

## 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

### Entrees

**Pumpkin & Fetta Arancini** <sup>V</sup> \$20  
 Served with basil pesto aioli  
**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  
**Oven Baked Snapper** <sup>GF, DFO</sup> \$32  
 Pan fried roast vegetable medley, with chimichurri  
**Garlic Prawns** <sup>GF</sup> \$32  
 Creamy garlic sauce served with Jasmine rice & lemon  
**Pan-Fried Chicken Breast** <sup>GF</sup> \$36  
 Jalapeno cream sauce & broccolini with prosciutto rosti  
**Marinated Lamb Rump and Roast Vegetable Salad** <sup>GF</sup> \$32  
 250gm lamb rump on roast potato, beetroot, grilled capsicum, roquette and fetta salad with Harissa  
**Parklake "Chop-Chop" Salad** <sup>VO, GF</sup> \$30  
 cos lettuce, soft chickpeas, capsicum, cherry tomatoes, avocado, onion with boiled egg and grilled chicken, topped with house ranch dressing

### Traditional Favourites

**Chicken Parmigiana** \$33  
 With crunchy chips & garden salad  
 Add Ham \$3  
**Fish & Chips** \$32  
 Battered barramundi 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 summer salad, chips & chimichurri (min 40 Minutes)*

**Eye Fillet 250g** <sup>GF, DFO</sup> \$55  
**Porterhouse 300gm** <sup>GF, DFO</sup> \$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** <sup>GF, DFO</sup> \$32  
 Roast pumpkin, chargrilled zucchini, cherry tomato & napoli, topped with parmesan  
 Add Chicken \$6 | Add Prawns \$10  
**Seafood Marinara** <sup>GF, DF</sup> \$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** <sup>V, GFO</sup> \$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** <sup>GF</sup> \$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** <sup>V</sup> \$17  
 Serve with basil pesto aioli  
**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  
**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