato salsa and basil pesto	6.9

ENTRÉE

NATURAL OYSTERS with fresh lemon and cracked pepper	½ doz. 10.9 / doz. 18.9
KILPATRICK OYSTERS with smoked bacon and spicy sauce	½ doz. 11.9 / doz. 19.9
SALMON OYSTERS smoked salmon with a lemon, lime and dill dressing	½ doz. 13.9 / doz. 21.9
SOUP OF THE DAY homemade soup with only the best seasonal produce	7.9
TRIO OF SUSHI prawn, chicken and vegetable sushi with pickled ginger and soy dressing	12.9
CHICKEN SATAY warm chicken satay with a spicy peanut dressing and jasmine rice	15.9

FROM THE WOK

BEEF AND BLACK BEAN with capsicum, snow peas, bamboo shoots, asian greens and jasmine rice	15.9
CHICKEN AND CASHEW NUTS with oyster sauce, snow peas, capsicum and jasmine rice	16.9
THAI LIME AND CHILLI PRAWNS wok fried prawns, snow peas, capsicum, bamboo shoots and asian greens in a thai style lime and chilli sauce with jasmine rice	19.9
VEGETARIAN wok fried capsicum, snow peas, bamboo shoots and asian greens with oyster sauce and jasmine rice	14.9
CHICKEN AND BEEF STIR FRY with stir fried noodles and oyster sauce, snow peas and capsicum	16.9

VEGETARIAN

PUMPKIN LASAGNA pumpkin, baby spinach, feta cheese and pine nut lasagna	14.9
ROASTED ZUCCHINI stuffed with spiced cous cous and haloumi cheese, served with a red capsicum coulis	15.9
MUSHROOM AND LEEK RISOTTO served with a creamy white wine sauce and baby spinach, topped with fresh shaved parmesan	16.9
CHEESE, TOMATO AND SPINACH QUICHE served with fries and rocket lettuce	14.9

LIGHT MEALS & SALADS

LAKES WARM CHICKEN SALAD tossed with spanish onion, cocktail potatoes, bacon, cherry tomatoes, mesculin lettuce and seeded mustard dressing	15.9
KING PRAWN SALAD tossed with sun dried tomatoes, cucumber, carrot and spanish onion accompanied by a coriander and lime dressing	17.9
WARM GRILLED BARRAMUNDI SALAD tossed with capsicum, tomato and cucumber served with a lemon, black pepper and honey dressing	14.9
QUICHE LORRAINE served with fries and rocket lettuce	14.9

FROM THE CARVERY

CHOOSE FROM TWO OVEN ROAST MEATS

FROM THE OCEANS & RIVERS

GARLIC, GINGER AND CORIANDER PRAWNS pan cooked in fresh cream and coconut milk, served with fragrant jasmine rice	22.9
NORTHERN TERRITORY BARRAMUNDI with a herb crust, sautéed green vegetables and a tomato and herb salsa	23.9
SPAGHETTI MARINARA pasta tossed with new zealand mussels, prawns and baby squid served with a rose sauce	21.9
ATLANTIC SALMON FILLET on a bed of pesto mashed potatoes, served with broccolini and a lemon hollandaise sauce	22.9
SALT AND PEPPER SQUID with lemon anchovy aioli, fries and salad	16.9
LAKES FISH AND CHIPS coopers pale ale battered hake fillet served with chips and salad	12.9

FROM THE PADDOCKS & PASTURES

FILLET STEAK 180g fillet steak with garlic and rosemary roasted potatoes, a roasted mushroom and a red wine jus	24.9
LAMB BACK STRAP served with a potato gallette, sautéed spinach and a fine ratatouille sauce	23.9
PORK AND MUSHROOM PIE homemade puff pastry pie with braised pork and mushrooms, served with a mustard cream sauce and asparagus	19.9
KANGAROO SKEWERS marinated kangaroo served on a bed of crisp salad, with crunchy noodles and a soy, honey and palm sugar dressing	19.9
SCOTCH FILLET 220g aged clare valley scotch fillet with garlic mash, a roasted tomato and red wine jus	22.9
BREAST OF CHICKEN char grilled chicken breast on a bed of mushroom risotto, served with café ola sauce	19.9
300G PORTERHOUSE SCHNITZEL coated in lightly herbed, coarse breadcrumbs	17.9
BEEF SCHNITZEL a traditional favourite, lightly crumbed and fried	14.5
CHICKEN SCHNITZEL classic breast fillet, lightly crumbed and fried	14.5

SAUCES

GRAVY the classic rich, brown sauce	2.0
PEPPER SAUCE piquant green peppercorn sauce	2.0
DIANNE SAUCE gravy with garlic, herbs and a touch of cream	2.0
CHASSEUR SAUCE rich ragout of mushrooms, bacon and baby onions	2.5
PARMAGIANA chunky tomato sauce, basil and melted cheese	3.0
SURF AND TURF baby squid, prawn tails and new zealand mussels with garlic, white wine and cream	4.5

SIDES

POTATO WEDGES WITH SOUR CREAM AND SWEET CHILLI SAUCE	7.9
BOWL OF FRIES	6.9

SALAD & VEGETABLE BAR (complimentary with all main meals)

EXTRA WITH ENTRÉE	5.9
AS A MAIN COURSE	8.9