

Breakfast

Buffet 7am - 10am

Full Buffet	\$25
The continental buffet, plus a selection of hot dishes including eggs, crispy bacon, chipolata sausage, hash browns, grilled tomatoes & pan-fried mushrooms	
Continental	\$20
A variety of fruits, yoghurts, pastries, cereals, toast, juice, tea and coffee	

A La Carte 7am - 11:30am

Parklake Big Breakfast ^{GFO}	\$25
2 eggs cooked to your liking, crispy bacon, chipolata sausages, potato gems, grilled tomatoes, pan fried mushrooms & toasted ciabatta	
Big Veg ^{V, GFO}	\$26
2 eggs cooked to your liking, pan fried mushroom, spinach, potato gems, grilled tomato, avocado, fetta and toasted ciabatta	
Eggs on Toast	\$16
2 eggs cooked your way & toasted ciabatta	
Avocado Smash ^{V, GFO}	\$25
Toasted ciabatta with avocado, bocconcini, cherry tomato, basil pesto, topped with a soft poached egg	
Breaky Bruschetta ^{GFO, V, VO}	\$24
Toasted ciabatta with tomato, onion, basil, fetta, topped with a soft poached egg	
Belgium Waffle with Strawberries	\$19
Dusted with icing sugar, strawberries, and Chantilly cream	
Belgium Waffle	\$19
With maple syrup and ice cream	
Cinnamon Buttermilk Pancakes Stack	\$19
3 buttermilk pancakes with cinnamon & ice cream	
Choc Chip Butternut Pancakes Stack	\$19
3 buttermilk pancakes with Nutella and ice cream	
Eggs Benedict	\$19
Two Poached eggs on English muffin with choice of bacon or ham, baby spinach topped with hollandaise sauce	
Parklake Omelette	\$24
Served with sourdough and your choice of (bacon, chorizo, cheese, onion, ham, mushroom)	
Breaky Wrap ^{VO}	\$19
Crispy bacon, scrambled egg, potato gems, cheese, BBQ sauce	
Egg & Bacon Roll	\$19
2 fried eggs, crispy bacon, caramelised onion, cheese & tomato chutney with potato gems	
Fruit Toast	\$9
Croissant	\$12
Ham & cheese Avocado & tomato	

Sides \$7

Crispy Bacon	Sautéed Spinach
Chipolata Sausage	Eggs
Potato Gems	Avocado
Grilled Tomatoes	Smoked Salmon
Pan Fried Mushrooms	Fetta

*GF bread is available on request

Lunch 11.30am - 2:00pm

Garlic & Cheese Ciabatta ^{V, GFO}	\$11
Bruschetta ^{V, GFO}	\$12
Diced tomatoes, onion, basil & bocconcini, drizzled with balsamic & olive oil	

Entrees

Pumpkin & Fetta Arancini ^V	\$20
Served with basil pesto aioli	
Duck & Vegetable Spring Rolls	\$24
With sweet chilli dipping sauce & pickled vegetable salad	
Coconut Prawns	\$26
Deep fried with mango salsa salad & black garlic aioli	

Salads

Lemon Pepper Calamari ^{GFO, DFO}	\$25
With Asian slaw & chilli sambal	
Marinated Beef Salad ^{GFO}	\$28
Beef, mixed leaves, cherry tomatoes, cucumber, fried shallots & sweet potato crisps	
Chicken Caesar Salad	\$25
Cos Lettuce, bacon, crispy croutons with parmesan cheese and grilled chicken	
Parklake "Chop-Chop" Salad ^{GF, VO}	\$25
Cos lettuce, soft chickpeas, capsicum, cherry tomatoes, avocado, onion with boiled egg and grilled chicken, topped with house ranch dressing	

Sides

Chips with aioli	\$12
Potato Wedges with sweet chilli & sour cream	
Garden Salad ^{GF}	
Village Greek Salad ^{GF}	
Creamy American Slaw	

Mains

Oven Baked Snapper ^{GF, DF}	\$36
Pan fried roast vegetable medley, basted with chimichurri	
Creamy Garlic Prawns ^{GF}	\$32
Served with Jasmine rice & lemon	
Fish & Chips	\$32
Battered Whiting with garden salad, tartare sauce & lemon	
Chicken Parmigiana	\$33
Served with crunchy chips & garden salad Add ham \$3	
Scotch Fillet 200gm	\$40
Cooked to your liking, served with chips & salad	

Burgers & Wraps

Parklake Burger ^{GFO}	\$28
Served on a brioche bun, fried egg, American cheese, sliced pickles, tomato sauce and mustard served with crunchy chips	
Chicken Burger ^{GFO}	\$30
Secret blend of spices, slaw, cheese, spiced siracha mayo, pickles served with crunchy chips	
Grilled Lamb wrap	\$25
Marinated lamb rump with tomato, lettuce & tzatziki served with crunchy chips	
Moroccan Chicken Wrap	\$22
Moroccan spiced chicken with lettuce, tomato and onion, topped with garlic aioli and served with crunchy chips	

