

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} \$34
 Pan fried roast vegetable medley, with chimichurri
Garlic Prawns ^{GF} \$34
 Creamy garlic sauce served with Jasmine rice & lemon
Pan-Fried Chicken Breast ^{GF} \$38
 Jalapeno cream sauce & broccolini with prosciutto rosti
Marinated Lamb Rump and Roast Vegetable Salad ^{GF} \$35
 250gm lamb rump on roast potato, beetroot, grilled capsicum, roquette and fetta salad with Harissa
Parklake "Chop-Chop" Salad ^{VO, GF} \$32
 cos lettuce, soft chickpeas, capsicum, cherry tomatoes, avocado, onion with boiled egg and grilled chicken, topped with house ranch dressing

Traditional Favourites

Chicken Parmigiana \$35
 With crunchy chips & garden salad
 Add Ham
Fish & Chips \$34
 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} \$60
Porterhouse 300gm ^{GF, DFO} \$45
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 \$34
 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} \$38
 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 \$20
 3 cheeses with fruit, nuts and crackers
Sticky Date Pudding \$17
 Butterscotch sauce, toffee shard & vanilla bean ice cream
Panna Cotta \$17
 Vanilla panna cotta with honey jelly and toffee shard
Mint Chocolate Mousse \$17
 Served with fresh berries & grated chocolate
Brandy Snap Baskets \$17
 Filled with ice cream, berry compote & macadamia nuts
Eton Mess ^{GF} \$17
 Layers of meringue, fresh strawberries, macerated berries & chantilly cream
Chocolate Brownie Sundae \$17
 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