



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

Crumbed local scallops served with a 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

Slow cooked Silverside served on creamy mashed 'Gippy Gold' potatoes with winter garlic greens and a creamy seeded mustard sauce (GF) 26

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

Ginger & Chilli Asian broth with sautéed bok choy, broccoli, shiitake mushrooms, carrot and spring onions served on noodles with your choice of protein: (GF)

-Crispy Skinned Atlantic Salmon 36

-Pork Belly 30

-Tofu (vegan) 26

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

Crispy skinned Atlantic Salmon served on creamy mashed potato with garlic asparagus finished with white wine beurre blanc & lemon gremolata (GF) 32

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

Spiced roasted butternut pumpkin filled with warm black rice, grains, toasted almonds, pickled red onion & radish finished with cashew cream & turmeric spiced dukkah (Vegan) (GF) 26

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.

Twice cooked pork belly risotto with chilli, chorizo, caramelized onion, peas & spinach. Finished with shaved parmesan. (GF) 28.5

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
- Mushroom sauce
- Garlic Butter (GF) add \$2
- 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

Local Picnic Point **apple & pear crumble** served with vanilla ice cream 14

Chocolate mousse 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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