

# Lachlan's

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## RESTAURANT

### Operating Hours

#### *Breakfast*

Monday to Sunday

7:00am-10:00am

#### *Lunch*

Monday to Friday

12:00pm – 2:00pm

#### *Dinner*

Monday to Saturday

6:00pm – 10:00pm

## ENTREES

FRESHLY MADE SPRING ROLLS (DF & V) Sweet potato noodles & vegetables in pastry & deep fried	\$14.00
PRAWNS CUTLETS (DF) Grilled Prawn cutlets, tomato & capsicum relish, grissini	\$18.00
SZECHUAN CALAMARI (DF) Szechuan pepper spiced calamari with homemade chilli sauce & pickled cucumber	\$18.00
INARI SUSHI WITH SEAWEED & FISH ROE (GF & DF) - Purple rice stuffed in tofu skin, fish roe	\$12.00
SOUP OF THE DAY	\$12.00

## MAIN

FISH OF THE DAY(GF) Pan fried fish, served on the bed of taro & acai berry puree.	\$34.00
LAMB SHOULDER (GF & DF) Slow cooked lamb shoulder on the bone with barley & rich tomato sauce	\$30.00
HAZELNUT CRUSTED SALMON (DF) Sweet soy marinated salmon, hazelnut crust with pumpkin miso & broccolini	\$32.00
CHICKEN PARMIGIANA Panko crumbed chicken breast, topped with eggplant & mozzarella cheese, side salad & chips	\$28.00
TWICE COOKED PORK BELLY (DF) Pork belly, soba noodles, mushroom & seafood broth	\$30.00
BUTTER CHICKEN Succulent pieces of tandoori chicken finished in a rich and creamy tomato sauce, served with basmati rice & poppadums	\$30.00
SQUID INK SPAGHETTI WITH PRAWN & CALAMARI (DF) Spaghetti tossed with prawns, calamari, cherry tomatoes & basil	\$28.00
RISOTTO (GF & V) Forest mushrooms, Arborio rice, tomatoes, spinach & parmesan	\$26.00
POTAO & EGGPLANT MOUSSAKA (V) Served on a bed of spinach & tomato sauce	\$24.00

## FROM THE GRILL

SIRLOIN 200gm	\$36.00
WAGYU SKIRT FILLET 250gm	\$36.00
KANGAROO LOIN 200gm	\$36.00

Meat are cooked to your specification and served with eggplant & roasted carrots.  
Choice of port jus or béarnaise or mushroom sauce

## SIDES & SALAD

SEAWEED & TOFU SALAD (GF, DF & V) Duo of seaweed, pickled radish & tofu salad, Japanese dressing	\$14.00
BOCCONCINI & AVOCADO SALAD (V) Bocconcini, avocado, heirloom tomatoes, pesto & sour dough bread	\$18.00
GREEN BEANS SALAD (GF, DF & V) Green beans served with chutney of almond, dates, orange, paprika & sherry	\$18.00
Add SMOKED SALMON OR GRILLED FREE RANGE CHICKEN	\$6.00

## SIDES

GARLIC & HERB BREAD	\$8.00
CHIPS	\$7.00
STEAMED VEGETABLES	\$7.00
GARDEN SALAD	\$7.00

## DESSERTS

SWEET POTATO CAKE House made sponge & sweet potato mousse, served with fresh berries	\$18.00
POACHED PEAR WITH STRAWBERRY & BASIL CONSOMME Corella pear poached in rosewater & cardamom, served on a bed of strawberry, basil & moscato consommé	\$18.00
RICOTTA CHEESECAKE & CARAMALISED APPLE TART Served warm with vanilla bean gelato	\$18.00
SEASONAL FRUIT PLATTER	\$16.00
CHEESE PLATTER Served with lavosh, crackers, dried fruits & quince paste	\$20.00