



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) 21 (12) 34 <b>Kilpatrick</b> (6) 23 (12) 36
<b>Panko crumbed lemon pepper calamari</b> served with aioli dipping sauce and salad	e 14 m 24
<b>Asian duo</b> with a housemade Vietnamese chicken & pork spring roll & a steamed bao bun with honey barbeque pork served with a side of kimchi & nam jim dipping sauce	18

# mains

<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	28
<b>Chicken schnitzel</b> served with chips, garden salad & a lemon wedge.	24
<b>add reef sauce</b> - local scallops, mussels & prawns in a creamy garlic sauce	9.5
<b>Seafood marinara</b> with local scallops, prawns & calamari tossed through Napoli, chilli, garlic & fettuccini. Topped with shaved parmesan	32
<b>Duo of sausages</b> -Locally made 'Morrison's' sausages, one beef & tomato and one pork & fennel served on creamy mashed potato with seasonal vegetables & beer braised onion & mustard gravy. (GF without gravy)	24.5
<b>Local scallops</b> , panko crumbed and served with chips, garden salad & aioli	29.5

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...

<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	28
<b>Pork belly</b> slow cooked with a Cantonese sticky barbeque glaze served on a bed of steamed rice with bok choy, snow peas & beans (GF)	28
<b>Creamy garlic prawns</b> served with steamed rice, green beans & snow peas (GF)	29
<b>Tuscan Risotto</b> with sundried tomato, spinach, kalamata olives, oven roasted capsicum, basil, Spanish onion and Napoli topped with a rosemary & garlic pangrattoto crumb. (Vegan) (available GF)	24
<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)	
-Pub gravy	38
<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>Bowl of steamed vegetables</b> with garlic oil	9
<b>Bowl of chips</b> with a side of aioli	9
<b>Add chips</b> to any meal (small side)	3
<b>Jug of plain gravy</b>	2
<b>Jug of mushroom or peppercorn gravy</b>	3

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# kids menu (under 12yrs only)

All \$12 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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