



LAKES ENTRANCE

CENTRAL

BISTRO

DINNER MENU

*~Family owned & operated~*

# entrée

<b>Garlic bread</b> -Wild Rye Bakery wood fire baked ciabatta (Pambula) (4 pcs)	9.5
<b>Local Bass Strait scallops</b> pan seared in thyme, lemon butter, shallots and sherry served on a leek and cauliflower puree (GF)	14.5
<b>Housemade Duck spring rolls</b> (2) with mushrooms, dark soy and vegetables served with a hoisin dipping sauce	14
<b>Spanish spiced calamari</b> served with salsa romesco, rocket leaves and lime	
	Ent 14    Main 22

# mains

Caraway seed and rye crusted sustainable <b>salmon fillet</b> served with creamy mash and steamed greens. Finished with a dill hollandaise sauce (GF)	29.5
Our signature <b>seafood chowder</b> with mussels, Bass Strait scallops, local gummy shark and prawns served with a side of garlic ciabatta	29.5
<b>Chicken parmigiana</b> - Chicken schnitzel topped with napoli, ham & cheese served with chips & a garden salad	25.5
<b>Johnny Cash Parmi</b> - Chicken schnitzel topped with Napoli, hot salami, jalepenos, caramelized onion, chilli & cheese served with chips & a garden salad	27
12 hour slow cooked Victorian <b>lamb shank</b> braised in tomato ragout with creamy polenta and local greens finished with rosemary salt (GF)	29.5
<b>House crumbed chicken schnitzel</b> served with chips, salad & a lemon wedge.	22.5
<b>add reef sauce</b> -local scallops, mussels & prawns in a creamy garlic sauce	9.5
Seared <b>local Bass Strait scallop fettucini</b> in a creamy sauce of local Shaws bacon shallots, fresh herb and lemon butter	27.5
Roasted Lindenow <b>cauliflower and braised fennel risotto</b> topped with pickled fennel and shaved parmesan. (V) (GF)	22.5

Please note, all ingredients are not listed on the menu, please inform staff of any allergies or dietary requirements when ordering. A 10% surcharge applies on all public holidays.

# mains continued...

<b>Lakes Entrance fish &amp; chips.</b> Local Gummy shark fried in a crispy beer batter. Served with garden salad, chips and house made tartare sauce	27
<b>Gippsland beef bolognaise</b> tossed through fettuccini & topped with parmesan & served with a piece of Wild Rye garlic ciabatta	18.5
<b>Sticky BBQ ribs</b> -(600g) slow cooked baby back pork ribs marinated with a spicy glaze. Served with a side of wedges (GF without wedges)	31
<b>Local beef brisket</b> cooked low and slow in a drunken marinade & served with garlic & rosemary chat potatoes, medley of vegetables and a house made red wine & onion jus (GF)	26.5
<b>Saag Aloo</b> a mild curry of potato & spinach lightly cooked with 24 mild spices and mustard seeds (V) (GF)	22.5
<b>Grain fed Scotch fillet steak (300g)</b> Chargrilled to your liking & served with creamy mashed potato & seasonal vegetables with your choice of sauce: (GF)	
- Green peppercorn sauce	
- Mushroom sauce	
- Locally made Dijon Mustard (GF)	
- Garlic Butter (GF)	35.5
<b>add reef sauce</b> - local scallops, mussels & prawns in a creamy garlic sauce	9.5

## sides

Garden salad with vinaigrette	8
Steamed vegetables tossed in garlic oil	8
Bowl of chips with a side of aioli	8.5
Add chips to any meal	3
Jug of plain gravy	2
Jug of mushroom or peppercorn gravy	3

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# kids menu (under 12yrs only)

All \$9.50 and include a **free** soft drink

Beer battered **fish and chips** with salad

**Crumbed calamari** served with chips and salad

**Chicken nuggets** with chips and salad

**Tomato fettuccini pasta** with cheese (V)

Small side of **vegetables**

3

# dessert for the kids

Vanilla ice-cream with chocolate or strawberry topping

4

Frog in a pond

4

Please see our dessert board under the specials for more house made desserts..

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