

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 Buttermilk 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)

Brekky 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 on a brioche bun with side of potato gems

Fruit Toast \$9

Croissant

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 \$12

Chips with aioli

Potato Wedges with sweet chilli & sour cream

Garden Salad ^{GF}

Village Greek Salad ^{GF}

Creamy American Slaw

Mains

Oven Baked Snapper ^{GF, DFO} \$36

Pan fried roast vegetable medley, with chimichurri

Creamy Garlic Prawns ^{GF} \$32

Served with Jasmine rice & lemon

Fish & Chips \$32

Battered barramundi with garden salad, tartare sauce & lemon

Chicken Parmigiana \$33

Served with crunchy chips & garden salad
Add ham \$3

300gm Porterhouse ^{DFO} \$40

Cooked to your liking, served with chips & salad

Burgers & Wraps

Parklake Beef 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

Served on brioche bun with, 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

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

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
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, DFO} \$32
 Pan fried roast vegetable medley, with chimichurri
Garlic Prawns ^{GF} \$32
 Creamy garlic sauce served with Jasmine rice & lemon
Pan-Fried Chicken Breast ^{GF} \$36
 Jalapeno cream sauce & broccolini 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
Parklake "Chop-Chop" Salad ^{VO, GF} \$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 ^{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)

Eye Fillet 250g ^{GF, DFO} \$55
Porterhouse 300gm ^{GF, DFO} \$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