

Dinner

from 6pm

Parklake

Breads

GARLIC & CHEESE BREAD

10

HERB BREAD

10

with mixed herbs

BRUSCHETTA ^{GFO, V}

13

diced tomatoes, onion, basil & bocconcini, drizzled with balsamic & olive oil

To Start or Share

DUCK & VEGETABLE SPRING ROLLS

25

with a sweet chilli dipping sauce & pickled vegetable salad

LEMON PEPPER CALAMARI

27

with asian slaw & chilli sambal

HONEY SOY CHICKEN RIBS

25

served with house-made dipping sauce

PROSCIUTTO CROQUETTES

19

with harissa aioli

PARKLAKE TASTE PLATE

28PP

a selection of our delicious starters including duck spring rolls, chicken ribs, prosciutto croquettes & calamari

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Chef Specialities

MARINATED LAMB SHOULDER ^{GF}	40
<i>slow cooked for 8 hours in garlic & rosemary, with broccolini & paris mash</i>	
PAN-FRIED CHICKEN BREAST ^{GF}	36
<i>served on a pumpkin & feta risotto cake with broccolini, topped with a honey mustard cream sauce</i>	
PAN-SEARED TASMANIAN SALMON ^{GF}	45
<i>served on a bed of rocket, warm thrice potatoes, roasted fennel, grilled asparagus & capers</i>	
PORK RIB EYE	40
<i>with rice & bok choy, topped with fig jus</i>	

Pasta

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

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Our Premium Steaks (min 40 minutes)

All Steaks Served with Garlic & Rosemary Thrice Potatoes & Broccolini

EYE FILLET OF BEEF (250g) ^{GFO} 55

STRIPLOIN (300g) ^{GFO} 50

MARKET MEAT OF THE DAY ^{GFO} 47

SAUCES

creamy wild mushroom / green peppercorn / red wine jus 3

garlic prawns 6

Traditional Favourites

PAN-FRIED CHICKEN PARMIGIANA 38

golden crumbed chicken topped with napoli, ham & cheese, served with crunchy chips & garden salad

FISH & CHIPS 32

flathead fish served with garden salad, chips, tartare sauce & a wedge of lemon

SIDES

Chips / with aioli 12

Sweet Potato Chips / with aioli 12

Wedges / with sweet chilli & sour cream 12

Seared Greens / with lemon & olive oil ^{GF} 15

Garden Salad / with mixed leaves, tomato, cucumber, spanish onion & house dressing ^{GF} 12

Eggplant Fries / served with aioli 12

Village Greek Salad / cucumber, cherry tomato, spanish onion, olives, feta, olive oil & vinegar 12

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Desserts

STICKY DATE PUDDING

16

with butterscotch sauce, toffee shard & vanilla bean ice-cream

CHOCOLATE & HAZELNUT PUDDING

16

with hot chocolate ganache & vanilla bean ice-cream

BACI KISS

16

with chocolate ganache, topped with chantilly cream

BANANA FRITTERS

16

with an ice-cream filled brandy snap tube, butterscotch sauce & macadamia nuts

ETON MESS ^{GF}

16

layers of meringue, fresh strawberries, macerated berries & chantilly cream