

# Dinner

from 6pm

# Parklake

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## Breads

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<b>GARLIC &amp; CHEESE BREAD</b>	10
<b>HERB BREAD</b>	10
<i>with mixed herbs</i>	
<b>BRUSCHETTA</b> <sup>GFO,V</sup>	13
<i>diced tomatoes, onion, basil &amp; bocconcini, drizzled with balsamic &amp; olive oil</i>	

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## To Start or Share

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<b>DUCK &amp; VEGETABLE SPRING ROLLS</b>	22
<i>with a sweet chilli dipping sauce &amp; pickled vegetable salad</i>	
<b>LEMON PEPPER CALAMARI</b>	25
<i>with asian slaw &amp; chilli sambal</i>	
<b>HONEY SOY CHICKEN RIBS</b>	25
<i>served with house-made dipping sauce</i>	
<b>PROSCIUTTO CROQUETTES</b>	18
<i>with harissa aioli</i>	
<b>PARKLAKE TASTE PLATE</b>	26PP
<i>a selection of our delicious starters including duck spring rolls, chicken ribs, prosciutto croquettes &amp; calamari</i>	

<sup>V</sup> Vegetarian   <sup>VO</sup> Vegetarian Optional   <sup>GF</sup> Gluten Free   <sup>GFO</sup> Gluten Free Optional   <sup>DF</sup> Dairy Free   <sup>DFO</sup> Dairy Free Optional   <sup>VG</sup> Vegan

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## Chef Specialities

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<b>MARINATED LAMB SHOULDER</b> <sup>GF</sup>	37
<i>slow cooked for 8 hours in garlic &amp; rosemary, with broccolini &amp; paris mash</i>	
<b>PAN-FRIED CHICKEN BREAST</b> <sup>GF</sup>	36
<i>served on a pumpkin &amp; feta risotto cake with broccolini, topped with a honey mustard cream sauce</i>	
<b>PAN-SEARED TASMANIAN SALMON</b> <sup>GF</sup>	39
<i>served on a bed of rocket, warm thrice potatoes, roasted fennel, grilled asparagus &amp; capers</i>	
<b>PORK RIB EYE</b>	39
<i>with rice &amp; bok choy, topped with fig jus</i>	

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## Pasta

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<b>OUR FAMOUS GNOCCHI</b> <sup>VO</sup>	35
<i>with chicken, crispy bacon, roasted pumpkin, garlic, spinach &amp; a touch of cream</i>	
<b>DUCK &amp; MUSHROOM RISOTTO</b>	35
<i>confit duck &amp; enoki mushrooms with a dash of cream, topped with parmesan crisp &amp; a drizzle of truffle oil</i>	
<b>PRAWN LINGUINE</b>	36
<i>with spring onions, cherry tomatoes &amp; white wine butter sauce, topped with parmesan</i>	

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## Our Premium Steaks (min 40 minutes)

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*All Steaks Served with Garlic & Rosemary Thrice Potatoes & Broccolini*

<b>EYE FILLET OF BEEF (250g)</b> <sup>GFO</sup>	49
<b>STRIPLOIN (300g)</b> <sup>GFO</sup>	47
<b>MARKET MEAT OF THE DAY</b> <sup>GFO</sup>	45
<b>SAUCES</b>	
<i>creamy wild mushroom / green peppercorn / red wine jus</i>	3
<i>garlic prawns</i>	6

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## Traditional Favourites

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<b>PAN-FRIED CHICKEN PARMIGIANA</b>	35
<i>golden crumbed chicken topped with napoli, ham &amp; cheese, served with crunchy chips &amp; garden salad</i>	
<b>FISH &amp; CHIPS</b>	32
<i>flathead fish served with garden salad, chips, tartare sauce &amp; a wedge of lemon</i>	
<b>SIDES</b>	
<b><i>Chips</i></b> / with aioli	10
<b><i>Sweet Potato Chips</i></b> / with aioli	10
<b><i>Wedges</i></b> / with sweet chilli & sour cream	10
<b><i>Seared Greens</i></b> / with lemon & olive oil <sup>GF</sup>	15
<b><i>Garden Salad</i></b> / with mixed leaves, tomato, cucumber, spanish onion & house dressing <sup>GF</sup>	10
<b><i>Eggplant Fries</i></b> / served with aioli	10
<b><i>Village Greek Salad</i></b> / cucumber, cherry tomato, spanish onion, olives, feta, olive oil & vinegar	10

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## *Desserts*

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<b>STICKY DATE PUDDING</b>	15
<i>with butterscotch sauce, toffee shard &amp; vanilla bean ice-cream</i>	
<b>CHOCOLATE &amp; HAZELNUT PUDDING</b>	15
<i>with hot chocolate ganache &amp; vanilla bean ice-cream</i>	
<b>BACI KISS</b>	15
<i>with chocolate ganache, topped with chantilly cream</i>	
<b>BANANA FRITTERS</b>	15
<i>with an ice-cream filled brandy snap tube, butterscotch sauce &amp; macadamia nuts</i>	
<b>ETON MESS <sup>GF</sup></b>	15
<i>layers of meringue, fresh strawberries, macerated berries &amp; chantilly cream</i>	