

Lachlan's

R E S T A U R A N T

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

SOUP OF THE DAY	\$12.00
Please ask your waiter for the soup of the day	
LAMB KOFTA (GF)	\$18.50
Ground lamb, onions, garlic & parsley, grilled and served with blackened hummus	
CHICKEN TENDERS	\$17.50
Crisp fried chicken tenderloins, infused in butter milk, dusted in potato starch & pepitas, shaved parmesan	
SZECHUAN CALAMARI (GF & DF)	\$18.50
Szechuan pepper spiced calamari with homemade chilli sauce & pickled cucumber	
SMOKY EGGPLANT HASH (DF)	\$14.00
Cumin scented hashed eggplant tossed with tomatoes & herbs, served with soy linseed bread	

MAINS

BEEF BRISKET (GF)	\$30.00
10 hours slow cooked beef brisket served with mash potatoes & horseradish cream sauce	
PORK RIBS (GF & DF)	\$30.00
Slow cooked tender pork ribs, grilled and basted with hickory barbecue sauce, served with chips & salad	
SALMON (GF)	\$32.00
Pan fried salmon, with saffron potato cream, confit shallots & katifa	
BARRAMUNDI GRATIN (GF)	\$30.00
Barramundi, tomato & potato gratin, served on a bed of heirloom tomato salsa, pickled onion	
BURGER (BEEF OR CHICKEN)	\$26.00
Angus beef Pattie/ chicken breast, salad, tomatoes, colby cheese, aioli & tomato chutney, served with chips	
BUTTER CHICKEN	\$28.00
Succulent pieces of tandoori chicken finished in a rich and creamy tomato sauce, served with basmati rice & poppadums	
DUCK BREAST (GF & DF)	\$32.00
Pan seared duck breast, served with orange & fennel salad & maple jus	
MISO & WILD MUSHROOMS RISOTTO (GF & VEGAN)	\$26.00
Arborio rice cooked in porcini broth, tossed wild mushroom ragout & creamy miso sauce	
PANEER (V)	\$26.00
Crumbled cottage cheese, peas tossed in butter, tomato & cream sauce, served with roti paratha	

FROM THE GRILL (GF)

SIRLOIN 200gm	\$36.00
SCOTCH FILLET 250gm	\$36.00
KANGAROO LOIN 200gm	\$36.00

Meats are cooked to your specification and served with rosemary kipfler potatoes & fennel

Your choice of red wine jus/béarnaise/mushroom sauce

SIDES & SALADS

GARLIC & HERB BREAD	\$8.00
POTATO CHIPS	\$7.00
GARDEN SALAD	\$7.00
STEAMED VEGETABLES	\$7.00
PAPRIKASH CARROTS, FENNEL WITH FRENCH LENTILS & YOGHURT SALAD	\$10.00
BRUSSEL SPROUTS & KALE SALAD	\$10.00

DESSERTS

MACADAMIA CHOCOLATE FONDANT Chocolate cake with macadamia filling, finished with macadamia praline dust, served with vanilla ice cream	\$14.00
CREME BRULEE (GF) Classic French dessert of lightly baked vanilla custard with caramelised sugar	\$14.00
VEGAN BREAD PUDDING (GF & VEGAN) Rose & cardamom infused sweet bread, topped with reduced almond milk, pistachio, saffron, silver leaf and soy vanilla ice cream	\$14.00
SEASONAL FRUIT PLATTER	\$14.00
CHEESE PLATTER Served with lavosh, crackers, dried fruits and quince paste	\$20.00