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). Please note16% surcharge applies on public holidays

entrée

Garlic bread -Wild Rye Bakery wood fire ciabatta (Pambula) (4 pcs) 12.5
Cheesy Garlic Bread Add $3.5

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)

Bruschetta – Toasted garlic Wild Rye ciabatta topped with tomato, basil, Spanish onion & fetta finished with balsamic glaze 15

Lemon Pepper Calamari served with aioli dipping sauce and a dressed pear, walnut, rocket & parmesan salad M 18.5

mains

Lakes Entrance Fish & Chips. Local Gummy shark fried in a crispy beer batter. Served with garden salad, chips and house made tartare sauce A 34

Seafood Chowder with Bass Strait scallops, local gummy shark, mussels and prawns served with a side of garlic ciabatta A 36

Seafood Linguine – Local scallops, prawns, mussels and calamari tossed with Napoli, chilli, garlic and spinach. Finished with shaved parmesan A 36

House Crumbed Pork Schnitzel served with beetroot puree, slaw and sweet potato fries with onion gravy on the side 34

Lemon pepper Calamari served with aioli dipping sauce, a dressed pear, walnut, rocket & parmesan salad and chips M 28

Chicken parmigiana - Chicken schnitzel topped with Napoli, ham & cheese served with chips & a garden salad 30.5

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mains continued...

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

Local Snags – Wild Venison Worcestershire & Pepper sausages (2)– Ethically Gippsland harvested & served with sweet potato mash & steamed garlic greens with a beer braised onion gravy (GF* without gravy) 28

Gippsland Brisket cooked low and slow, served on chat's with rosemary salt, steamed baby broccoli from AvaGrow farms Wairewa, and roasted balsamic onion served with a horseradish cream & jus (GF*) 34

Roast Vegetable Risotto with pumpkin, sweet potato, red capsicum, red onion & spinach. Finished with shaved parmesan. (GF*)(V) 28

Add Chicken 4

Gippsland Steak

O'Connors Grass Fed Scotch Fillet (300g)
Chargrilled to your liking & served with rosemary salted chat's, steamed baby broccoli from AvaGrow Farms Wairewa & balsamic roasted onion with your choice of sauce: (GF*) 52

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

ADD Reef Sauce - local scallops, mussels, calamari & prawns in a creamy garlic sauce A 13

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
Bowl of **Sweet Potato chips**	14
Jug of **plain gravy**	4
Jug of **mushroom or peppercorn gravy**	4.5
Aioli side	1

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kids menu (under 12yrs only)

All $15 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

Sebastian cheesecake baked cheesecake smothered in hot chocolate 16

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

For the kids:

Vanilla ice-cream with chocolate or strawberry topping or sprinkles 5
Frog in a pond (Jelly with a chocolate frog) 4.5

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