BREADS«• **Garlic Bread** \$8 Garlic & Herb Butter (V) **Cheesy Garlic Bread** \$9 Garlic & Herb Butter, Mozzarella (V) **Sweet Chilli Cheesy Garlic Bread** \$11 Garlic & Herb Butter, Mozzarella, Sweet Chilli (V) **Cheesy Bacon Garlic Bread** \$11 Garlic & Herb Butter, Bacon, Mozzarella ENTRÉE «• **Vegetable & Curry Puffs** \$16 Potato & Pea, Puff Pastry & Pickled Mango Chutney (DF) (V) House Made Pork & Ginger Dumplings (6) \$15 Toasted Black Sesame & Soy Mirin Dipping Sauce (DF) Herbed Popcorn Chicken \$16 Chives, Perinaise Sauce (DF) **Spicy Buffalo Wings** \$15 House Buffalo Sauce, Pickled Onion, Ranch Sauce (GF) **Seasoned Chips** \$9 Gravy or Aioli (V) **Loaded Chips** \$14 Bacon, Mozzarella, Sour Cream, Green Shallot **Sweet Potato Wedges** \$14 Sweet Chilli Sauce & Sour Cream (V) Szechuan Fried Calamari \$17 Chilli, Fried Shallot, Coriander, Lime Aioli, Lemon (GF) SALADS «• Caesar Salad \$18 Baby Cos, Garlic Croutons, Soft Boiled Egg, Parmesan, Grilled Bacon, House Made Caesar Dressing Add Grilled Chicken \$6 | Add Grilled Prawns \$6 **Aussie Cob Salad** \$19 Spiced Grilled Chicken, Avocado, Bacon, Boiled Egg, Cucumber, Cherry Tomato, Peri-Peri Dressing, Honey Balsamic Glaze Lake-Mac Roasted Vegetable Quinoa Bowl \$20 Roasted Seasonal Vegetables, Brown Rice, Organic Quinoa, Beetroot Relish, Walnuts, Mixed Lettuce, Fermented Chilli Dressing (V) (GF) (VGO)





·» MAINS «•

Indian Okra Masala Braised Mix Beans & Okra Curry, Tangy Spiced Tomatoes, Garlic Naan Bread, Cucumber, Steamed Basmati Rice (V)	\$22
Beer Battered Flathead Fillets Garden Salad, Seasoned Chips, Tartare Sauce, Lemon	\$22
Crispy Skin Pork Belly Honey Mustard Potato Salad, Baby Spinach, Broccolini, Sage Jus (GF)	\$27
Moroccan Spiced Chicken Supreme Crushed Lemon & Thyme Chat Potatoes, Green Beans, Bearnaise Sauce	\$29
Bangers & Mash Beef & Thyme Sausages, Creamy Mash, Sage Gravy, Green Peas, Onion Rings	\$23
Herb & Pistachio Crusted Tasmanian Salmon Spiced Pumpkin Wedge, Steamed Broccolini, Baby Spinach, Tomato & Chive Butter Sauce (GF)	\$31
Rosemary & Parmesan Crumbed Lamb Cutlet (2) Served with Choice of Two Sides & Sauce	\$30

HAUXIII BUXIV

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free

(VGO) VEGAN BY REQUEST (GF) GLUTEN FREE

Add Extra Lamb Cutlet \$7

(V) VEGETARIAN (DF) DAIRY FREE

FROM THE CHAR GRILL «•

All Served with Choice of Two Sides & Sauce

250g Grain Fed True North Rump MBS2+ \$30
Darling Downs, Queensland
300g Grain Fed Riverine Angus \$42

Scotch Fillet MBS2+
Riverine, New South Wales

350g Grain Fed Riverine Angus T-Bone MBS4+ \$43
Riverine, New South Wales

ADD ON

Surf & Turf
Garlic Prawns & White Wine Cream Sauce
Sauces
Mushroom (GF) Peppercorn (GF) Diane (GF)
Gravy (GF) Creamy Garlic White Wine (GF) Bearnaise

Sides \$7
Creamy Mash Seasoned Chips
Garden Salad w/ House Vinaigrette Seasonal Vegetables

BURGERS & THE LIKE «•

All Served with Seasoned Chips

Classic Beef Burger
Angus Beef Pattie, Lettuce, Tomato, Onion, Pickles,
American Cheese, House Made Burger Sauce

Steak Sandwich \$24
Sour Dough, Smokey BBQ Sauce, Rocket, Caramelized Onion,

Smokey Tomato Relish, American Cheese

Pulled Pork Burger

BBQ Braised Pork Shoulder, Pineapple Slaw, American Cheese

\$19

Southern Fried Chicken & Bacon Burger
Peri- Peri Mayo, Lettuce, Tomato, American Cheese
\$19

Grilled Haloumi Burger \$19
Lettuce, Tomato, Avocado, Pickled Onion, Garlic Red Pepper Aioli (V)

KIDS MENU «•

Served with Vanilla Ice Cream with a choice of Topping -Strawberry | Chocolate | Caramel | Sprinkles

Chicken Nuggets & Chips \$12
Battered Fish & Chips \$12
Chicken Schnitzel & Chips \$12
Cheesy Tomato Fettuccine \$12
Cheeseburger & Chips \$12

HUIND IN



WHAT'S ON

Scan QR code to check out our upcoming events and current specials.



