

Breakfast

Buffet 7am - 10am \$25 **Full Buffet** The continental buffet, plus a selection of hot dishes including eggs, crispy bacon, chipolata sausage, hash browns, grilled tomatoes & pan-fried mushrooms \$20 Continental 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 \$26 Big Veg V, GFO 2 eggs cooked to your liking, pan fried mushroom, spinach, potato gems, grilled tomato, avocado, fetta and toasted ciabatta \$16 **Eggs on Toast** 2 eggs cooked your way & toasted ciabatta \$25 Avocado Smash V, GFO Toasted ciabatta with avocado, bocconcini, cherry tomato, basil pesto, topped with a soft poached egg \$24 **Breaky Bruschetta** GFO, V, VO Toasted ciabatta with tomato, onion, basil, fetta, topped with a soft poached egg \$20 **Belgium Waffle with Strawberries** Dusted with icing sugar, strawberries, and Chantilly cream \$19 **Belgium Waffle** With maple syrup and ice cream \$20 **Cinnamon Buttermilk Pancakes Stack** 3 buttermilk pancakes with cinnamon & ice cream \$20 **Choc Chip Buttermilk Pancakes Stack** 3 buttermilk pancakes with Nutella and ice cream \$19 **Eggs Benedict** Two Poached eggs on English muffin with choice of bacon or ham, baby spinach topped with hollandaise sauce \$24 **Parklake Omelette** 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 \$19 **Egg & Bacon Roll** 2 fried eggs, crispy bacon, caramelised onion, cheese & tomato chutney on a brioche bun with side of potato gems \$9 **Fruit Toast** \$13 Croissant Ham & cheese Avocado & tomato Sides \$7 **Crispy Bacon** Sautéed Spinach **Chipolata Sausage Eggs Potato Gems Avocado**

Lunch 11.30am-2:00pm

Garlic & Cheese Ciabatta V. GFO	\$12	Pasta	
Bruschetta ^{v. cFo} Diced tomatoes, onion, basil & bocconcini, drizzled with balsamic & olive oil	\$13	Parklake Gnocchi ^{vco} Chicken, crispy bacon, roasted pumpkin, spinach & cream	\$34
Entrees Truffle And White Mushroom Arancini	\$21	Chicken Linguini GFO, VO 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	\$25	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	\$39
Salads Lemon Pepper Calamari GFO, DFO With Italian coleslaw and tartare sauce. Entree \$27 Main \$36	\$27	Beef Ragu Slow-cooked Osso buco in a rich Napoli sauce with linguini and topped with Grana Padano Cheese.	\$34
Marinated Beef Salad ^{cFO} Beef, mixed leaves, cherry tomatoes, cucumber, fried shallots & sweet potato crisps	\$28	Desserts Sticky Date Pudding Butterscotch sauce, toffee shard & vanilla bean ice cream	\$18
Chicken Caesar Salad Cos Lettuce, bacon, crispy croutons with parmesan cheese and grilled chicken	\$27	White Chocolate Biscoff Mousse Served with fresh berries and grated chocolate	\$18
Sides	\$12	New York Style Cheesecake With berry compote and Chantilly cream, topped with crushed biscuits and fresh berries.	\$18
Chips with aioli Potato Wedges with sweet chilli & sour crear Garden Salad ^{cf} Village Greek Salad ^{cf}	m	Eton Mess ^{cf} Layers of meringue, fresh strawberries, macerated berries & chantilly cream	\$18
Italian Coleslaw Traditional Italian coleslaw with a variety of herbs, parmesan, and lemon oregano dressing.		Chocolate Brownie Sundae Hot brownie with chocolate sauce and ice cream	\$18
Maine			

\$38

Mains

Oven Baked Salmon GFO

Oven-baked salmon with Paris mash and side of broccolini, topped with white wine, dill, and garlic cream sauce.	
Creamy Garlic Prawns ^{CF} Served with Jasmine rice & lemon	\$35
Fish & Chips Battered flathead with garden salad, tartare sauce & lemon	\$34
Chicken Parmigiana Served with crunchy chips & garden salad Add ham	\$35
300gm Porterhouse DFO Cooked to your liking, served with chips & sal	\$48 ad
Burgers & Wraps	

	armigiana th crunchy chips & garden sala	d \$33
_	orterhouse DFO your liking, served with chips	\$48 & salad
Burger	s & Wraps	
onion, bac	dwich se steak with cos lettuce, carai on, sliced tomato, cheese, and ioli & served with crunchy chip	
Chicken so with cos le	chnitzel Burger chnitzel crumbed in herbs and ettuce, sliced tomato, cheese, c erved with side of crunchy chi	onion
	nb wrap lamb rump with tomato, lettu rved with crunchy chips	\$27 uce &
Moroccan	Chicken Wrap spiced chicken with lettuce, to , topped with garlic aioli and s chy chips	

Happy Hour 12pm - 6pm

House White The Bend Chardonnay The Bend Pink Moscato Joyriding Moscato Young Poets Sauv Blanc	\$8
House Red Young Poets Shiraz	\$8
Beers Cascade Light Great Northern Carlton Draught Carlton Dry	\$8.50
Cocktails Vodka Sunrise Vodka, Orange Juice, Grenadine	\$10
Tequila Sunrise Tequila, Orange Juice, Grenadine	\$10
Blue Passion Blue Curacao, Bacardi, Lime, Lemonade	\$14
Cuba Libre Bacardi, Malibu, Cola and Lime	\$14

