



LAKES ENTRANCE

CENTRAL

BISTRO

DINNER MENU

~Family owned & operated~

entrée

Garlic bread -Wild Rye Bakery wood fire baked ciabatta (Pambula) (4 pcs)	9.5
Gourmet grilled cheese ciabatta with creamy garlic béchamel & shaved parmesan	12.5
Central loaded fries with chorizo, red onion & a Mexican cheese sauce	12
Housemade Lakes Entrance bug & pork spring rolls (2) with tonkatsu dipping sauce	14
Panko crumbed calamari with a native lemon myrtle tahini dipping sauce and a cucumber & tomato salad	e 14 m 22
Pork belly sliders with apple slaw & horseradish aioli	(2) 14.5
Karage fried chicken bites with Japanese rayu-mayo dipping sauce	14
Spicy crispy cauliflower bites with mojo picon sauce (v)	12

mains

Central chicken burger with fried karage chicken, tomato, oakleaf lettuce & tonkatsu sauce . Side of chips	18.5
Our signature seafood chowder with Eden smokehouse mussels, Bass Strait scallops, local gummy shark and prawns served with a side of garlic ciabatta	29.5
Chicken parmigiana - Chicken schnitzel topped with napoli, ham & cheese served with chips & a garden salad	25.5
Pesto grilled chicken breast – Tuscan marinated grilled chicken breast topped with house pesto, roast cherry tomatoes and baby mozzarella with steamed vegetables and scalloped potatoes	28.5
House crumbed chicken schnitzel served with chips, salad & a lemon wedge.	22.5
add reef sauce -local scallops, mussels & prawns in a creamy garlic sauce	9.5
Snowy river seafood fettucini - Local Bass Strait scallops & prawns with snowy river station samphire in a Snowy River black garlic, chilli & white wine sauce	29.5

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 & for painful customers...

mains continued...

Lakes Entrance fish & chips. Local Gummy shark fried in a crispy beer batter. Served with garden salad, chips and house made tartare sauce	27
Shaw's local Pork Belly braised in cider with pumpkin and ginger puree, steamed vegetables and a red wine jus	28
Lakes Entrance flathead tails , panko crumbed & served with chips, garden salad & housemade tartare	28.5
Moroccan vegetable tagine with smoked eggplant, cauliflower & chickpeas served with steamed rice (vegan)	19.5
Confit duck Maryland with steamed vegetables & potato and parmesan gratin finished with a Tambo honey & blood orange brandy glaze	32
Grain fed Scotch fillet steak (300g) Chargrilled to your liking & served with creamy mashed potato & seasonal vegetables with your choice of sauce: (GF)	
- Green peppercorn sauce	
- Mushroom sauce	
- Red wine jus (GF)	
- Garlic Butter (GF)	35.5
add reef sauce - 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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