

Dinner

from 6pm

Parklake

Breads

GARLIC & CHEESE CIABATTA ^V	8
COB LOAF ^V	10
<i>Filled with a creamy seeded mustard filling</i>	
BRUSCHETTA ^{V GFO}	12
<i>Diced tomatoes, onion, basil & bocconcini, drizzled with balsamic & olive oil</i>	

To start or share

DUCK & VEGETABLE SPRING ROLLS	18
<i>With a sweet chilli dipping sauce, pickled vegetable salad</i>	
SALT & PEPPER CALAMARI ^{DF GFO}	17
<i>With Asian slaw & chilli sambal</i>	
SEARED SCOLLOPS ^{GF DFO}	19
<i>Served with pumpkin puree, chorizo sausage</i>	
GRILLED MUSHROOMS ^{VG V}	16
<i>Stuffed with capsicum, zucchini, eggplant, tomato and cous cous and balsamic</i>	
LAMB KOFFTA	18
<i>Served on a rocket salad and tzatziki dip</i>	
BOCCONCINI MADNESS ^{GF}	18
<i>Marinated bocconcini with heirloom tomatoes and balsamic glaze and mixed herbs</i>	
PARKLAKE TASTE PLATE	18pp
<i>A selection of our delicious starters including, duck spring rolls, seared scallops, stuffed mushrooms & calamari</i>	

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Chef Specialities

MARINATED LAMB SHOULDER ^{GF}	32
<i>slow cooked for 8 hours in garlic & rosemary, broccolini & paris mash</i>	
PAN-FRIED CHICKEN BREAST ^{GF}	33
<i>Wrapped with prosciutto and stuffed with camembert, resting on pumpkin & fetta risotto cake, broccolini, topped with a roasted garlic cream sauce</i>	
PAN-SEARED TASMANIAN SALMON ^{GF DF}	33
<i>With a rocket & pickled fennel, orange, cherry tomatoes, salad and balsamic</i>	
PORK BELLY	33
<i>Resting on polenta, pickled cabbage & pickled radish, topped with a shallot jus</i>	

Pasta

OUR FAMOUS GNOCCHI ^{VO}	30
<i>Chicken, crispy bacon, roasted pumpkin, garlic, spinach & a touch of cream</i>	
SEAFOOD LINGUINE	28
<i>Prawns, calamari, mussels, cherry tomatoes, basil, in a rich tomato sauce</i>	
ORECCHIETTE ^{VGO V}	30
<i>Broccoli & cauliflower, cherry tomatoes, spring onion with a creamy blue cheese sauce</i>	

Our Premium Steaks min 40 minutes

EYE FILLET OF BEEF (250G) GF	42
<i>Resting on a bacon and potato rosti, sautéed spinach, parsnip crisp</i>	
STRIPLION (300G) GF	40
<i>Served with Celeriac puree, garlic & oregano roasted pumpkin, asparagus</i>	
SAUCES	
<i>Creamy wild mushroom / green peppercorn / red wine jus</i>	3
<i>Garlic prawns</i>	6

Traditional Favourites

PAN-FRIED CHICKEN PARMIGIANA	27
<i>With crunchy chips & garden salad</i>	
FISH & CHIPS	27
<i>Flathead fish served with garden salad, chips, tartare sauce & lemon wedge</i>	

Sides

CHIPS <i>with aioli</i>	All 9 ea
WEDGES <i>with sweet chilli & sour cream</i>	
SEARED SEASONAL GREENS GF <i>with lemon & olive oil</i>	
GARDEN SALAD GF <i>with mixed leaves, tomato, cucumber, spanish onion & house dressing</i>	
VILLAGE GREEK SALAD GF <i>cucumber, cherry tomato, spanish onion, olives, feta, olive oil & vinegar</i>	

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Desserts

STICKY DATE PUDDING

All 14

Butterscotch sauce, toffee shard & vanilla bean ice-cream

MANGO PANNACOTTA ^{GF}

Served with Chantilly cream & pistachio nuts

BACI KISS

Served with vanilla ice cream and chocolate sauce

BANANA FRITTERS

With an ice cream filled brandy snap tube & butterscotch sauce & macadamia nuts

ETON MESS ^{GF}

Layers of meringue, fresh strawberries, macerated berries & Chantilly cream

SUNDAES

Peppermint crisp / Chocolate heaven brownie / Strawberry & cream / Cookies & cream / Chef selection of sorbet

