



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) 12
Cheesy Garlic Bread Add \$3.50

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

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 Autumn Vegetable Risotto with pumpkin, sweet potato, red capsicum,
red onion & spinach. Finished with shaved parmesan. (GF) (V) 28
Add Chicken 4
Add Chorizo 4

Mexican Beef Brisket Bowl with pulled Gippsland brisket, charred
corn, jalapeños, tomato, red onion & guacamole on lime &
coriander rice. (GF*) 26

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

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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

Local Snags - Wild Venison Worcestershire & Pepper (2) Ethically Gippsland harvested & served on mashed sweet potato & steamed garlic greens with a beer braised onion gravy (GF* without 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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