



LAKES ENTRANCE

CENTRAL

BISTRO

DINNER MENU

~Family owned & operated~

entrée

Garlic bread -Wild Rye Bakery wood fire ciabatta (Pambula) (4 pcs) 10.5
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

Bruschetta on Pambula ciabatta using fresh tomatoes, basil, feta & drizzled with balsamic glaze 14

Crumbed local scallops served with a summer salad of blanched asparagus, lettuce, tomato & toasted pepita's with sriracha aioli 22

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

mains

Herb crumbed pork schnitzel served with kipfler potatoes, sriracha slaw and a side of local beetroot relish 28.5

Lakes Entrance fish & chips. Local Gummy shark fried in a crispy beer batter. Served with garden salad, chips and house made tartare sauce 30

Lamb backstrap marinated with garlic & rosemary served with roast kipfler potatoes broccolini & dutch carrots. Finished with a red wine jus **(GF)** 39

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

Local Flathead Tails, panko crumbed and served with garden salad, chips & tartare 34

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

Ancient grain salad with quinoa, roasted local beetroot, smoked almonds, drunken raisins & feta finished with beetroot glaze. **(V)(GF)** Available Vegan 24

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

Creamy pesto chicken linguine with semi dried tomatoes tossed with baby spinach leaves and finished with shaved parmesan 24

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

Gippsland brisket cooked low and slow, served with Dutch carrots, roasted kipfler potatoes with rosemary salt and greens, served with a horseradish cream & jus (GF) 29.5

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 9

Vegetable side 10

Add chips to any meal (small side) 5

Bowl of chips 12.5

Jug of **plain gravy** 2

Jug of **mushroom or peppercorn gravy** 3

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kids menu (under 12yrs only)

All \$12.5 and include a free soft drink (no juice)
– show receipt at bistro bar to redeem

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**

5

Housemade desserts

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

Chocolate mousse served with Chantilly cream 14

Individual Lemon Tart served with Chantilly 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

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