CHEESE & FRUIT PLATTER ^{GFO}

15pp

Selection of Mersey Valley cheeses, fresh & dried fruits, crackers

Fortified Wines

MORRIS (OLD RARE) LIQUOR MUSCAT

15

MORRIS LIQUOR MUSCAT

9

PENFOLDS TAWNY

8

Drinks

Parklake

Tea & Coffee

COFFEE <i>cappuccino, latte, flat white, short black, long black</i>	R 4.20 / L 5.20
HOT CHOCOLATE	4.20
SPECIALTY TEAS <i>english breakfast, earl grey, green tea, lemon, peppermint, chamomile</i>	4.20
AFFOGATO <i>short black, vanilla ice cream & frangelico liqueur</i>	13

Beer & Cider

BEER

<i>Cascade Light / Carlton Draught / Carlton Dry / Great Northern</i>	8
<i>Crown Lager / Corona / Heineken / Peroni / Furphy's Ale (Victoria) / Bentspoke IPA (Canberra)</i>	9

CIDER

<i>Cheeky Apple / Cheeky Pair (Apple & Pear) / Flip Apple / Flip Pear</i>	9
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Spirits

BASIC	8
PREMIUM	10
TOP SHELF	15

Cocktails

TOBLERONE <i>Kahlua, baileys, frangelico, honey, milk & chocolate sauce</i>	15
PINA COLADA <i>Bacardi, malibu, pineapple juice & a dash of cream</i>	15
COSMOPOLITAN <i>Vodka, cointreau, lime & cranberry juice</i>	15
MARTINI ESPRESSO <i>Vodka, kahlua, crème de cacao, espresso shot</i>	15

Please ask our friendly restaurant staff for our full cocktail menu

Drinks

Champagne | Sparkling

Class Bottle

<i>Moet & Chandon Epernay / France</i>		119
<i>Taltarni NV Sparkling Brut Victoria</i>		52
<i>Sparkling 'piccolo' (cellar master's selection) Australia</i>	9.50	
<i>Prosecco 'piccolo' (Brown Brothers) Milawa / VIC</i>	9.50	
<i>Mitchelton Vic Series Sparkling NV Nagambie / VIC</i>	8.50	32

White Wine

Class Bottle

RIESLING

<i>Fowles - Stone Dwellers Strathbogie Ranges / VIC</i>	9	36
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SAUVIGNON BLANC

<i>Monkey Bay Marlborough / NZ</i>		36
<i>Baby Doll Marlborough / NZ</i>	9	36
<i>Baby Doll Marlborough / NZ</i>	9	36

CHARDONNAY

<i>McPherson Nagambie / VIC</i>	8	29
<i>Grant Burge - Benchmark South Eastern Australia</i>		30

SAUVIGNON BLANC

<i>Monkey Bay Marlborough / NZ</i>		36
<i>Baby Doll Marlborough / NZ</i>	9	36
<i>Gapsted Hidden Story Goulburn Valley / VIC</i>		29

WHITE WINE BLENDS

<i>Preece - Rose Nagambie / VIC</i>	8	34
<i>Dalfarras - Pinot Grigio Nagambie / VIC</i>	8.50	34
<i>Drift - Pinot Gris Marlborough / NZ</i>	8.50	33

White Wine continued

Class Bottle

SWEETER STYLES

<i>McPherson - Moscato (pink) Nagambie / VIC</i>	8	29
<i>Gapsted - Moscato Victorian Alps / VIC</i>	8	29

Red Wine

Class Bottle

CABERNET SAUVIGNON

<i>The Exception Avenel / VIC</i>		68
<i>Fowles - Stone Dwellers Strathbogie Ranges / VIC</i>		39
<i>Are You Game Avenel / VIC</i>	8.50	33

SHIRAZ

<i>Mitchelton Print Shiraz Nagambie / VIC</i>		85
<i>The Rule Avenel / VIC</i>		68
<i>Grant Burge - GB56 South Eastern Australia</i>	8.50	30
<i>Wine x Sam - Single Vineyard Series Strathbogie Ranges / VIC</i>		49
<i>Wine x Sam - The Victorian Strathbogie Ranges / VIC</i>		38

MERLOT

<i>Grant Burge - Hillcot Barossa Valley / SA</i>	9	37
<i>Tallis Wines Dookie / VIC</i>		32

PINOT NOIR

<i>Are You Game Avenel / VIC</i>	8.50	33
<i>Wine x Sam - Single Vineyard Series Strathbogie Ranges / VIC</i>		49

RED WINE BLENDS

<i>Altozano Tempranillo Spain</i>	9	37
<i>Dalfarras - Sangiovese Nagambie / VIC</i>		37
<i>McPherson - Cabernet Merlot Nagambie / VIC</i>	8	29

Parklake

www.parklake.com.au

Conference or meeting?

The team at the Parklake has the answer.

Gift idea?

Parklake Gift vouchers are available at reception.

Wedding plans?

Ask to see our function rooms and catering packages.

Need accommodation?

With a variety of room types available, we can accommodate all travellers.

