



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>Sydney rock oysters</b> (harvested in Merimbula)	<b>Natural</b> (6) 19.5 (12) 32 <b>Kilpatrick</b> (6) 21 (12) 34
<b>Traditional Bruschetta</b> – Grilled Wild Rye ciabatta topped with tomato concasse, Spanish onion, Danish feta, bocconcini & balsamic glaze (4 pcs)	16
<b>Panko crumbed calamari</b> served with lime aioli dipping sauce and a summer salad	e 14 m 22
<b>Pork belly sliders</b> with apple slaw & horseradish aioli (2)	14.5
<b>Karage fried chicken bites</b> with Japanese rayu-mayo dipping sauce	14

# mains

<b>Central chicken burger</b> with fried karage chicken, tomato, oakleaf lettuce & spicy aioli sauce . Side of chips	18.5
Our signature <b>seafood chowder</b> with Eden smokehouse 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>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
<b>Black garlic &amp; seafood fettucini</b> - Local Bass Strait scallops & prawns with locally harvested samphire in a chilli, Snowy River black garlic & white wine sauce	29.5
<b>Smoked salmon Nicoise salad</b> with blanched beans, local asparagus, heirloom cherry tomatoes, potato, hardboiled egg, kalamata olives, mixed leaves & a Dijon dressing	24
<b>Vegetarian option</b> can be served with grilled haloumi (V)	

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...

<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
Twice cooked <b>Pork Belly</b> braised in an apple cider broth served with pumpkin and ginger puree, steamed vegetables and a red wine jus (GF)	28
<b>Lakes Entrance flathead tails</b> , panko crumbed & served with chips, garden salad & housemade tartare	28.5
<b>Mediterranean pesto fettuccini</b> with cherry tomatoes, red capsicum, zucchini & red onion topped with Danish fetta (V)	22
<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	
- Red wine jus (GF)	
- Garlic Butter (GF)	35.5
<b>add reef sauce</b> - local scallops, mussels & prawns in a creamy garlic sauce	9.5

# sides

<b>Garden salad</b> with vinaigrette	8
<b>Dutch carrots</b> with Danish feta & dukkah	9
<b>Steamed greens</b> with flaked almonds & garlic oil	9
<b>Bowl of chips</b> with a side of aioli	8.5
<b>Add chips</b> to any meal (small side)	3
Jug of <b>plain gravy</b>	2
Jug of <b>mushroom or peppercorn gravy</b>	3

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# kids menu (under 12yrs only)

All \$9.50 and include a **free** soft drink (no juice)

Beer battered **fish and chips** with salad

**Crumbed calamari** served with chips and salad

**Chicken nuggets** with chips and salad

**Pasta with housemade napoli (tomato) sauce** and cheese (V)

Small side of **vegetables**

3

## dessert for the kids

Vanilla ice-cream with chocolate or strawberry topping or sprinkles

4

Frog in a pond (Jelly)

4

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

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