

Dinner 6pm - 9pm

Garlic & Cheese Ciabatta ^{V, GFO} \$11

Bruschetta ^{V, GFO} \$12
Diced tomatoes, onion, basil & bocconcini, drizzled with balsamic & olive oil

Entrees

Truffle And White Mushroom Arancini \$20
Served with homemade aioli.

Duck & Vegetable Spring Rolls \$24
With sweet chilli dipping sauce & pickled vegetable salad

Lemon Pepper Calamari ^{GFO, DFO} \$27
With Italian coleslaw and tartare sauce.
Entree \$27 | Main \$36

Coconut Prawns \$26
Deep fried with mango salsa salad & tartare sauce

Mains

Marinated Lamb Shoulder ^{GF, DFO} \$40
Slow cooked for 8 hours in garlic & rosemary with broccolini & Paris mash

Oven Baked Salmon \$38
Oven-baked salmon with Paris mash and a side of broccolini, topped with white wine, dill, and garlic cream sauce.

Garlic Prawns ^{GF} \$34
Creamy garlic sauce served with Jasmine rice & lemon

Pan-Fried Chicken Breast ^{GF} \$38
Served with Paris mash, broccolini, and creamy garlic seeded mustard sauce

Lamb Cutlets \$38
Three pieces of char-grilled lamb cutlets served with homemade salsa Verde, Greek salad, and char-grilled asparagus.

Pork Rib Eye \$42
250gm Marinated pork rib eye served with Paris mash and peppercorn sauce, with a side of broccolini.

Traditional Favourites

Chicken Parmigiana \$35
With crunchy chips & garden salad
Add Ham

Fish & Chips \$34
Battered flathead served with garden salad, chips, tartare sauce & lemon wedge

From The Ocean

Mussel Pot \$26
10 Spring Bay mussels cooked with garlic, white wine, and spring onion with a hint of chilli, served with ciabatta bread.

Hot Seafood Plate \$45
Grilled Spring Bay mussels - Moreton Bay bug, deep fried lemon pepper calamari and Coconut Prawns served with a lemon and garden salad - Rose Marie sauce and Tartare Sauce

Sides \$12

Chips with aioli

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

Italian Coleslaw Traditional Italian coleslaw with a variety of herbs, parmesan, and lemon oregano dressing.

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

Creamy Mushroom Risotto \$32
With a variety of mushrooms, topped with pecorino Romano cheese.
Add Chicken \$6 | Add Prawns \$10

Seafood Marinara ^{GF, DF} \$38
Prawns, calamari & mussels tossed in our rich tomato sauce

Beef Ragù \$32
Slow-cooked Osso buco in a rich Napoli sauce with linguini and topped with Grana Padano cheese.

Penne Amatriciana \$32
Penne pasta with marinated artichokes, mushroom, onion, and a hint of chilli, cooked in a rich Romano cheese and Napoli 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

Cinnamon Panna Cotta \$17
Cinnamon panna cotta with orange and honey jelly, served with a toffee shard.

White Chocolate Biscoff Mousse \$17
Served with fresh berries and grated chocolate.

New York Style Cheesecake \$17
With berry compote and Chantilly cream, topped with crushed biscuits and fresh berries.

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

Truffle And White Mushroom Arancini \$17
Served with homemade aioli

Coconut Prawns \$17
Deep fried with mango salsa salad & tartare sauce

Lemon Pepper Calamari ^{GFO, DFO} \$17
with Italian Coleslaw & Sriracha Aioli

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

House White \$7.5

The Bend Chardonnay
The Bend Pink Moscato
Joyriding Moscato
Young Poets Sauv Blanc

House Red \$7.5

Joyriding Merlot
Young Poets Shiraz

Beers \$7.5

Cascade Light
Great Northern
Carlton Draught
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