

ENTREES

|                                                                                          |        |
|------------------------------------------------------------------------------------------|--------|
| GARLIC BREAD <span>V</span>                                                              | \$10   |
| Ciabatta, confit garlic butter                                                           |        |
| + Cheddar and mozzarella cheese                                                          | \$3    |
| MARINATED RAINBOW OLIVES <span>GFO</span>                                                | \$14   |
| Served with house-made dip and lavosh bread                                              |        |
| FRIED CHICKEN                                                                            | \$16.5 |
| Southern fried chicken tenders, fermented chilli honey glaze, ranch sauce                |        |
| CALAMARI <span>(I)</span> <span>GF</span>                                                | \$18.5 |
| Lightly fried, coated with lemon pepper mix, served with lemon and aioli                 |        |
| CHEESEBURGER SPRINGROLLS (3)                                                             | \$17   |
| Crispy spring rolls with mince beef, cheese and finely chopped pickles                   |        |
| PORK BELLY SKEWERS (2)                                                                   | \$18.5 |
| Twice cooked Pork Belly. House made sweet and sour sauce, fried shallots and fresh herbs |        |

OYSTER BAR

|                                                                                                                                          |           |
|------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| Served Cold <span>(A)</span>                                                                                                             |           |
| NATURAL <span>GF</span> <span>DF</span>                                                                                                  | 6   \$20  |
| NAM JIM <span>GF</span> <span>DF</span>                                                                                                  | 12   \$38 |
| Served Hot <span>(A)</span>                                                                                                              |           |
| KILPATRICK                                                                                                                               | 6   \$23  |
| GARLIC BUTTER                                                                                                                            | 12   \$41 |
| SCALLOPS <span>(I)</span> <span>GF</span>                                                                                                | pp \$8    |
| Served in 1/2 shell with nduja butter and chives                                                                                         |           |
| HOUSE PLATTER <span>(A)</span> <span>GF</span>                                                                                           | \$72      |
| A selection of a dozen Skull Island Australian king prawns and local Merimbula Lake oysters, served with rose marie sauce and mignonette |           |
| TIGER PRAWNS <span>(A)</span> <span>GF</span>                                                                                            | \$34      |
| A dozen fresh tiger prawns served with rose marie sauce                                                                                  |           |

Seafood Origins

I = Imported    M = Mixed Origins    A = Australian

BURGERS

|                                                                                                     |      |
|-----------------------------------------------------------------------------------------------------|------|
| All burgers served on a potato bun with fries.                                                      |      |
| CHEESE BURGER                                                                                       | \$28 |
| Signature 150g pattie, cheddar cheese, streaky bacon, lettuce, tomato, confit garlic mayo           |      |
| CHICKEN BURGER                                                                                      | \$28 |
| Buttermilk fried chicken, chilli honey, lettuce, pickles, kewpie and ranch dressing                 |      |
| PASTA                                                                                               |      |
| SEAFOOD LINGUINE <span>(M)</span>                                                                   | \$37 |
| Mussel, prawn, squid in a garlic, white wine and olive oil sauce, with tomatoes, chilli and parsley |      |
| CARAMELISED VEGETABLE RAVIOLI <span>V</span>                                                        | \$32 |
| Filled with caramelised root vegetables, served with house made pangrattato and soft Persian feta   |      |

PUB FAVOURITES

|                                                                                                                            |      |
|----------------------------------------------------------------------------------------------------------------------------|------|
| CHICKEN SCHNITZEL                                                                                                          | \$28 |
| Panko crumbed chicken breast, served with fries, salad and choice of sauce                                                 |      |
| CHICKEN PARMIGIANA                                                                                                         | \$32 |
| Panko crumbed chicken breast, napoli sauce, ham cheddar and mozzarella cheese served with fries, salad and choice of sauce |      |
| SQUID OR BEEF SALAD <span>(I)</span> <span>GFO</span>                                                                      | \$29 |
| Tomato, cucumber, lettuce, parsley, mint, coriander, shallots, fresh chilli and house dressing                             |      |
| FISH OF THE DAY <span>GFO</span>                                                                                           | \$MP |
| Market Fish, see available on specials board                                                                               |      |
| BEER BATTERED FISH <span>(A)</span> <span>GF</span>                                                                        | \$29 |
| Freshly battered, served with salad, fries, tartar sauce and lemon                                                         |      |
| CURRY OF THE DAY <span>GFO</span> <span>V</span>                                                                           | \$28 |
| House made curry, served with steamed rice, pappadums, flat bread and yoghurt raita<br>See specials board for more details |      |
| GFO   Sub flat bread for extra steamed rice                                                                                |      |
| CRISPY CHICKEN TACOS                                                                                                       | \$27 |
| Crispy chicken with slaw, pico de gallo, chipotle, guacamole, pickles and coriander                                        |      |

