



LAKES ENTRANCE

CENTRAL

BISTRO

DINNER MENU

~Family owned & operated~

All ingredients are not listed on the menu, please inform staff of any allergies or dietary requirements when ordering. Surcharges: 0.35% flat rate for all cards & 15% applies on public holidays

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

Pan fried local scallops served on a salad of snow pea tendrils, apple & carrot with a zesty lemon dressing (GF) 22

Twice cooked sticky pork belly bites with a ginger, coriander, chilli & soy marinade served on apple slaw (GF) 18

Crispy fried spiced calamari served with aioli dipping sauce and a dressed rocket, mint and radish salad e 16 m 24

mains

Lakes Entrance fish & chips. Local Gummy shark fried in a crispy beer batter. Served with garden salad, chips and house made tartare sauce 31

Seafood chowder with Bass Strait scallops, local gummy shark, mussels and prawns served with a side of garlic ciabatta 34

Jamaican Jerk spiced chicken breast served on Caribbean rice with red kidney beans & spices, finished with mango chilli salsa & mint yoghurt (GF) 28.5

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

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

Loaded 'Gippy Gold' baked potato with garlic butter, crispy bacon, caramelized onion, cheese and coleslaw finished with sour cream & gremolata (GF) 22

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mains continued...

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

Slow cooked pork belly served on creamy mashed 'Gippy Gold' potato's with garlic greens. Finished with red wine jus. (GF) 28.5

Chilli chicken spaghetti with semi-dried tomatoes, garlic, baby spinach & white wine. Finished with aged parmesan. 26

Chicken parmigiana - Chicken schnitzel topped with Napoli, ham & cheese served with chips & a garden salad 28.5

Gippsland beef

We use free-range, grass fed, antibiotic & artificial hormone free premium beef:

O'Connors Grass Fed Rump (350g) Chargrilled & served with chips, garden salad & your choice of our sauces 38

O'Connors Grass Fed Scotch Fillet (300g) Chargrilled to your liking & served with roasted potatoes, Dutch carrots & steamed greens with your choice of sauce: (GF) 46

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

ADD Reef Sauce - local scallops, mussels & prawns in a creamy garlic sauce 12

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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