



THE CENTRAL

BISTRO
LAKES ENTRANCE

DINNER MENU

~Family owned & operated~

*All ingredients are not listed on the menu, please inform staff of any allergies or dietary requirements including Celiac when ordering (we are not a celiac kitchen, however can do our best to accommodate on GF meals). Surcharges: 0.35% flat rate for all cards & 16% applies on public holidays

entrée

Garlic bread -Wild Rye Bakery wood fire ciabatta (Pambula) (4 pcs) 12
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

Bruschetta Pizza with housemade basil pesto, Roma tomatoes, smooth feta & balsamic glaze finished with fresh basil - Great to share! 20

Salt & three pepper calamari served with aioli dipping sauce and a dressed rocket, radish, cucumber & parmesan salad 18

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

Tropical chargrilled chicken served on coconut rice with a mango, red capsicum, red onion & pineapple salsa finished with sriracha & lime aioli (GF*) 30

Seafood linguine with local scallops, prawns, mussels & calamari tossed through Napoli, chilli, garlic & spinach. Topped with shaved parmesan 33

Spiced roasted pumpkin filled with warm black rice, grains, toasted almonds, pickled red onion & radish finished with cashew cream & turmeric spiced dukkah (Vegan) (GF*) 27

Salt & three pepper calamari served with aioli dipping sauce and a dressed rocket, radish, cucumber & parmesan salad served with chips 26

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mains continued...

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

Gippsland brisket cooked low and slow, served with Dutch carrots, roasted chat potatoes with rosemary salt and steamed greens, served with a horseradish cream & jus (GF*) 30

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 29.5

Gippsland beef

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

Grass Fed Rump (350g) Chargrilled & served with chips, coleslaw & your choice of our sauces 38.5

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 10

Vegetable side 10

Add chips to any meal (small side) 5

Bowl of chips with tomato sauce 12.5

Jug of plain gravy 2

Jug of mushroom or peppercorn gravy 3

Aioli side 1

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kids menu (under 12yrs only)

All \$13.5 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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