



LAKES ENTRANCE

CENTRAL

BISTRO

DINNER MENU

~Family owned & operated~

entrée

Garlic bread -Wild Rye Bakery wood fire ciabatta (Pambula) (4 pcs) 9.5
Cheesy Garlic Bread Add \$2

Sydney rock oysters (harvested in Merimbula) **Natural** (6) 23 (12) 42
(Please note our oysters are ordered fresh & are available until sold out) **Kilpatrick** (6) 25 (12) 45

Lakes Entrance Flathead tails (3) in a herb & parmesan crumb served with a pear, walnut & rocket salad and house tartare 18

Crispy salt and pepper calamari served with aioli dipping sauce and a dressed rocket, mint and radish salad e 14 m 24

mains

Lakes Entrance Fish of the Day- please see specials board, this dish is also weather dependant.

Lakes Entrance fish & chips. Local Gummy shark fried in a crispy beer batter. Served with garden salad, chips and house made tartare sauce 28

Lamb Backstrap rubbed in Moroccan spices served with a roast sweet potato, rocket, pine nut & goats cheese salad with a mint yoghurt 38

Seafood chowder with Bass Strait scallops, local gummy shark, mussels and prawns served with a side of garlic ciabatta 32

Slow cooked drunken Gippsland brisket with roasted potatoes with rosemary salt, Dutch carrots and greens served with a horseradish cream & jus 28

Seafood linguine with local scallops, prawns & mussels tossed through Napoli, chilli, garlic & spinach. Topped with shaved parmesan 32

Grilled asparagus warm salad with roast Briagalong beetroot, black & brown rice rocket & walnuts served on dill yoghurt & topped with fetta.
(available vegan) (V) (GF) 24

Add Lamb backstrap 32

mains continued...

Local scallop & chorizo linguini tossed with white wine, cherry tomatoes, spinach & oven roasted capsicum. Finished with fresh parsley 32

Tuscan risotto with sundried tomato, spinach, kalamata olives, oven roasted capsicum, basil, Spanish onion and Napoli topped with a rosemary & pangrattato crumb (vegan) (available GF) 26

Add Chorizo 28

Chicken parmigiana - Chicken schnitzel topped with Napoli, ham & cheese served with chips & a garden salad 28

Chicken schnitzel served with chips, garden salad & a lemon wedge. 24

Add Reef Sauce - local scallops, mussels & prawns in a creamy garlic sauce, add 10

steak

Grain Fed Scotch Fillet (300g) Chargrilled to your liking & served with roasted potatoes, Dutch carrots & steamed greens with your choice of sauce: (GF) 45

- Green peppercorn sauce
- Garlic Butter (GF) add \$2
- Mushroom sauce
- Pub gravy

ADD Reef Sauce - local scallops, mussels & prawns in a creamy garlic sauce 10

sides

Garden salad with vinaigrette 8

Vegetable side 8

Add chips to any meal (small side) 5

Bowl of chips 12

Jug of plain gravy 2

Jug of mushroom or peppercorn gravy 3

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...

kids menu (under 12yrs only)

All \$12 and include a free soft drink (no juice)

Beer battered local **fish and chips** with salad

Chicken nuggets with chips and salad

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

Small side of **vegetables**

3

Housemade desserts

Sticky date pudding served with butterscotch sauce & vanilla ice cream 14

Chocolate mousse served with Chantilly cream 12

Banoffee spring rolls – banana, caramel & chocolate in a crispy fried pastry served with vanilla ice cream 14

Affogato - Locally made vanilla bean ice cream, espresso & Frangelico (18yrs +) 18

For the kids:

Vanilla ice-cream with chocolate or strawberry topping or sprinkles 4

Frog in a pond (Jelly) 4

We also served milkshakes & spiders – ask staff for flavours!

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