

ENTRÉE

Truffle Mushroom Arancini V <i>Served with salsa verde & lime aioli</i>	\$16
Vegan Sweet Potato Croquettes GF VG <i>Flash fried rolled sweet potatoes with lime aioli</i>	\$16
Avocado Prawns GF <i>Prawns with garlic & chilli infused olive oil, served over guacamole & lime vinaigrette</i>	\$18
Szechuan Calamari GF DF <i>Szechuan pepper spiced calamari with homemade sweet chilli sauce & pickled cucumber</i>	\$18
Dutch Carrot & Zucchini Salad V <i>Baby Dutch carrots & zucchini served on pearl cous cous, feta & orange vinaigrette</i>	\$16

MAIN

Chicken Parmigiana H <i>Fresh panko crumbed chicken breast topped with Napoletana sauce, cheese & served with chips & salad</i>	\$26
Beetroot Risotto V GF <i>A vibrant risotto slow simmered in a roasted beet reduction, finished with parmesan</i>	\$26
Grilled Vegetable Gratin GF VG <i>Harvest of vegetable medley, fresh herbs & dressed in a tahini & miso glaze</i>	\$26
Vardas Marha H <i>Hungarian beef stew braised in a root vegetable sauce & served with bread dumplings</i>	\$32
Baccala al Forno Con Patate GF DF H <i>Oven baked salt cod & herb roasted potatoes cooked with pomodoro sauce & drizzled with Sicilian olive oil</i>	\$34
Tom Yum Lamb Backstrap GF H <i>Pan seared lamb backstrap seasoned in Tom Yum paste & served with mash</i>	\$34
Töltött Káposzta Lecsó "Tuhl-turt KAA-poast-tah LEH-choh" GF <i>Pickled cabbage stuffed with ground pork, smoked paprika & served with creamy mash & vegetable ragout</i>	\$30
Chicken Roulade with Brie & Figs GF H <i>Seared Chicken breast fillet stuffed with brie cheese & figs, served with Florentine puree</i>	\$30
Spinach & Ricotta Ravioli V <i>Ravioli filled with spinach & whipped ricotta served in a slow rendered sage butter & topped with parmesan</i>	\$26

DF Dairy free **GF** Gluten free **VG** Vegan **V** Vegetarian **H** Halal

Lachlan's
AT LAKESIDE

FROM THE GRILL

Cooked to your preference, served with chips & salad

200gm 150 day grain fed sirloin (Riverina, NSW) **GFDFH** \$36

200gm Wagyu tri tip, MBS 5+, (Paroo Darling Region, NSW) **GFDFH** \$42

Sauces - Red Wine Jus **GFDF**, Mustard Sauce **GF** or Mushroom Sauce **GF**

SIDE

Fries \$8

Garlic Bread \$8

Garden Salad with Balsamic Dressing \$8

Steamed Vegetables \$8

DESSERT

Chocolate Fondant \$15
Molten centre of rich chocolate served with vanilla bean ice cream

Vanilla Bean Gelato \$15
Served with a macaron and chocolate wafers

Epres Gombóc (Eh-presh Gom-boats) \$15
Hungarian potato dumplings rolled in poppy seeds, filled with chocolate & strawberries

Coconut Flan **GFVG** \$15
Tropical coconut set custard with vanilla bean & bittersweet caramel