

Lachlan's

RESTAURANT

Operating Hours

Breakfast

Monday to Sunday

7:00am-10:00am

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	
CHICKEN SATAY	\$14.50
Boneless chicken marinated in soy sauce mixture, served with cucumber, onion & peanut sauce	
CHORIZO EMPANADA	\$14.50
Spicy pork, potatoes, spices encased in a flour pastry & deep fried, served with chimichurri sauce	
SZECHUAN CALAMARI (GF & DF)	\$16.50
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)	\$24.50
10 hours slow cooked beef brisket served with mash potatoes & horseradish cream sauce	
SIRLOIN (GF)	\$28.00
Cooked to your specification and served with rosemary kipfler potatoes, fennel & red wine jus	
CHICKEN PARMIGIANA	\$18.50
Delicious crumbed chicken breast smothered in a rich homemade tomato sauce & melted mozzarella cheese	
BARRAMUNDI (GF)	\$26.00
Pan fried barramundi with pea mash, served on a bed of heirloom tomato salsa	
BURGER (BEEF OR CHICKEN)	\$18.00
Angus beef patty/ peri peri chicken breast, salad, tomatoes, Colby cheese, aioli & chipotle sauce, served with chips	
BUTTER CHICKEN	\$24.00
Succulent pieces of tandoori chicken finished in a rich and creamy tomato sauce, served with basmati rice & poppadums	
CHILLI PRAWN PASTA	\$26.00
Spaghetti with prawns, garlic & chilli flakes	
PUMPKIN & SPINACH RISOTTO (GF & V)	\$22.00
Arborio rice cooked in porcini broth, tossed with roast pumpkin, spinach & cherry tomatoes	
FALAFEL (DF & V)	\$22.00
Falafel tossed with grilled Mediterranean vegetables & couscous served with souvlaki bread	

SIDES & SALADS

GARLIC & HERB BREAD	\$8.00
POTATO CHIPS	\$7.00
GARDEN SALAD	\$7.00
STEAMED GREENS	\$7.00
ROAST PUMPKIN, COUSCOUS & FETA SALAD	\$10.00

DESSERTS

CHOCOLATE, RASPBERRY & COCONUT PEBBLE (VEGAN) Raspberry jelly, dark chocolate coconut mousse encased in dark chocolate glaze sitting on a chocolate oat base	\$12.00
EARL GREY TEA TART Earl grey mousse with blackberry compote centre sitting on an earl grey tea cake in an open groove tart	\$12.00
COFFEE STONE (GF) Moist chocolate flourless cake with a soft caramel hazelnut centre, coffee mascarpone cream in a chocolate shell	\$12.00
SEASONAL FRUIT PLATTER	\$12.00