

Dinner

from 6pm

Parklake

Breads

GARLIC AND CHEESE BREAD	8
CRUSTY BREAD <i>with tzatziki, baba ghanoush & beetroot dip</i>	10
BRUSCHETTA ^{DFO, V} <i>diced tomatoes, onion, basil & bocconcini, drizzled with balsamic & olive oil (v, gfo)</i>	12

To Start or Share

DUCK & VEGETABLE SPRING ROLLS <i>with a sweet chilli dipping sauce & pickled vegetable salad</i>	18
LEMON PEPPER CALAMARI <i>with Asian slaw & chilli sambal</i>	17
SCALLOPS ^{GFO} <i>served with pea puree, pulled pork & prosciutto crumbs</i>	19
DUCK PANCAKES <i>with julienne carrot, cucumber & hoisin sauce</i>	19

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To Start or Share (continued)

ZUCCHINI, TOMATO & CHEESE ARANCINI ^V

16

served with a rich Napoli sauce & topped with parmesan

ANTIPASTO

25

shared plate of sliced cold meats & vegetables (dips, crusty bread, ham, salami, prosciutto, pickled artichoke, chargrilled eggplant, zucchini, semi-dried tomatoes, olives & feta)

PARKLAKE TASTE PLATE

20

A selection of our delicious starters including duck spring rolls, seared scallops, arancini & calamari

Chef Specialities

MARINATED LAMB SHOULDER ^{GF}

33

slow cooked for 8 hours in garlic & rosemary, served broccolini & paris mash

PAN-FRIED CHICKEN BREAST ^{GF}

33

stuffed with semi-dried tomatoes, basil, camembert cheese & sautéed spinach, resting on a zucchini & tomato risotto cake, topped with a garlic cream sauce

PAN-SEARED TASMANIAN SALMON

33

with harissa, corn cakes, sautéed spinach & a wedge of lemon

SMOKEY CHIPOTLE PORK RIBS

55

served with hand-cut chips and a side coleslaw

CRUSTED ROCKLING

36

served with thrice potatoes, fennel, lemon rind, capers & chargrilled asparagus, topped with flying fish roe

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Pasta

OUR FAMOUS GNOCCHI

30

with chicken, crispy bacon, roasted pumpkin, garlic, spinach & a touch of cream

RIGATONI MATRICIANA

30

with bacon, salami, chilli, cherry tomatoes, basil & a rich Napoli sauce

PAELLA ^{GF}

32

with chicken & prawns, chorizo, infused saffron & smokey paprika

Our Premium Steaks (min 40 minutes)

EYE FILLET OF BEEF (250g) ^{GF}

42

resting on a parsnip puree, asparagus, cherry tomatoes & sweet potato crisp

SCOTCH FILLET (300g) ^{GF}

40

with hand-cut chips, broccolini & cherry tomatoes

SAUCES

creamy wild mushroom / green peppercorn / red wine jus

3

garlic prawns

6

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Traditional Favourites

PAN-FRIED CHICKEN PARMIGIANA	28
<i>with crunchy chips & garden salad</i>	
FISH & CHIPS	27
<i>flathead fish served with garden salad, chips, tartare sauce & a wedge of lemon</i>	
SIDES	9
<i>Chips / with aioli</i>	
<i>Wedges / with sweet chilli & sour cream</i>	
<i>Seared Seasonal Greens / with lemon & olive oil ^{GF}</i>	
<i>Garden Salad / with mixed leaves, tomato, cucumber, spanish onion & house dressing ^{GF}</i>	
<i>Eggplant Fries / served with aioli</i>	
<i>Village Greek Salad / cucumber, cherry tomato, spanish onion, olives, feta, olive oil & vinegar ^{GF}</i>	

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Desserts

STICKY DATE PUDDING	14
<i>with butterscotch sauce, toffee shard & vanilla bean ice-cream</i>	
WHITE CHOCOLATE & PASSIONFRUIT PANNACOTTA	14
<i>served with Chantilly cream & Persian fairy floss</i>	
BACI KISS	14
<i>served with chocolate ganache & topped with Chantilly cream</i>	
BANANA FRITTERS	14
<i>with an ice-cream filled brandy snap tube, butterscotch sauce & macadamia nuts</i>	
ETON MESS	14
<i>layers of meringue, fresh strawberries, macerated berries & Chantilly cream ^{GF}</i>	
CHEESE & FRUIT PLATTER	14
<i>selection of Mersey Valley cheeses, fresh fruits, dried fruits & crackers</i>	