



THE CENTRAL

BISTRO
LAKES ENTRANCE

DINNER MENU

~ Owned & operated by the Murphy Family since 2011 ~

*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: 0.85% flat rate for all cards & 16% applies on public holidays

entrée

Garlic bread -Wild Rye Bakery wood fire ciabatta (Pambula) (4 pcs) Cheesy Garlic Bread Add \$3.50	12
Sydney rock oysters (harvested in Merimbula)	Natural (6) 24 (12) 42 Kilpatrick (6) 28 (12) 46
(Please note our oysters are ordered fresh & are available until sold out)	
Pan fried local scallops served on Spanish chorizo with a pair of purees; harissa & cauliflower (GF*)	22
Salt & three pepper calamari served with aioli dipping sauce and a dressed rocket, radish, cucumber & parmesan salad	18
Wild Rye Ciabatta (2) topped with olives, cucumber, pickled onion, semi dried tomatoes and fresh herbs on citrus cream cheese	16

mains

Lakes Entrance Fish & Chips - Local Gummy shark fried in a crispy beer batter. Served with garden salad, chips and house made tartare sauce	32
Seafood Chowder with Bass Strait scallops, local gummy shark, mussels & prawns served with a side of garlic ciabatta	34
Seafood Linguine - Local scallops, prawns, mussels & calamari tossed with Napoli, chilli, garlic & spinach. Finished with shaved parmesan	33
Roast Butternut Pumpkin stuffed with black and brown rice, pickled onion, radish and herbs. Finished with cashew cream and house made Dukkah (V & GF)	28
Vietnamese Calamari Salad with pan seared chilli marinated calamari, rice vermicelli noodles, snow peas, capsicum, carrot, rocket, coriander, garlic & ginger with a lime dressing (GF*)	26
Mexican Beef Brisket Bowl with pulled Gippsland brisket, charred corn, olives, jalapeños, tomato, red onion & guacamole on lime & coriander rice. (GF*)	26

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mains continued...

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

MP

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

26

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

30

Gippsland meat

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

49

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

ADD Reef Sauce - local scallops, mussels & prawns in a creamy garlic sauce (GF)

12

Duo of Local Snags;

Worcestershire & Pepper Wild Venison (1)

Snowy River Beef and Beer (1)

Both proudly Gippsland made served on mashed sweet potato & steamed garlic greens with a beer braised onion gravy

28

Gippsland Brisket cooked low and slow, served with Dutch carrots, roast potatoes with rosemary salt and steamed garlic greens, served with a horseradish cream & jus (GF*)

34

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

3

Jug of mushroom or peppercorn gravy

4

Aioli side

1

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Kid's menu (under 12yrs only)

All \$14 and include a **free soft drink** (sorry 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)

Mini Hot Dogs served with chips & tomato sauce (Available GF*)

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

Sebastian cheesecake baked cheesecake smothered with hot chocolate 16

Affogato- Vanilla bean ice cream, espresso & Frangelico (18yrs +) 18

For the kids:

Vanilla Ice-Cream (GF*) 5
Toppings - Chocolate, Caramel, Strawberry or Sprinkles

Frog in a Pond - (Jelly with a Chocolate Frog) 4.5



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