

Food

(v) Vegetarian (gf) Gluten free

BREAKFAST: 7AM – 10.00AM

Eggs your way (v)	\$9.00
served with sourdough toast	
Granola (v)	\$8.00
honey yoghurt, seasonal fresh berries and shredded coconut	
Smashed avocado (v)	\$14.00
grape and cherry tomatoes, dukkha, rocket and balsamic glaze on sourdough toast + <i>add poached egg \$1.50</i>	
Bacon & egg roll	\$8.00
free range egg, bacon rashers American cheese, bbq sauce on a milk bun	
Zucchini, chili and shallot fritters (v)	\$14.00
slow-roasted tomatoes, fresh ricotta, candied walnuts	
Smoked salmon	\$16.00
homemade labneh, sautéed baby spinach & shaved fennel on rye sourdough	
Eggs Benedict	\$17.00
double smoked bacon on a milk bun served with two poached eggs & hollandaise sauce	
Banana bread	\$5.00
roasted and served with either butter, strawberry jam or orange marmalade	

SALADS & LIGHT MEALS

Cumin-spiced roasted cauliflower (v) (gf)	\$15.00
with baby spinach, grilled haloumi, chickpeas, sliced cucumber, mint yoghurt & toasted almond flakes	
Caesar Salad	\$14.50
with croutons, crispy bacon, anchovies & a soft boiled egg + <i>add chicken \$3/ smoked salmon \$5/ avocado \$4</i>	
Homemade quiche of the day	\$15.50
served with rocket & grana padano cheese salad	
Homemade mushroom, sage & green pea arancini balls (v)	\$18.00
served with arrabiata sauce, rocket & grana padano cheese	

EXTRAS

Free range egg	\$1.50
Avocado	\$4.00
Danish feta	\$2.50
Grilled haloumi	\$3.50
Grilled chicken breast	\$3.00
Bacon rasher	\$3.00
Smoked salmon	\$5.00

MAINS: 11.30AM – 9PM

Tasmanian salmon fillet (gf)	\$29.50
dill buttered green peas, broad beans & homemade baba ghanoush with slow-roasted cherry tomatoes & toasted almond flakes	
200g char-grilled Riverina grain feed sirloin steak	\$28.00
with steak house chips & garden salad + <i>choice of sauce</i>	
Grilled buffalo chicken burger	\$18.00
with iceberg lettuce, Spanish onion, blue cheese sauce served on a milk bun + <i>choice of chips or salad</i>	
Premium beef burger	\$19.00
with American cheese, lettuce, tomato, bread and butter pickles and Lachlan's special sauce served on a milk bun + <i>choice of chips or salad</i>	
Gnocchi (v)	\$19.00
with baby spinach, roasted sweet potato, cherry tomatoes, blue cheese cream sauce, candied walnuts & freshly grated Grana Padano	
Salmon fettuccine	\$19.00
garlic, chilli, capers, anchovy fillets, basil, Roma tomato, kalamata olives, rocket & pangrattato	

SIDES & SAUCES

Steakhouse chips	\$4.00
Spanish patatas bravas	\$8.00
Rocket and Grana Padano cheese salad (v) (gf)	\$5.00
Homemade garlic bread (v)	\$6.50
Gluten-free bread roll (gf) (v)	\$4.50
Grilled sourdough (v)	\$6.00
Aioli/tartare sauce/Gravy/mushroom sauce	\$1.50
Seeded/American/Dijon mustard	\$0.50
Hollandaise sauce	\$1.00

DESSERT

Chocolate, raspberry & coconut pebble (vegan)	\$12.00
Raspberry jelly, coconut mouse & chocolate oat base	
Seasonal fresh fruit platter (gf)	\$10.00
With berries and honey yoghurt	
Pavlova with berry coulis & vanilla cream (gf)	\$9.00

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MACQUARIE
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Beverages

Wines by the glass/ or bottle

COFFEE

Regular	\$3.70
Large	\$4.40
Flat white	
Cappuccino	
Caffe latte	
Mocha	
Piccolo	
Hot chocolate	
Short black	
Long black	
Macchiato	
Iced coffee/chocolate	
Soy/Almond milk	\$0.60

TEA IN A POT

English Breakfast	\$3.70
Earl Grey	
Green	
Peppermint	
Chamomile	

SOFT DRINK & JUICES

Coke / Diet Coke/ No Sugar Coke	\$4.00
Sprite	\$4.00
Sparkling Water	\$4.00
Soda Water / Tonic Water	\$4.00
Lemon, lime & bitters	\$4.00
Orange	\$4.00
Apple	\$4.00
Cranberry	\$4.00

SPIRITS

Smirnoff vodka	\$8.00
Gordons dry gin	\$8.00
Johnnie Walker Red Label	\$8.00
Jim Beam White Label	\$8.00
Jack Daniels Black Label	\$8.00
Glenfiddich Malt 12 Years old	\$9.00
Don Julio Blanco Tequila	\$9.00
Bacardi Carta Blanca	\$8.00

COCKTAILS

Espresso Martini (Kahlua, Smirnoff red vodka, sugar syrup & espresso)	\$18.00
Mimosa (Willowglen sparkling brut & orange juice)	\$7.00
Aperol Spritz (Aperol, prosecco & soda water)	\$18.00
French 75 (Chambord, sparkling brut, lemon juice & sugar syrup)	\$18.00
Margarita (Blanco tequilla, cointreau, lemon juice & sugar syrup)	\$18.00
Bleu Breeze (Alize french vodka, pineapple juice & soda water)	\$18.00

SPARKLING WINE

Willowglen Brut NV, VIC	\$7.00/\$35.00
T'Gallant Prosecco, VIC	\$9.00/\$45.00
Jacobs Creek Moscato, SA	\$9.00/\$45.00
Lock & Key Rose, NSW	\$7.00/\$35.00

WHITE WINE

James Est, Sauvignon Blanc, SA	\$7.50/\$37.00
D'Arenberg, Chardonnay NSW	\$9.00/\$45.00
Oyster Bay, Pinot Gris, NZ	\$9.00/\$45.00
Uppercut Clare Riesling, SA	\$9.00/\$45.00

RED WINE

Rolling Cabernet Merlot, NSW	\$7.50/\$37.00
Wynns Coonawarra Shiraz, SA	\$9.00/\$45.00
Wynns Coonawarra Cab Sauvignon, SA	\$9.00/\$45.00
Pepperjack Barossa Red, SA	\$55.00

BEER & CIDER

Cascade Premium Light	\$7.50
Coopers Original Pale Ale	\$8.00
Pure Blonde	\$7.50
Crown Lager, Australia	\$9.00
Corona, Mexico	\$9.00
Asahi Super dry, Japan	\$9.00
Peroni Libera 0% Non-Alcoholic, Italy	\$6.00
5 Seeds Crisp Cider	\$8.00

LIQUEURS

Baileys Irish Cream	\$8.00
Kahlua	\$8.00
Cointreau	\$9.00
Aperol Aperitif	\$8.00
Chambord	\$8.00
Galliano Amaretto	\$9.00
Penfolds Club Port	\$8.00

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