



**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 Spanish chorizo & cauliflower puree 22

**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

**BBQ Brisket burger** with bacon, aioli dressed coleslaw & pickles in a Wild Rye bakery Turkish roll. Side of chips 26

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

**Butternut pumpkin, cauliflower & chickpea curry** with aromatic spices served on coconut rice & finished with coriander and greek yoghurt (available Vegan) (GF\*) 24

**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

**Creamy chicken & seeded mustard spaghetti** tossed with semi dried tomatoes, toasted pine nuts & spinach leaves. Finished with 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 beef:

**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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