

## LUNCH MENU

**AVAILABLE: 12pm - 2pm**

**PRICE: \$15 | \$17**

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### **Salt & Pepper Prawn Salad**

Deep fried salt and pepper prawns served with Asian slaw and lime mayo.

### **Fish & Chips** GFO

Beer battered Lakes Entrance Gummy Shark with lemon and tartare, served with your choice of chips, garden salad, or vegetables (GFO = Grilled fish)

### **Lunch Chicken Schnitzel**

Chicken schnitzel served with chips, garden salad or vegetables plus your choice of gravy.

### **Lunch Chicken Parma**

Chicken schnitzel with Napoli, ham, and mozzarella cheese, served with chips, garden salad or vegetables

### **Penne Carbonara** GFO

Sauteed bacon, spring onion, and garlic, finished with a creamy white wine sauce, topped with parmesan cheese.

### **Lunch Bolognese** GFO

Traditional homemade spaghetti Bolognese with parmesan

### **Herb & Pumpkin Linguine** V/ GFO

Served with wilted rocket and topped with pine nuts & parmesan cheese

### **Asian Crispy Pork**

Served with sesame sweet chili sauce, vermicelli and Asian herb salad.

## STARTERS

### **Grilled Saganaki-Cheese \$12 | \$14**

Salty Kefalograviera (Greek cheese) served with rocket, lemon and cracked black pepper.

### **Garlic Bread <sup>v</sup> \$7 | \$9**

Golden toasted bread smothered in garlic butter.

### **Cheesy Garlic Bread <sup>v</sup> \$10 | \$12**

Golden toasted bread smothered in garlic butter and cheese.

### **Champions Bruschetta <sup>v GFO</sup> \$10 | \$12**

Char Grilled sourdough topped with fetta, fresh tomato, red onion, Basil, and Balsamic Glaze.

### **Vegetable Spring Rolls \$10 | \$12**

Deep fried vegetable springs rolls with Asian herb salad, pickled ginger and soy lime dipping sauce.

### **Lime, Salt & Pepper Calamari <sup>GFO</sup> \$12 | \$14**

Strips of lightly floured calamari with salt and pepper seasoning, fried and served with lime aioli, rocket, red onion, and lemon.

### **Spanish Spiced Meatballs \$12 | \$14**

Served with rocket, red onion salad, mojo sauce and labneth (hung Greek yoghurt).

### **Salmon, Mussel & Dill Croquettes \$12 | \$14**

Served with saffron aioli and petite salad

## MAINS

### **Lime, Salt & Pepper Calamari** <sup>GFO</sup> \$28 | \$30

Strips of lightly floured calamari with salt and pepper seasoning, fried and served with a garden salad, chips, lime mayo and lemon.

### **Chef's Caesar Salad** <sup>GFO</sup> \$22 | \$24

Cos lettuce, Prosciutto, shaved Parmesan, croutons, lightly tossed with homemade Caesar dressing and finished with a poached egg.

**ADD** -Chicken \$4

### **Vegan beetroot and Quinoa Salad** <sup>GFO</sup> \$23 | \$25 <sup>V</sup>

Quinoa, Walnuts, spinach, beetroot, pumpkin, and dried cranberries.

### **Fish & Chips** <sup>GFO</sup>

**FULL:** \$24 | \$26    **HALF:** \$16 | \$18

Beer battered Lakes Entrance's Gummy Shark with lemon and tartare, served with your choice of chips, garden salad or vegetables. (<sup>GFO</sup> = Grilled fish)

### **Chicken Schnitzel** \$22 | \$24

Chicken schnitzel with chips, garden salad or vegetables, served with your choice of gravy.

### **Traditional Chicken Parmigiana** \$24 | \$26

Chicken schnitzel topped with ham, Napoli, and mozzarella cheese, served with chips, garden salad or vegetables.

### **Meat Lovers Chicken Parmigiana** \$24 | \$26

Chicken schnitzel topped with BBQ sauce, bacon, salami, ham, and mozzarella cheese, served with chips, garden salad or vegetables.

### **Bolognese Chicken Parmigiana** \$24 | \$26

Chicken schnitzel topped with Bolognese sauce and mozzarella cheese, served with chips, garden salad or vegetables.

### **Chicken Kiev** \$24 | \$26

Crumbed chicken breast stuffed with garlic butter, oven baked until golden and served with your choice of chips, garden salad or vegetables.

## PASTA

### Chicken Avocado Gnocchi \$26 | \$28

Tossed in a creamy bacon, chicken, avocado, spring onion, spinach, and parmesan sauce.

### Seafood Marinara (olive oil based) <sup>GFO</sup> \$28 | \$30

Pan-fried prawns, calamari, fish, local black mussels, fresh tomato, garlic, chilli (mild), fresh herbs and linguini pasta

### Spaghetti Bolognese <sup>GFO</sup>

**FULL: \$22 | \$24      HALF: \$16 | \$18**

Our classic beef Bolognese topped with shaved parmesan.

### Penne Carbonara <sup>GFO</sup>

**FULL: \$22 | \$24      HALF: \$16 | \$18**

Sauteed bacon, spring onion, and garlic, finished with a creamy white wine sauce, topped with parmesan cheese.

## STEAKS

### 300gm Char Grilled Porterhouse Steak <sup>GFO</sup> \$32 | \$34

Cooked to your liking and served with your choice of sauce, chips, garden salad, or vegetables.

### 300gm Char Grilled Scotch Fillet Steak <sup>GFO</sup> \$37 | \$39

Cooked to your liking and served with your choice of sauce, chips, garden salad, or vegetables.

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### SAUCES \$3

Gravy: Traditional, Mushroom, Pepper <sup>GFO/DF</sup> -

### ADD TOPPER \$8

Creamy Garlic Prawn Topper <sup>GFO</sup>

### SIDES

Chips - \$5

Garden Salad <sup>GF</sup> - \$4      LG \$8

Seasonal Vegetables <sup>GF</sup> - \$4      LG \$8

## CHILDRENS MENU \$10 each

*Suitably sized meals for the smaller appetite.*

### **Spaghetti Bolognese**

House Bolognese topped with shredded tasty cheese

### **Chicken Parmigiana**

Served with chips, garden salad or vegies

### **Chicken Schnitzel**

Served with chips, garden salad, or vegies

### **Tempura Chicken Nuggets**

Served with chips, garden salad or vegies and tomato sauce

### **Battered Fish & Chips**

*(GFO = Grilled fish with vegetables)*

Served with chips, garden salad or vegies and tomato sauce

### **Panko Crumbed Calamari Rings**

Served with chips, garden salad or vegies and tomato sauce

## DESSERTS \$10 | \$12 each

### **Choc Lava Cake**

A rich warm chocolate pudding oozing with chocolate ganache, served with vanilla ice cream.

### **Sticky Date Pudding**

Traditional sticky date pudding served with warm butterscotch sauce and vanilla ice cream.

### **Apple & Rhubarb Crumble <sup>GF</sup>**

Stewed apples and rhubarb in an orange and almond meal base, topped with a fine crumble, served with berry coulis and vanilla ice cream.

### **Citrus Tart**

With Lemon curd, Italian meringue, and Chantilly cream.