

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 ^{GFO} \$25

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

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 \$16

2 eggs cooked your way & toasted ciabatta

Avocado Smash ^{V, GFO} \$25

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

Breaky Bruschetta ^{GFO, V, VO} \$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 ^{VO} \$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

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

*GF bread is available on request

Lunch 11.30am - 2:00pm

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

Coconut Prawns \$26

Deep fried with mango salsa salad & tartare sauce

Salads

Lemon Pepper Calamari ^{GFO, DFO} \$27

With Italian coleslaw and tartare sauce.

Entree \$27 | Main \$36

Marinated Beef Salad ^{GFO} \$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

Tuna "Chop-Chop" Salad \$30

Tuna with soft chickpeas, capsicum, cherry tomatoes, avocado, onion, lettuce and boiled egg, topped with house ranch dressing

Sides \$12

Chips with aioli

Potato Wedges with sweet chilli & sour cream

Garden Salad ^{GF}

Village Greek Salad ^{GF}

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

Mains

Oven Baked Salmon \$38

Oven-baked salmon with Paris mash and side of broccolini, topped with white wine, dill, and garlic cream sauce.

Creamy Garlic Prawns ^{GF} \$34

Served with Jasmine rice & lemon

Fish & Chips \$34

Battered flathead with garden salad, tartare sauce & lemon

Chicken Parmigiana \$35

Served with crunchy chips & garden salad
Add ham

300gm Porterhouse ^{DFO} \$45

Cooked to your liking, served with chips & salad

Burgers & Wraps

Steak Sandwich \$30

Porterhouse steak with cos lettuce, caramelised 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.

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

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 Napoli sauce.

Desserts

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

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

V Vegetarian	VO Vegetarian Option
GF Gluten Free	GFO Gluten Free Option
DF Dairy Free	DFO Dairy Free Option

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

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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

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The Bend Pink Moscato
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Vodka, Orange Juice, Grenadine

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