FROM THE GRILL

|                                                                                                                                                     |                       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|
| All steaks are cooked to your liking, served with fries, salad and your choice of sauce. <span>GF</span>                                            |                       |
| 250G BLACK ANGUS RUMP MB2                                                                                                                           | \$39                  |
| 350G SCOTCH FILLET MBS2+ RIVERINE                                                                                                                   | \$49                  |
| Sub   Roasted or mash potatoes and chef's vegetables <span>GF</span>                                                                                | \$4                   |
| PORK CUTLETS <span>GF</span>                                                                                                                        | \$40                  |
| Marinated pork cutlet, Australian native pepperberry sauce, served with mash potato and charred broccolini                                          |                       |
| PORK BELLY 250G <span>GF</span>                                                                                                                     | \$39                  |
| Twice cooked Pork Belly, served with mash potato, charred broccoli and red wine jus                                                                 |                       |
| PORK RIBS <span>GFO</span>                                                                                                                          | half \$40   full \$47 |
| Slow cooked Aussie ribs, finished on the grill with house made smokey rub and BBQ glaze. Served with coleslaw, onion rings, fried chicken and fries |                       |
| GFO   Sub fried sides for roasted or mash potatoes and chef's vegetables                                                                            |                       |

CHOICE OF SAUCE

|                                |                |
|--------------------------------|----------------|
| All sauces are <span>GF</span> |                |
| Green Pepper Sauce             | Mushroom Sauce |
| Red Wine Jus                   | Gravy          |
| Add Extra Sauce                | \$2.5          |

SIDES

|                                                        |        |
|--------------------------------------------------------|--------|
| GARDEN SALAD <span>GF</span> <span>V</span>            | \$12   |
| House salad, vinaigrette                               |        |
| CHEF'S GREEN VEGETABLES <span>GF</span> <span>V</span> | \$9    |
| Served with charred parsley butter                     |        |
| BOWL OF FRIES <span>GF</span> <span>V</span>           | \$11.5 |
| Served with your choice of sauce                       |        |
| POTATO WEDGES <span>V</span>                           | \$17   |
| Served with garlic aioli and sweet chilli sauce        |        |

15% Public Holiday surcharge

CHILDREN'S MENU

|                                                   |        |
|---------------------------------------------------|--------|
| All children's meals include a vanilla dixie cup. |        |
| CHEESEBURGER                                      | \$16.5 |
| Beef patty and cheese, served with fries          |        |
| CHICKEN NUGGETS <span>GF</span>                   | \$16.5 |
| Served with fries                                 |        |
| BATTERED FISH <span>(A)</span> <span>GF</span>    | \$16.5 |
| Battered flathead, served with fries and lemon    |        |
| MACARONI BOLOGNESE                                | \$16.5 |
| House made bolognese with macaroni and cheese     |        |

DESSERT

|                                                                                |        |
|--------------------------------------------------------------------------------|--------|
| CHOCOLATE CAKE <span>GF</span>                                                 | \$16.5 |
| Callebaut chocolate cake, chocolate crumb, creme anglaise and raspberry sorbet |        |
| STICKY DATE PUDDING                                                            | \$16.5 |
| Served with butterscotch sauce, candied walnuts, honey and macadamia ice-cream |        |
| LEMON LIME TART                                                                | \$16.5 |
| Served with vanilla ice-cream                                                  |        |

COFFEE

|               |        |               |        |
|---------------|--------|---------------|--------|
| Short Black   | \$4.50 | Flat White    | \$5.00 |
| Long Black    | \$5.00 | Cappuccino    | \$5.00 |
| Macchiato     | \$4.75 | Mocha         | \$5.00 |
| Piccolo Latte | \$5.00 | Hot Chocolate | \$5.00 |
| Latte         | \$5.00 |               |        |

See menu board for chefs specials and sides.

Patrons with food allergies and dietary requirements, please inform staff prior to ordering.

We will make every effort to accommodate your dietary needs however, traces of allergens may be present in our kitchen.

V = Vegetarian

GF = Gluten Free    GFO = Gluten Free Option

Lakeview Hotel Members receive membership discounts on food and beverages. *Excluding specials & promotions.*