

lake - lunch

Garlic bread	4.9
Baguette with x.v.o. oil and dips	7.9
Roma tomato, basil and red onion bruschetta	7.9
Turkish and dips	7.9
V Toasted turkish with roasted mediterranean vegetables, fetta and avocado	12.5
Lake's baguette with leg ham, jarlsberg cheese, pesto and rocket	11.9
Baguette with turkey breast, avocado, cranberry sauce and mixed leaves	11.9
Warm bagel, chive cream cheese, smoked salmon, red onions, capers	12.9
BLT: bacon, lettuce, tomato and fries	12.5
Triple decker club sandwich: chicken, bacon, egg, lettuce, tomatoes, aioli	14.9
Open faced steak sandwich stack with cos, eggplant and zucchini pickle, fillet steak, caramelised balsamic onions and fries	16.9
VG Summer salad of baby leaves, asparagus, snow peas, avocado, rockmelon, cottage cheese and fresh berries, honey, mustard and lime dressing	15.9
add: cajun chicken, or atlantic salmon or field mushrooms, or grilled king prawns	20.9
Caesar salad with crisp bacon, poached egg, anchovy and parmesan	14.9
add: cajun chicken, or atlantic salmon, or field mushrooms or grilled king prawns	19.9
V Mediterranean salad stack: baby greens, rocket, fired mediterranean vegetables, roma tomatoes, avocado, red onions, olives and fetta cheese	15.9
add: cajun chicken, or atlantic salmon or field mushrooms, or grilled king prawns	20.9
Tapas plate	share 38.9 single 22.9
(grilled prawns, smoked salmon, prosciutto, salsicce, lamb cutlet, chicken sticks, fired mediterranean greens, leg ham, bocconcini, mushrooms, toasted ciabatia and pesto)	

organic sourdough gourmet pizza

V Margherita: tomato, oregano, mozzarella	12.9
Prosciutto, roma tomato, bocconcini, basil	15.9
Pepperoni, olives, napoli, mozzarella, baby spinach	15.9
V Mediterranean vegetables, pumpkin, fetta and rocket	15.9
Capricciosa: tomato, salami, ham, mushroom, olives, mozzarella	15.9

pasta

spaghetti - fettuccine - penne - ravioli - tortellini - gnocchi

Ai quattro formaggi: four cheeses	15.9
Amatriciana: bacon, onion, chilli, garlic, and napoli	15.9
Carbonara: mushrooms, bacon, egg, onions, shallots, cream and parmesan	15.9
Bolognaise: traditional veal and pork tomato based sauce	15.9
Putanesca: anchovies, capers, olives, pepperoni, chilli and napoli	15.9
V Pesto: creamy basil pesto, roasted pumpkin and parmesan	15.9
Marinara: fresh seafood, garlic, chilli, herbs, white wine, napoli	21.9

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risotto

VG Vegetarian: roasted pumpkin, semi-dried tomatoes, mushrooms, baby spinach	16.9
G Chicken: chicken strips, mushrooms, stock, parmesan and rocket	18.9
Marinara: fresh seafood, garlic, white wine, cream and napoli	21.9

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

main

Battered fish fillets, fries and aioli with lake slaw	20.5
Atlantic salmon, mash, asian greens, soy chilli dressing	25.5
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	23.5
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	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, xvoo	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