

## Dinner 6pm - 9pm

<b>Garlic &amp; Cheese Ciabatta</b> <sup>V, GFO</sup>	\$11
<b>Bruschetta</b> <sup>V, GFO</sup> Diced tomatoes, onion, basil & bocconcini, drizzled with balsamic & olive oil	\$12
<b>Soup of the Day with Bread</b>	\$15

### Entrees

<b>Pumpkin &amp; Fetta Arancini</b> <sup>V</sup> Served with basil pesto aioli	\$20
<b>Parklake "Chop-Chop" Salad</b> <sup>VO, GF</sup> cos lettuce, soft chickpeas, capsicum, cherry tomatoes, avocado, onion with boiled egg and grilled chicken, topped with house ranch dressing	\$25
<b>Duck &amp; Vegetable Spring Rolls</b> With sweet chilli dipping sauce & pickled vegetable salad	\$24
<b>Lemon Pepper Calamari</b> <sup>GFO, DFO</sup> with Asian slaw & chilli sambal	\$25
<b>Coconut Prawns</b> Deep fried with mango salsa salad & black garlic aioli	\$26

### Mains

<b>Marinated Lamb Shoulder</b> <sup>GF, DFO</sup> Slow cooked for 8 hours in garlic & rosemary with broccolini & Paris mash	\$40
<b>Oven Baked Snapper</b> <sup>GF, DF</sup> Pan fried roast vegetable medley, basted with chimichurri	\$32
<b>Garlic Prawns</b> <sup>GF</sup> Creamy garlic sauce served with Jasmine rice & lemon	\$32
<b>Shahi Paneer</b> <b>(Indian Cottage Cheese Curry)</b> <sup>V, GF</sup> Creamy tomato & cashew gravy with mixed vegetables, fried cottage cheese served with rice	\$25
<b>Pan-Fried Chicken Breast</b> <sup>GF</sup> Jalapeno cream sauce & sautéed spinach with prosciutto rosti	\$36
<b>Marinated Lamb Rump and Roast</b> <b>Vegetable Salad</b> <sup>GF</sup> 250gm lamb rump on roast potato, beetroot, grilled capsicum, roquette and fetta salad with Harissa	\$32

### Traditional Favourites

<b>Chicken Parmigiana</b> With crunchy chips & garden salad Add Ham \$3	\$33
<b>Fish &amp; Chips</b> Battered Whiting fish served with garden salad, chips, tartare sauce & lemon wedge	\$32

### Sides

<b>Chips</b> with aioli	\$12
<b>Seared Seasonal Greens</b>	
<b>Wedges</b> with sweet chilli & sour cream	
<b>Village Greek Salad</b> <sup>GF</sup> Cucumber, cherry tomato, spanish onion, olives, fetta, olive oil & vinegar	
<b>Garden Salad</b>	
<b>Creamy American Slaw</b>	

### Our Premium Steaks

*All steaks are served with summer salad, chips & chimichurri (min 40 Minutes)*

<b>Scotch Fillet 200g</b> <sup>GF, DF</sup>	\$45
<b>Rump 300gm</b> <sup>GF, DF</sup>	\$40
<b>SAUCES</b> <b>Red Wine / Mushroom / Peppercorn</b>	
<b>Add Garlic Prawns</b>	\$10
<i>Please note medium and well done steaks may take up to 45 minutes</i>	

### Pasta

<b>Parklake Gnocchi</b> Chicken, crispy bacon, roasted pumpkin, spinach & cream	\$34
<b>Chicken Linguini</b> Linguini pasta, chicken, pesto and a dash of cream, topped with parmesan	\$32
<b>Vegetable Risotto</b> <sup>GF, DFO</sup> Roast pumpkin, chargrilled zucchini, cherry tomato & napoli, topped with parmesan Add Chicken \$6   Add Prawns \$10	\$32
<b>Seafood Marinara</b> <sup>GF, DF</sup> Prawns, calamari & mussels tossed in our rich tomato sauce	\$36
<b>Spaghetti &amp; Meatballs</b> House made meatballs with beef sausage, parmesan and our special tomato sauce	\$32
<b>Mushroom &amp; Blue Cheese Penne</b> <sup>V, GFO</sup> Wild & Button mushrooms with spring onion and our Chef's special Blue cheese cream sauce	\$32

### Desserts

<b>Cheese Board For 2</b> 3 cheeses with fruit, nuts and crackers	\$19
<b>Sticky Date Pudding</b> Butterscotch sauce, toffee shard & vanilla bean ice cream	\$16
<b>Panna Cotta</b> Vanilla panna cotta with honey jelly and toffee shard	\$16
<b>Mint Chocolate Mousse</b> Served with fresh berries & grated chocolate	\$16
<b>Brandy Snap Baskets</b> Filled with ice cream, berry compote & macadamia nuts	\$16
<b>Eton Mess</b> <sup>GF</sup> Layers of meringue, fresh strawberries, macerated berries & chantilly cream	\$16
<b>Chocolate Brownie Sundae</b> Hot brownie with chocolate sauce and ice cream	\$16

<b>V</b> Vegetarian	<b>VO</b> Vegetarian Option
<b>GF</b> Gluten Free	<b>GFO</b> Gluten Free Option
<b>DF</b> Dairy Free	<b>DFO</b> Dairy Free Option

## Afternoon Tapas 2pm - 6pm

<b>Pumpkin &amp; Fetta Arancini</b> <sup>V</sup> Serve with basil pesto aioli	\$17
<b>Coconut Prawns</b> Deep fried with mango salsa salad & black garlic aioli	\$17
<b>Lemon Pepper Calamari</b> <sup>GFO, DFO</sup> with Asian slaw & chilli sambal	\$17
<b>Cheese &amp; Fruit Platter</b> selection of Mersey Valley cheeses, fresh & dried fruits, crackers	\$20
<b>Duck and Vegetable spring Rolls</b> With sweet chilli dipping sauce & pickled vegetable salad	\$22

## Kids

<b>Mains</b>	\$15
<b>Parklake Pasta</b> Pasta tossed with chicken & bacon in a tomato based sauce	
<b>Chicken Nuggets</b> with chips, salad or veg	
<b>Fish</b> with chips, salad or veg	
<b>Kids Chicken Schnitzel</b> with chips salad or veg	
<b>Spaghetti Bolognese</b>	
<b>Desserts</b>	
<b>2 Scoops Vanilla Ice Cream</b> With sprinkles	\$6
<b>3 Scoops Vanilla Ice Cream</b> In a waffle cone, with your choice of chocolate, strawberry or caramel topping	\$8

## Happy Hour 12pm - 6pm

<b>White Wines</b>	\$7.5
<b>McPhersons Sauvignon Blanc</b> <b>McPhersons Pinot Grigio</b> <b>Step by Step Moscato</b>	
<b>Red Wines</b>	\$7.5
<b>Four Sisters Merlot</b> <b>Three Vineyards Shiraz</b>	
<b>Beers</b>	\$7.5
<b>Cascade Light</b> <b>Great Northern</b> <b>Carlton Dry</b>	
<b>Cocktails</b>	
<b>Vodka Sunrise</b>	\$10
Vodka, Orange Juice, Grenadine	
<b>Tequila Sunrise</b>	\$10
Tequila, Orange Juice, Grenadine	
<b>Blue Passion</b>	\$13
Blue Curacao, Bacardi, Lime, Lemonade	
<b>Cuba Libre</b>	\$13
Bacardi, Malibu, Cola and Lime	