LAKES ENTRANCE
THE CENTRAL BISTRO

LUNCH MENU

Garlic bread –Wild Rye Bakery wood fire baked ciabatta (Pambula) (4pcs) 12.5

Add Cheese $3.5

Sydney Rock Oysters (harvested in Merimbula) **Natural** (6) 24 (12) 42
(Please note our oysters are ordered fresh & are available until sold out) **Kilpatrick** (6) 28 (12) 46

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

Fish & Chips – Local Gummy shark fried in a crispy beer batter (1 pce)
Served with chips, salad and house made tartare sauce. A 22

Add an extra piece of fish 8

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

Caesar Salad with crispy cos lettuce, parmesan, bacon, homemade croutons, egg & a classic Caesar dressing 24

Add Chicken 5

Open Steak Sandwich -Gippsland porterhouse served on thick cut ciabatta with bacon, caramelised onion, Swiss cheese, tomato & lettuce. Side of mustard aioli & chips 28

Local Venison Snag – Worcestershire & Pepper Gippsland harvested & served on sweet potato mash & steamed garlic greens with beer braised onion gravy (GF* without gravy) 20

Add another snag 8

Seafood Linguine with local scallops, prawns, mussels & calamari tossed through Napoli, chilli, garlic & spinach. Finished with shaved parmesan A 36

Lemon Pepper Calamari served with aioli dipping sauce and a pear, walnut, rocket & parmesan salad with chips M 19

*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 note a 16% surcharge applies on public holidays. Seafood: A Australia I Imported M Mixed Origin

LAKES ENTRANCE
THE CENTRAL BISTRO

Chicken Parmigiana - Chicken schnitzel topped with napoli, ham & cheese served with chips & a garden salad 30.5

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

Add Chicken 4

Grass Fed Gippsland Scotch Fillet (300g) served with chips & garden salad 52
Chargrilled to your liking with your choice of sauce:

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

add reef sauce - local scallops, mussels, calamari & prawns in a creamy garlic sauce A 12

Sides

Garden Salad with vinaigrette 10

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

Kids menu - under 12yrs only

All $15 and include a **FREE** soft drink (no juice) - show receipt at bistro bar to redeem.

Beer battered **Fish and Chips** with salad. A

Chicken Nuggets with chips and salad

Pasta with housemade napoli (tomato) sauce and cheese (V)

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