



dinner

entrée

Garlic bread Wild Rye Bakery wood fire baked ciabatta (Pambula)	8.5
Sydney Rock Oysters harvested in the pristine waters of Merimbula Lake	
Natural	6/17.5 12/30
Kilpatrick	6/18.5 12/32
Asian dressing	6/18 12/31
Soft shell crab tacos with a corn salsa & chilli jam in soft tortillas	e 16.5 / m 24
Chilli salt & pepper calamari served on a julienne salad of carrot, iceberg lettuce, spring onion, chilli & coriander with an asian dipping sauce (GF)	e 12.5 / m 22
Crispy coconut chicken strips served with our avocado & coriander dip	e 10.5
Local scallops & Shaw's locally made pancetta cooked in a creamy garlic sauce & served with steamed jasmine rice. (GF)	18.5

mains

Lakes Entrance fish & chips. Local Gummy shark fried in a crispy beer batter. Served with chips, garden salad and house made tartare sauce	27.5
Seafood marinara with prawns, Eden smokehouse chilli mussels & scallops tossed through rich tomato, chilli, onion, spinach & linguine pasta Topped with parmesan	29.5
Chicken parmigiana Crumbed chicken schnitzel topped with Napoli, ham & mozzarella cheese served with chips & a garden salad	24.5
Fresh snapper burger with a green papaya slaw, citrus mayonnaise, chilli & lime in a brioche bun. Side of chips	24
Central Beef Burger with a housemade beef pattie, bacon jam, cheese, pickled cucumber, lettuce & chilli relish with a Wild Rye Turkish roll. Side of chips. Available with a vegie pattie alternative (V)	24
Beetroot and vodka cured Atlantic Salmon fillet served with beetroot hollandaise and a salad of local pancetta, pine nuts, snow peas, cherry tomatoes, orange segments, feta & rocket leaves.	31.5
Asian style hokkein noodles with beef marinated in ketjap manis, lemongrass, ginger, garlic & sweet chilli tossed with bok choy, snow peas, capsicums & cashews.	24.5
(V) with tofu	20.5

mains continued...

Local fish duo with panko crumbed rockling and beer battered gummy shark served with chips, garden salad and tartare sauce	28.5
Grilled Lakes Entrance whiting salad with local pancetta, pine nuts, snow peas, cherry tomatoes, orange segments, feta & rocket leaves. Topped with a citrus gremolata. (GF)	26.5
Duo of Award winning Omeo sausages bush tomato (high country beef) & Irish pork (Sarsfield farmed) served on creamy mash & locally grown vegetables tossed in garlic oil. Smothered in Sailors Grave beer braised onion gravy. Available GF (without gravy)	24
12hr slow cooked Forge Creek free range pork belly served on creamy mashed potato with steamed beans & pork jus (GF)	28.5
Grain fed Scotch fillet steak (300g) Chargrilled to your liking & served with creamy mashed potatoes & seasonal vegetables with your choice of sauces: - Green peppercorn sauce - Field mushroom sauce - Locally made Dijon Mustard (GF) - Garlic Butter (GF)	34.5

sides

Garden salad with vinaigrette	8
Steamed vegetables tossed in garlic oil	8
Chips with a side of aioli	8.5
Jug of plain gravy	2
Jug of mushroom or peppercorn gravy	3

kids menu (under 12yrs only)

All \$9.50 and include a free soft drink	
Beer battered fish and chips with salad	
Crumbed calamari rings served with chips	
Chicken nuggets with chips and salad	
Tomato fettucini pasta with cheese	
Bangers & Mash - Local Omeo sausage with mash, steamed vegetables & tomato sauce (GF)	
Side of vegetables	3