Vegetarian

GF Gluten Free

DF Dairy Free

*GF bread is available on request

Grilled Tomatoes

Pan Fried Mushrooms



Smoked Salmon

Fetta

VO

Vegetarian Option

GFO Gluten Free Option

DFO Dairy Free Option



MENU

Dinner 6pm-9pm

Garlic & Cheese Ciabatta V, GFO	\$12	Our Premium Steaks	
Bruschetta ^{V. GFO} Diced tomatoes, onion, basil & bocconcini, drizzled with balsamic & olive oil	\$13	All steaks are served with salad and chips. (min 40 Minutes)	
Entrees		Eye Fillet 250g GF, DFO	\$62
	\$21	Porterhouse 300gm GF, DFO	\$48
Truffle And White Mushroom Arancini Served with homemade aioli.		SAUCES Red Wine / Mushroom / Peppercorn	
Duck & Vegetable Spring Rolls With sweet chilli dipping sauce	\$25	Add Garlic Prawns	\$10
& pickled vegetable salad		Please note medium and well done steaks	
Lemon Pepper Calamari CFO, DFO With Italian coleslaw and tartare sauce. Entree \$27 Main \$36	\$27	may take up to 45 minutes Pasta	
Coconut Prawns Deep fried with mango salsa salad & tartare sauce	\$26	Parklake Gnocchi ^{vco} Chicken, crispy bacon, roasted pumpkin, spinach & cream	\$34
Mains	C 44	Chicken Linguini GFO, VO Linguini pasta, chicken, pesto and a dash	\$34
Marinated Lamb Shoulder GF, DFO Slow cooked for 8 hours in garlic & rosemary with broccolini & Paris mash Oven Baked Salmon GFO	\$41 \$38	of cream, topped with parmesan Creamy Mushroom Risotto With a variety of mushrooms, topped with pecorino Romano cheese.	\$32
Oven-baked salmon with Paris mash and a side of broccolini, topped with white wine, dill, and garlic cream sauce.	-	Add Chicken \$6 Add Prawns \$10 Seafood Marinara CF. DF Prawns, calamari & mussels tossed in	\$39
Garlic Prawns GF	\$35	our rich tomato sauce	
Creamy garlic sauce served with Jasmine rice & lemon		Beef Ragu Slow-cooked Osso buco in a rich Napoli	\$34
Pan-Fried Chicken Breast ^{CF} Served with Paris mash, broccolini, and creamy garlic seeded mustard sauce	\$38	sauce with linguini and topped with Grana Padano cheese.	
Lamb Cutlets	\$41	Desserts	
Three pieces of char-grilled lamb cutlets served with homemade salsa Verde, Greek		Cheese Board For 2 3 cheeses with fruit, nuts and crackers	\$35
salad, and char-grilled asparagus. Pork Rib Eye 250gm Marinated pork rib eye served with	\$42	Sticky Date Pudding Butterscotch sauce, toffee shard & vanilla bean ice cream	\$18
Paris mash and peppercorn sauce, with a side of broccolini.		White Chocolate Biscoff Mousse Served with fresh berries and grated chocolate.	\$18
Traditional Favourites		New York Style Cheesecake	\$18
Chicken Parmigiana With crunchy chips & garden salad Add Ham	\$35	With berry compote and Chantilly cream, topped with crushed biscuits and fresh berries.	ЪЮ
Fish & Chips Battered flathead served with garden salad, chips, tartare sauce & lemon wedge	\$34	Eton Mess ^{cf} Layers of meringue, fresh strawberries, macerated berries & chantilly cream	\$18
From The Ocean		Chocolate Brownie Sundae Hot brownie with chocolate sauce	\$18
Mussel Pot 10 Spring Bay mussels cooked with garlic, white wine, and spring onion with a hint of chilli, served with ciabatta bread.	\$26	and ice cream	
Hot Seafood Plate Grilled Spring Bay mussels - Moreton Bay	\$46		

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 Served with homemade aioli	\$20
Coconut Prawns Deep fried with mango salsa salad & tartare sauce	\$20
Lemon Pepper Calamari ^{GFO, DFO} with Italian Coleslaw & Tartare sauce	\$20
Cheese & Fruit Platter selection of Mersey Valley cheeses, fresh & dried fruits, crackers	\$25
Duck and Vegetable spring Rolls With sweet chilli dipping sauce & pickled vegetable salad	\$23

Kids

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Mains	\$18
Parklake Pasta Pasta tossed with chicken & bacon in a tomato based sauce	
Chicken Nuggets with chips, salad or ve	g
Fish with chips, salad or veg	
Kids Chicken Schnitzel with chips salad or veg	
Spaghetti Bolognese	
Desserts	

Desserts	
2 Scoops Vanilla Ice Cream With sprinkles	\$6
3 Scoops Vanilla Ice Cream With your choice of chocolate, strawberry or caramel topping	\$8

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bug ,deep fried lemon pepper calamari

and Coconut Prawns served with a lemon

and garden salad - Rose Marie sauce and

Wedges with sweet chilli & sour cream

Cucumber, cherry tomato, spanish onion, olives,

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

Tartare Sauce

Chips with aioli

Garden Salad

oregano dressing.

Seared Seasonal Greens

Village Greek Salad GF

fetta, olive oil & vinegar

Sides

\$12