



LAKES ENTRANCE

CENTRAL

BISTRO

DINNER MENU

~Family owned & operated~

entrée

Garlic bread -Wild Rye Bakery wood fire baked ciabatta (Pambula) (4 pcs)	9.5
Sydney rock oysters (harvested in Merimbula)	Natural (6) 19.5 (12) 32 Kilpatrick (6) 21 (12) 34
Traditional Bruschetta – Grilled Wild Rye ciabatta topped with tomato concasse, Spanish onion, Danish feta, bocconcini & balsamic glaze (4 pcs)	16
Panko crumbed lemon pepper calamari served with aioli dipping sauce and a fresh summer 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

mains

Central chicken burger with fried karage chicken, tomato, oakleaf lettuce & spicy aioli 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
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
Seafood marinara with local scallops, prawns & calamari tossed through Napoli, chilli, garlic & fettuccini. Topped with shaved parmesan	29.5
Smoked salmon Nicoise salad with blanched beans, local asparagus, heirloom cherry tomatoes, potato, hardboiled egg, kalamata olives, mixed leaves & a Dijon dressing	24
Vegetarian option can be served with grilled haloumi (V) (GF)	

Please note, all ingredients are not listed on the menu, please inform staff of any allergies or dietary requirements when ordering. A 15% 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
Twice cooked Pork Belly braised in an apple cider broth served with pumpkin and ginger puree, steamed vegetables and a red wine jus (GF)	28
Lakes Entrance flathead tails , panko crumbed & served with chips, garden salad & housemade tartare	28.5
Mediterranean pesto fettuccini with cherry tomatoes, red capsicum, zucchini & red onion topped with Danish fetta (V)	22
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
Bowl of steamed vegetables with garlic oil	9
Bowl of chips with a side of aioli	8.5
Add chips to any meal (small side)	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 (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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