

Breakfast

Buffet 7am - 10am		
Full Buffet The continental buffet, plus a selection of hot dishes including eggs, crispy bacon, chipolata sausage, hash browns, grilled tomatoes & pan-fried mushrooms	\$25	
Continental A variety of fruits, yoghurts, pastries, cereals, toast, juice, tea and coffee	\$20	
A La Carte 7am -11:30am		
Parklake Big Breakfast GFO 2 eggs cooked to your liking, crispy bacon, chipolata sausages, potato gems, grilled tomatoes, pan fried mushrooms & toasted ciabatta	\$25	
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 2 eggs cooked your way & toasted ciabatta	\$16	
Avocado Smash ^{v, cro} Toasted ciabatta with avocado, bocconcini, cherry tomato, basil pesto, topped with a soft poached egg	\$25	
Breaky Bruschetta GFO, V, VO Toasted ciabatta with tomato, onion, basil, fetta, topped with a soft poached egg		
Belgium Waffle with Strawberries Dusted with icing sugar, strawberries, and Chantilly cream		
Belgium Waffle With maple syrup and ice cream		
Cinnamon Buttermilk Pancakes Stack 3 buttermilk pancakes with cinnamon & ice cream		
Choc Chip Buttermilk Pancakes Stack 3 buttermilk pancakes with Nutella and ice cream	\$19	
Eggs Benedict Two Poached eggs on English muffin with choice of bacon or ham, baby spinach topped with hollandaise sauce	\$19	
Parklake Omelette Served with sourdough and your choice of (bacon, chorizo, cheese, onion, ham, mushroom)	\$24	
Brekky Wrap ^{vo} Crispy bacon, scrambled egg, potato gems, cheese, BBQ sauce	\$19	
Egg & Bacon Roll 2 fried eggs, crispy bacon, caramelised onion, cheese & tomato chutney on a brioche bun with side of potato gems	\$19	
Fruit Toast	\$9	
Croissant Ham & cheese Avocado & tomato	\$12	
Sides	\$7	
Crispy Bacon Sautéed Spinach Chipolata Sausage Eggs Potato Gems Avocado Grilled Tomatoes Smoked Salmon Pan Fried Mushrooms Fetta		

Irmch	11.30am - 2:00pm
Lunch	11.30am - 2:00pm

Lunch 11.30am-2:00pm							
Garlic & Cheese Ciabatta ^{v, GFO}	\$11	Pasta					
Bruschetta ^{v, GFO} Diced tomatoes, onion, basil & bocconcini, drizzled with balsamic & olive oil	\$12	Parklake Gnocchi Chicken, crispy bacon, roasted pumpkin, spinach & cream	\$34				
Entrees Pumpkin & Fetta Arancini v	\$20	Chicken Linguini Linguini pasta, chicken, pesto and a dash of cream, topped with parmesan	\$34				
Served with basil pesto aioli		Vegetable Risotto ^{GF, DFO}	\$32				
Duck & Vegetable Spring Rolls With sweet chilli dipping sauce & pickled vegetable salad	\$24	Roast pumpkin, chargrilled zucchini, cherry tomato & napoli, topped with parmesan Add Chicken \$6 Add Prawns \$10					
Coconut Prawns Deep fried with mango salsa salad & black garlic aioli	\$26	Seafood Marinara ^{CF, DF} Prawns, calamari & mussels tossed in our rich tomato sauce	\$38				
Salads		Spaghetti & Meatballs House made meatballs with beef sausage, parmesan and our special tomato sauce	\$32				
Lemon Pepper Calamari GFO, DFO With Asian slaw & chilli sambal	\$27	Mushroom & Blue Cheese Penne ^{V, GFO} Wild & button mushrooms with spring	\$32				
Marinated Beef Salad ^{GFO} Beef, mixed leaves, cherry tomatoes, cucumber, fried shallots & sweet potato	\$27	onion and our Chef's special blue cheese cream sauce					
crisps	\$27	Desserts					
Chicken Caesar Salad Cos Lettuce, bacon, crispy croutons with parmesan cheese and grilled chicken	DZI	Sticky Date Pudding Butterscotch sauce, toffee shard & vanilla bean ice cream	\$17				
Parklake "Chop-Chop" Salad ^{GF, VO} Cos lettuce, soft chickpeas, capsicum, cherry tomatoes, avocado, onion with boiled egg and grilled chicken, topped	\$27	Panna Cotta Vanilla panna cotta with honey jelly and toffee shard	\$17				
with house ranch dressing		Mint Chocolate Mousse ^{cF} Served with fresh berries & grated chocolate	\$17				
Sides Chips with aioli	\$12	Brandy Snap Baskets Filled with ice cream, berry compote & macadamia nuts	\$17				
Potato Wedges with sweet chilli & sour crear Garden Salad ^{GF} Village Greek Salad ^{GF} Creamy American Slaw	m	Eton Mess ^{cf} Layers of meringue, fresh strawberries, macerated berries & chantilly cream	\$17				
Mains		Chocolate Brownie Sundae Hot brownie with chocolate sauce	\$17				
Oven Baked Snapper GF, DFO	\$38	and ice cream					
Pan fried roast vegetable medley, with chimichurri		Happy Hour 12pm - 6p	****				
Creamy Garlic Prawns ^{cF} Served with Jasmine rice & lemon	\$34	Trappy Trout 12pm - op	т				
Fish & Chips Battered barramundi with garden salad, tartare sauce & lemon	\$34	While Wines McPhersons Sauvignon Blanc McPhersons Pinot Grigio	\$7.5				
Chicken Parmigiana Served with crunchy chips & garden salad Add ham	\$35	Step by Step Moscato Red Wines Four Sisters Merlot	\$7.5				
300gm Porterhouse DFO Cooked to your liking, served with chips & salad	\$45	Three Vineyards Shiraz Beers Cascade Light	\$7.5				

Burgers & Wraps Parklake Beef Burger GFO

mustard served with crunchy chips		
Chicken Burger GFO	\$32	
Served on brioche bun with, slaw, cheese, spiced siracha mayo, pickles served with crunchy chips		
Grilled Lamb wrap Marinated lamb rump with tomato, lettuce &	\$25	

Served on a brioche bun, fried egg, American

tzatziki served with crunchy chips \$25 Moroccan Chicken Wrap

Moroccan spiced chicken with lettuce, tomato and onion, topped with garlic aioli and served with crunchy chips



Great Northern Carlton Dry

Cocktails

Vodka Sunrise

Tequila Sunrise

Blue Passion

Cuba Libre

Vodka, Orange Juice, Grenadine

Tequila, Orange Juice, Grenadine

Bacardi, Malibu, Cola and Lime

Blue Curacao, Bacardi, Lime, Lemonade

VO Vegetarian Option

\$10

\$10

\$13

\$13

DF Dairy Free

\$28

GFO Gluten Free Option **DFO** Dairy Free Option