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 ^{GF, DFO}	\$32
Roast pumpkin, chargrilled zucchini, cherry tomato & napoli, topped with parmesan Add Chicken \$6 Add Prawns \$10	
Seafood Marinara ^{GF, DF}	\$36
Prawns, calamari & mussels tossed in our rich tomato sauce	
Spaghetti & Meatballs	\$32
House made meatballs with beef sausage, parmesan and our special tomato sauce	
Mushroom & Blue Cheese Penne ^{V, GFO}	\$32
Wild & button mushrooms with spring onion and our Chef's special blue cheese cream sauce	

Desserts

Sticky Date Pudding	\$16
Butterscotch sauce, toffee shard & vanilla bean ice cream	
Panna Cotta	\$16
Vanilla panna cotta with honey jelly and toffee shard	
Mint Chocolate Mousse ^{GF}	\$16
Served with fresh berries & grated chocolate	
Brandy Snap Baskets	\$16
Filled with ice cream, berry compote & macadamia nuts	
Eton Mess ^{GF}	\$16
Layers of meringue, fresh strawberries, macerated berries & chantilly cream	
Chocolate Brownie Sundae	\$16
Hot brownie with chocolate sauce and ice cream	

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	\$10
Vodka Sunrise	
Vodka, Orange Juice, Grenadine	
Tequila Sunrise	
Tequila, Orange Juice, Grenadine	
Blue Passion	
Blue Curacao, Bacardi, Lime, Lemonade	
Cuba Libre	
Bacardi, Malibu, Cola and Lime	

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

Dinner 6pm - 9pm

Garlic & Cheese Ciabatta ^{V, GFO} \$11
Bruschetta ^{V, GFO} \$12
 Diced tomatoes, onion, basil & bocconcini, drizzled with balsamic & olive oil

Entrees

Pumpkin & Fetta Arancini ^V \$20
 Served with basil pesto aioli

Parklake "Chop-Chop" Salad ^{VO, GF} \$25
 cos lettuce, soft chickpeas, capsicum, cherry tomatoes, avocado, onion with boiled egg and grilled chicken, topped with house ranch dressing

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

Lemon Pepper Calamari ^{GFO, DFO} \$25
 with Asian slaw & chilli sambal

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

Mains

Marinated Lamb Shoulder ^{GF, DFO} \$40
 Slow cooked for 8 hours in garlic & rosemary with broccolini & Paris mash

Oven Baked Snapper ^{GF, DF} \$32
 Pan fried roast vegetable medley, basted with chimichurri

Garlic Prawns ^{GF} \$32
 Creamy garlic sauce served with Jasmine rice & lemon

Shahi Paneer (Indian Cottage Cheese Curry) ^{V, GF} \$30
 Creamy tomato & cashew gravy with mixed vegetables, fried cottage cheese served with rice

Pan-Fried Chicken Breast ^{GF} \$36
 Jalapeno cream sauce & sautéed spinach with prosciutto rosti

Marinated Lamb Rump and Roast Vegetable Salad ^{GF} \$32
 250gm lamb rump on roast potato, beetroot, grilled capsicum, roquette and fetta salad with Harissa

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 ^{GF}
 Cucumber, cherry tomato, spanish onion, olives, fetta, olive oil & vinegar

Garden Salad

Creamy American Slaw

Our Premium Steaks

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

Scotch Fillet 200g ^{GF, DF} \$45

Rump 300gm ^{GF, DF} \$40

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 ^{GF, DFO} \$32
 Roast pumpkin, chargrilled zucchini, cherry tomato & napoli, topped with parmesan
 Add Chicken \$6 | Add Prawns \$10

Seafood Marinara ^{GF, DF} \$36
 Prawns, calamari & mussels tossed in our rich tomato sauce

Spaghetti & Meatballs \$32
 House made meatballs with beef sausage, parmesan and our special tomato sauce

Mushroom & Blue Cheese Penne ^{V, GFO} \$32
 Wild & Button mushrooms with spring onion and our Chef's special Blue cheese cream sauce

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

Mint Chocolate Mousse \$16
 Served with fresh berries & grated chocolate

Brandy Snap Baskets \$16
 Filled with ice cream, berry compote & macadamia nuts

Eton Mess ^{GF} \$16
 Layers of meringue, fresh strawberries, macerated berries & chantilly cream

Chocolate Brownie Sundae \$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 ^V \$17
 Serve with basil pesto aioli

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

Lemon Pepper Calamari ^{GFO, DFO} \$17
 with Asian slaw & chilli sambal

Cheese & Fruit Platter \$20
 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