·» PASTA

Creamy Prawn Fettuccine \$26
Sundried Tomato, Confit Garlic, Baby Spinach,
Mascarpone, Lemon & Herb Crumble

Lamb Ragout Pappardelle \$25
Slow Braised Lamb Shoulder, Baby Peas
Shiraz Jus, Gremolata Crumb

Beef Stroganoff Fettuccine \$24 Sauteed Beef Brisket Strips, Creamy Mushroom Sauce, Garlic, Parsley, Sour Cream

·» SCHNITZEL

Classic Chicken Schnitzel \$22.
Parmesan & Herb Crumbed Chicken Breast,
Choice of Two Sides & Sauce

Add Schnitzel Topper

Parmigiana
Napolitana Sauce, Double Smoked Leg Ham, Mozzarella
French
S8
Avocado, Bacon, Camembert Cheese, Bearnaise Sauce
Boscaiola
Creamy Mushroom & Bacon Sauce, Parmesan
Surf & Turf
Garlic Prawns, White Wine Cream Sauce
Godfather
Pepperoni, Bacon, Ham, Capsicum, Red Onion,
BBQ Sauce, Mozzarella Cheese

·» DESSERT

Please see display counter for daily specials

Mexican Churros \$13
Spanish Dulce de Leche, Vanila Bean Gelato

Ice Cream Sunday \$13
Assorted Ice Cream, Seasonal Fruits,
Chocolate Sauce, Italian Wafers

Chefs Daily Cake Specials \$13



·» LUNCH SPECIALS

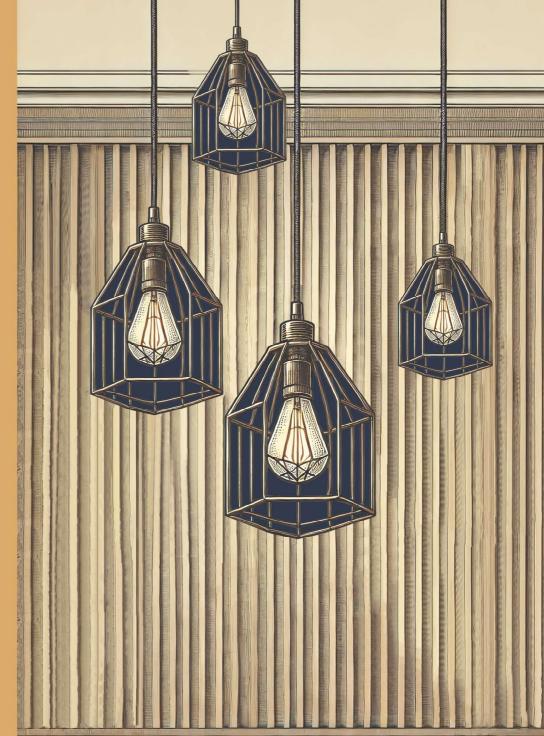
Creamy Mash Potato, Caramelized Onion Gravy

MONDAY TO FRIDAY * | 11:30PM-2:30PM

Lake-Mac Roasted Vegetable Quinoa Bowl \$15 Roasted Seasonal Vegetables, Brown Rice, Organic Quinoa, Beetroot Relish, Walnuts, Mesclun Lettuce, Fermented Chilli Dressing (V) (GF) (VGO) **Classic Beef Burger** \$15 Angus Beef Pattie, Lettuce, Tomato, Onion, Pickles, American Cheese, House Burger Sauce \$15 Fettuccini Boscaiola **Creamy Mushroom & Bacon Sauce, Shaved Parmesan Chicken Schnitzel** \$15 Parmesan & Herb Crumbed Chicken Breast, **Garden Salad, Seasoned Chips** Chicken Caesar Wrap \$15 Chicken Tenderloins, Bacon, Cos Lettuce, Tomato, Caesar Dressing, Seasoned Chips \$15 Lambs Fry & Bacon

*Not Available On Public Holidays. Dine in only.







11:30AM-2:30PM 5:30PM-8:30PM