

## 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** <sup>GFO</sup> \$25

2 eggs cooked to your liking, crispy bacon, chipolata sausages, potato gems, grilled tomatoes, pan fried mushrooms & toasted ciabatta

**Big Veg** <sup>V, GFO</sup> \$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** <sup>V, GFO</sup> \$25

Toasted ciabatta with avocado, bocconcini, cherry tomato, basil pesto, topped with a soft poached egg

**Breaky Bruschetta** <sup>GFO, V, VO</sup> \$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** <sup>VO</sup> \$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 \$12

Ham & cheese  
Avocado & tomato

**Sides** \$7

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

\*GF bread is available on request

## Lunch 11.30am - 2:00pm

**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

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

### Salads

**Lemon Pepper Calamari** <sup>GFO, DFO</sup> \$27  
With Asian slaw & chilli sambal

**Marinated Beef Salad** <sup>GFO</sup> \$27  
Beef, mixed leaves, cherry tomatoes, cucumber, fried shallots & sweet potato crisps

**Chicken Caesar Salad** \$27  
Cos Lettuce, bacon, crispy croutons with parmesan cheese and grilled chicken

**Parklake "Chop-Chop" Salad** <sup>GF, VO</sup> \$27  
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** <sup>GF</sup>  
**Village Greek Salad** <sup>GF</sup>  
**Creamy American Slaw**

### Mains

**Oven Baked Snapper** <sup>GF, DFO</sup> \$38  
Pan fried roast vegetable medley, with chimichurri

**Creamy Garlic Prawns** <sup>GF</sup> \$34  
Served with Jasmine rice & lemon

**Fish & Chips** \$34  
Battered barramundi with garden salad, tartare sauce & lemon

**Chicken Parmigiana** \$35  
Served with crunchy chips & garden salad  
Add ham

**300gm Porterhouse** <sup>DFO</sup> \$45  
Cooked to your liking, served with chips & salad

### Burgers & Wraps

**Parklake Beef Burger** <sup>GFO</sup> \$28  
Served on a brioche bun, fried egg, American cheese, sliced pickles, tomato sauce and mustard served with crunchy chips

**Chicken Burger** <sup>GFO</sup> \$32  
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** \$25  
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** \$34  
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> \$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** <sup>V, GFO</sup> \$32  
Wild & button mushrooms with spring onion and our Chef's special blue cheese cream sauce

### Desserts

**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** <sup>GF</sup> \$17  
Served with fresh berries & grated chocolate

**Brandy Snap Baskets** \$17  
Filled with ice cream, berry compote & macadamia nuts

**Eton Mess** <sup>GF</sup> \$17  
Layers of meringue, fresh strawberries, macerated berries & chantilly cream

**Chocolate Brownie Sundae** \$17  
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** \$10

Tequila, Orange Juice, Grenadine

**Blue Passion** \$13

Blue Curacao, Bacardi, Lime, Lemonade

**Cuba Libre** \$13

Bacardi, Malibu, Cola and Lime

<b>V</b> Vegetarian	<b>VO</b> Vegetarian Option
<b>GF</b> Gluten Free	<b>GFO</b> Gluten Free Option
<b>DF</b> Dairy Free	<b>DFO</b> Dairy Free Option

## 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> \$34  
 Pan fried roast vegetable medley, with chimichurri  
**Garlic Prawns** <sup>GF</sup> \$34  
 Creamy garlic sauce served with Jasmine rice & lemon  
**Pan-Fried Chicken Breast** <sup>GF</sup> \$38  
 Jalapeno cream sauce & broccolini with prosciutto rosti  
**Marinated Lamb Rump and Roast Vegetable Salad** <sup>GF</sup> \$35  
 250gm lamb rump on roast potato, beetroot, grilled capsicum, roquette and fetta salad with Harissa  
**Parklake "Chop-Chop" Salad** <sup>VO, GF</sup> \$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** <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> \$60  
**Porterhouse 300gm** <sup>GF, DFO</sup> \$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** <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> \$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** <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** \$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** <sup>GF</sup> \$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  
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## 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