

Breakfast				
Buffet 7am - 10am	\$25			
The continental buffet, plus a selection of hot dishes including eggs, crispy bacon, chipolata sausage, hash browns, grilled tomatoes & pan-fried mushrooms	-			
Continental A variety of fruits, yoghurts, pastries, cereals, toast, juice, tea and coffee	\$20			
A La Carte 7am -11:30am	\$25			
Parklake Big Breakfast ^{cFO} 2 eggs cooked to your liking, crispy bacon, chipolata sausages, potato gems, grilled tomatoes, pan fried mushrooms & toasted ciabatta				
Big Veg ^{v, GFO} 2 eggs cooked to your liking, pan fried mushroom, spinach, potato gems, grilled	\$26			
tomato, avocado, fetta and toasted ciabatta Eggs on Toast 2 eggs cooked your way & toasted ciabatta	\$16			
Avocado Smash ^{v, GFO} 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	\$24			
Belgium Waffle with Strawberries Dusted with icing sugar, strawberries, and Chantilly cream				
Belgium Waffle With maple syrup and ice cream	\$19			
Cinnamon Buttermilk Pancakes Stack 3 buttermilk pancakes with cinnamon & ice cream				
Choc Chip Buttermilk Pancakes Stack 3 buttermilk pancakes with Nutella and ice cream				
Eggs Benedict Two Poached eggs on English muffin with choice of bacon or ham, baby spinach topped with hollandaise sauce				
Parklake Omelette Served with sourdough and your choice of (bacon, chorizo, cheese, onion, ham, mushroom)				
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				

T		1_	
1	Lunc	N	11.30am-2:00pm

Lunch 11.30am-2:00pm							
Garlic & Cheese Ciabatta ^{v, gro}	\$11	Pasta					
Bruschetta ^{v, cro} Diced tomatoes, onion, basil & bocconcini, drizzled with balsamic & olive oil	\$12	Parklake Gnocchi Chicken, crispy bacon, roasted pumpkin, spinach & cream	\$34				
Entrees Truffle And White Mushroom Arancini	\$20	Chicken Linguini Linguini pasta, chicken, pesto and a dash of cream, topped with parmesan	\$34				
Served with homemade aioli. Duck & Vegetable Spring Rolls With sweet chilli dipping sauce & pickled vegetable salad	\$24	Creamy Mushroom Risotto With a variety of mushrooms, topped with Pecorino Romano cheese. Add Chicken \$6 Add Prawns \$10	\$32				
Coconut Prawns Deep fried with mango salsa salad & tartare sauce	\$26	Seafood Marinara ^{cF, DF} Prawns, calamari & mussels tossed in our rich tomato sauce	\$38				
Salads Lemon Pepper Calamari ^{GFO, DFO} With Italian coleslaw and tartare sauce.	\$27	Beef Ragu Slow-cooked Osso buco in a rich Napoli sauce with linguini and topped with Grana Padano Cheese.	\$32				
Entree \$27 Main \$36 Marinated Beef Salad GFO Beef, mixed leaves, cherry tomatoes, cucumber, fried shallots & sweet potato crisps	\$27	Penne Amatriciana Penne pasta with marinated artichokes, mushroom, onion, and a hint of chilli, cooked in a rich Romano cheese Napoli sauce.	\$32				
Chicken Caesar Salad	\$27	Desserts					
Cos Lettuce, bacon, crispy croutons with parmesan cheese and grilled chicken		Sticky Date Pudding Butterscotch sauce, toffee shard & vanilla bean ice cream	\$17				
Tuna "Chop-Chop" Salad Tuna with soft chickpeas, capsicum, cherry tomatoes, avocado, onion, lettuce and boiled egg, topped with house ranch dressing	\$30	Cinnamon Panna Cotta Cinnamon panna cotta with orange and honey jelly, served with a toffee shard.	\$17				
Sides	\$12	White Chocolate Biscoff Mousse Served with fresh berries and grated chocolat	\$17 e.				
Chips with aioli Potato Wedges with sweet chilli & sour crear Garden Salad ^{of} Village Greek Salad ^{of}	m	New York Style Cheesecake With berry compote and Chantilly cream, topped with crushed biscuits and fresh berrie	\$17				
Village Greek Salad ^{cf} Italian Coleslaw Traditional Italian coleslaw with a variety of herbs, parmesan, and lemon oregano dressing.	1	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 Salmon	\$38	and ice cream					
Oven-baked salmon with Paris mash and side of broccolini, topped with white wine, dill, and garlic cream sauce.		Happy Hour 12pm - 6p	m				
Creamy Garlic Prawns ^{cF} Served with Jasmine rice & lemon	\$34	House White	\$7.5				
Fish & Chips Battered flathead with garden salad, tartare sauce & lemon	\$34	The Bend Chardonnay The Bend Pink Moscato Joyriding Moscato	51.5				
Chicken Parmigiana Served with crunchy chips & garden salad Add ham	\$35	Young Poets Sauv Blanc House Red Joyriding Merlot	\$7.5				
300gm Porterhouse DFO Cooked to your liking, served with chips & sal	\$45 ad	Young Poets Shiraz Beers Cascade Light	\$7.5				
Burgers & Wraps		Great Northern					

Burgers & Wraps

Steak Sandwich	\$30	
Porterhouse steak with cos lettuce, caramelis	sed	
onion, bacon, sliced tomato, cheese, and		
mustard aioli & served with crunchy chips.		
Chicken Schnitzel Burger	\$30	
Chicken schnitzel crumbed in herbs and spices		

with cos lettuce, sliced tomato, cheese, onion and aioli served with side of crunchy chips.

\$25 Grilled Lamb wrap Marinated lamb rump with tomato, lettuce & 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



Carlton Draught

Carlton Dry

Cocktails

Vodka Sunrise

Tequila Sunrise

Blue Passion

Cuba Libre

V Vegetarian

GF Gluten Free

DF Dairy Free

Vodka, Orange Juice, Grenadine

Tequila, Orange Juice, Grenadine

Bacardi, Malibu, Cola and Lime

Blue Curacao, Bacardi, Lime, Lemonade

VO Vegetarian Option

GFO Gluten Free Option

DFO Dairy Free Option

\$10

\$10

\$13

\$13