

lake - dinner

Garlic bread	4.9
Baguette with x.v.o. oil and dips	7.9
Roma tomato, basil and red onion bruschetta	7.9
Turkish fingers with x.v.o oil and dips	7.9

entrée

V Cream of butternut pumpkin soup, toasted sourdough	9.5
Crab, prawn and fish cakes, rocket and roasted walnut salad, lime aioli	15.5
Whitebait fritters with rocket and grana padano and garlic aioli	15.5
Baked william pear, filled with goat's cheese, wrapped in prosciutto, lime butter, baby greens	15.5
Fresh asparagus parmigiana with crisp pancetta	15.5
Carpaccio of atlantic salmon, dill crème fraiche with parmesan crostini	16.5
Tempura prawns, asian slaw, bonito flavoured soy dip	17.5
Grilled scallops and prawns, steamed rice, garlic and chilli butter	19.5
Huon (Tasmania) salmon caviar 50gm with traditional garnish	28.5

VG Summer salad of baby leaves, asparagus, snow peas, avocado, rockmelon, cottage cheese and fresh berries, honey, mustard and lime dressing	18.9
add: cajun chicken, or atlantic salmon or field mushrooms, or grilled king prawns	22.9

Caesar salad with crisp bacon, poached egg, anchovy and parmesan	16.9
add: cajun chicken, or atlantic salmon, or field mushrooms or grilled king prawns	20.9

V Mediterranean salad stack: baby greens, rocket, fired mediterranean vegetables, roma tomatoes, avocado, red onions, olives and fetta cheese	18.9
add: cajun chicken, or atlantic salmon or field mushrooms, or grilled king prawns	22.9

Tapas plate	share 42.9	single 23.9
(grilled prawns, smoked salmon, prosciutto, salsicce, lamb cutlet, chicken sticks, fired mediterranean greens, leg ham, bocconcini, mushrooms, toasted ciabatia and pesto)		

pasta

spaghetti - fettuccine - penne - ravioli - tortellini - gnocchi

Ai quattro formaggi: four cheeses	18.9
Amatriciana: bacon, onion, chilli, garlic, and napoli	18.9
Carbonara: mushrooms, bacon, egg, onions, shallots, cream and parmesan	18.9
Bolognese: traditional veal and pork tomato based sauce	18.9
Putanesca: anchovies, capers, olives, pepperoni, chilli and napoli	18.9
V Pesto: creamy basil pesto, roasted pumpkin and parmesan	18.9
Marinara: fresh seafood, garlic, chilli, herbs, white wine, napoli	23.9

risotto

VG Vegetarian: roasted pumpkin, semi-dried tomatoes, mushrooms, baby spinach	18.9
G Chicken: chicken strips, mushrooms, stock, parmesan and rocket	21.9
Marinara: fresh seafood, garlic, white wine, cream and napoli	23.9

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organic sourdough gourmet pizza

V Margherita: tomato, oregano, mozzarella	15.9
Prosciutto, roma tomato, bocconcini, basil	18.9
Pepperoni, olives, napoli, mozzarella, baby spinach	18.9
V Mediterranean vegetables, pumpkin, fetta and rocket	18.9
Capricciosa: tomato, salami, ham, mushroom, olive, mozzarella	18.9

main

Battered fish fillets, fries and aioli with lake slaw	22.5
Atlantic salmon, mash, asian greens, with soy chilli dressing	26.5
V Pumpkin and macadamia nut filled ravioli, baby spinach in creamy pesto sauce	21.5
Roasted pork belly, mash, braised choux rouge, baked apple, sticky jus	25.5
Venison loin fillet, spinach spätzle, grilled pear, red currant, port and juniper berry glaze	29.5
Breast of chicken with ricotta, spinach, semi-dried tomato, wrapped in prosciutto, polenta	24.5
Fillet of beef with herbed rösti, grilled field mushrooms with café de paris butter	28.5
Herb crusted lamb rack, warm beetroot and kipfler potato stack, rosemary jus	28.5
Veal scaloppine ai funghi, with saffron risotto, green beans in almond butter	24.5
Veal medallion, bowen mango, whiskey cream sauce, toasted almonds	24.5
Saltimbocca alla Romana: escalopes of veal, prosciutto and sage, herbed potato rösti	24.5
Veal medallions 'Ivy', grilled prawns and béarnaise, spinach and zucchini stuffed mushroom	28.5

V= Vegetarian **G**= Gluten Free

side

Fries and Lake's lime aioli	5.5
Small market salad	3.5
Beans in almond butter	4.5
Tossed green vegetables	4.5
Sour cream and chive mash	3.5
Rocket Salad and grana padano	6.5
Vine ripened tomato, goats cheese, basil, xvo	9.5

Prices are inclusive of GST
Open 7 days from 7.30am, breakfast and lunch
Dinner – Monday - Saturday

Owners - Family Breuss
Chef - Gerhard Breuss