

ENTRÉE

Toasted Ravioli (v) \$16
St Louis inspired, deep fried sundried tomatoes & ricotta ravioli, served with avocado aioli & salad leaves

Baby Beetroot, Fetta, & Black Lentil Bowl (gf) (v) \$16
Oven-roasted baby beetroot, black lentils, & Danish fetta tossed in vincotto dressing

Garlic Prawns (gf) \$18
Pan-seared prawns with pesto, sundried tomatoes, parmesan & salad

Szechuan Calamari (gf) (df) \$18
Szechuan pepper seasoned calamari with house-made sweet chilli sauce & pickled cucumber

Buffalo Chicken Wings \$18
Buffalo chicken wings served with crudites & roast pepper mayo

MAINS

Pan-Fried Salmon (gf) \$34
Served with saffron-infused carrot puree & roasted Okinawan sweet potatoes

Chicken Paprikash (gf) \$28
Chicken thigh on bone simmered in paprika sauce, tomatoes, bullhorn peppers & sour cream, served with pilaf rice

Beef or Korean Gochujang Chicken or Vege Burger \$24
With slaw, tomatoes, Spanish onion, chipotle mayo & cheese, served with chips

Chicken Parmigiana \$26
Fresh panko-crumbed chicken breast topped with Neapolitan sauce & cheese, served with chips & salad

Duck Breast (gf) (df) \$34
Medium-rare duck breast, braised purple cabbage, sweet potato croquettes & orange sauce

Gnocchi (vg) (gf) \$24
Pan-fried gnocchi with Ciambotta vegetables & sage oil

Wild Mushroom Spaghetti (v) \$24
Spaghetti pasta tossed with wild mushroom Stroganoff sauce

FROM THE GRILL

200g 150 days Grain Fed Sirloin (gf) \$36

200g Wagyu Hanger Steak MB4+ (gf) \$38

Served with chips & salad, cooked to your preference with your choice of Red Wine Jus, mustard or mushroom sauce

SIDES

Garlic Bread \$8

Garden salad \$8

French Fries \$8

Steamed Vegetables \$8

DESSERTS

Sticky Date Pudding \$14

Rich pudding with toffee sauce & vanilla ice cream

Chocolate Raspberry & Coconut Pebble (vg) \$14

Raspberry jelly & chocolate coconut mousse on a crunchy oat base, drizzled with chocolate sauce

Tiramisu \$14

Savoiardi biscuits dipped in coffee, layered with sweetened mascarpone & cocoa

Pavlova (GF) \$14

Pavlova with strawberries, passion fruit curd, raspberry coulis & whipped cream

(df) Dairy Free (v) Vegetarian (gf) Gluten free (vg) Vegan

Lachlan's
AT LAKESIDE



E: lakesidehotel@mq.edu.au
T: 9850 9300