

## Dinner 6pm - 9pm

**Garlic & Cheese Ciabatta** <sup>V, GFO</sup> \$11

**Bruschetta** <sup>V, GFO</sup> \$12  
Diced tomatoes, onion, basil & bocconcini, drizzled with balsamic & olive oil

**Soup of the Day with Bread** \$15

### Entrees

**Pumpkin & Fetta Arancini** <sup>V</sup> \$20  
Served with basil pesto aioli

**Grilled Mushrooms** \$20  
Filled with bacon, cheese and chives

**Baked Brie Crumb Coated** <sup>V</sup> \$18  
With rocket, green apple relish and cauliflower cream

**Duck & Vegetable Spring Rolls** \$24  
With sweet chilli dipping sauce & pickled vegetable salad

**Lemon Pepper Calamari** <sup>GFO, DFO</sup> \$25  
with Asian slaw & chilli sambal

**Coconut Prawns** \$26  
Deep fried with mango salsa salad & black garlic aioli

### Mains

**Marinated Lamb Shoulder** <sup>GF, DFO</sup> \$40  
Slow cooked for 8 hours in garlic & rosemary with broccolini & Paris mash

**Grilled Barramundi** <sup>GF</sup> \$36  
Topped with creamy lemon and shallots white wine sauce with Paris mash and greens

**Garlic Prawns** <sup>GF</sup> \$32  
Creamy garlic sauce served with Jasmine rice & lemon

**Ratatouille** <sup>V, GF</sup> \$32  
Layered eggplant, potato, sweet potato, zucchini with spiced harissa & rocket

**Pan-Fried Chicken Breast** <sup>GF</sup> \$36  
Stuffed with roasted tomato, onion and red peppers, served with Paris mash, broccolini & topped with a creamy brandy garlic sauce

**Pork Belly** <sup>GF, DF</sup> \$36  
With red cabbage gastrique & apple rosemary jus

### Traditional Favourites

**Chicken Parmigiana** \$33  
With crunchy chips & garden salad  
Add Ham \$3

**Fish & Chips** \$32  
Battered Whiting fish served with garden salad, chips, tartare sauce & lemon wedge

### Sides

**Chips** with aioli \$12

#### Seared Seasonal Greens

**Wedges** with sweet chilli & sour cream

**Village Greek Salad** <sup>GF</sup>  
Cucumber, cherry tomato, spanish onion, olives, fetta, olive oil & vinegar

#### Garden Salad

**Creamy American Slaw**

### Our Premium Steaks

*All steaks are served with pumpkin puree, thick chips & onion rings (min 40 minutes)*

**Scotch Fillet 200g** <sup>GF</sup> \$40

**Ribeye 300g** <sup>GF</sup> \$60

#### SAUCES

**Red Wine / Mushroom / Peppercorn**

**Add Garlic Prawns** \$10

*Please note medium and well done steaks may take up to 45 minutes*

### Pasta

**Parklake Gnocchi** \$34

Chicken, crispy bacon, roasted pumpkin, spinach & cream

**Chicken Linguini** \$32

Linguini pasta, chicken, pesto and a dash of cream, topped with parmesan

**Vegetable Risotto** <sup>GF, DFO</sup> \$32

Roast pumpkin, chargrilled zucchini, cherry tomato & napoli, topped with parmesan

Add Chicken \$6 | Add Prawns \$10

**Smoked Salmon Risotto** <sup>GF</sup> \$32

Lemon, capers, spring onions, dill & parmesan

**Spaghetti & Meatballs** \$32

House made meatballs with beef sausage, parmesan and our special tomato sauce

**Rigatoni alla Norma** <sup>GF, VG</sup> \$32

Rigatoni, cherry tomato, olives, chargrilled zucchini & red capsicum, tossed with olive oil & topped with parmesan  
Add Chicken \$6 | Add Prawns \$10

### Desserts

**Cheese Board For 2** \$19

3 cheeses with fruit, nuts and crackers

**Sticky Date Pudding** \$16

Butterscotch sauce, toffee shard & vanilla bean ice cream

**Panna Cotta** \$16

Vanilla panna cotta with honey jelly and toffee shard

**Chocolate Crème Brûlée** <sup>GF</sup> \$16

With peanut praline toffee

**Brandy Snap Baskets** \$16

Filled with ice cream, berry compote & macadamia nuts

**Eton Mess** <sup>GF</sup> \$16

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

**Chocolate Brownie** \$16

Hot brownie with chocolate sauce and ice cream

**V** Vegetarian      **VO** Vegetarian Option  
**GF** Gluten Free      **GFO** Gluten Free Option  
**DF** Dairy Free      **DFO** Dairy Free Option

## Afternoon Tapas 2pm - 6pm

**Pumpkin & Fetta Arancini** <sup>V</sup> \$17  
Serve with basil pesto aioli

**Grilled Mushrooms** <sup>GF</sup> \$17  
Filled with bacon, cheese and chives

**Coconut Prawns** \$17  
Deep fried with mango salsa salad & black garlic aioli

**Lemon Pepper Calamari** <sup>GFO, DFO</sup> \$17  
with Asian slaw & chilli sambal

**Baked Brie Crumb Coated** <sup>V</sup> \$20  
With rocket, green apple relish and cauliflower cream

**Cheese & Fruit Platter** \$22  
selection of Mersey Valley cheeses, fresh & dried fruits, crackers

**Duck and Vegetable spring Rolls** \$22  
With sweet chilli dipping sauce & pickled vegetable salad

## Kids

**Mains** \$15

**Parklake Pasta**  
Pasta tossed with chicken & bacon in a tomato based sauce

**Chicken Nuggets** with chips, salad or veg

**Fish** with chips, salad or veg

**Kids Chicken Schnitzel** with chips salad or veg

**Spaghetti Bolognese**

### Desserts

**2 Scoops Vanilla Ice Cream** \$6  
With sprinkles

**3 Scoops Vanilla Ice Cream** \$8  
In a waffle cone, with your choice of chocolate, strawberry or caramel topping

## Happy Hour 12pm - 6pm

**White Wines** \$7.5

**McPhersons Sauvignon Blanc**  
**McPhersons Pinot Grigio**  
**Step by Step Moscato**

**Red Wines** \$7.5

**Four Sisters Merlot**  
**Three Vineyards Shiraz**

**Beers** \$7.5

**Cascade Light**  
**Great Northern**  
**Carlton Dry**

### Cocktails

**Vodka Sunrise** \$10  
Vodka, Orange Juice, Grenadine

**Tequila Sunrise** \$10  
Tequila, Orange Juice, Grenadine

**Blue Passion** \$13  
Blue Curacao, Bacardi, Lime, Lemonade

**Cuba Libre** \$13  
Bacardi, Malibu, Cola and Lime