

Lunch

from 11.30am

Parklake

Breads

- GARLIC & CHEESE CIABATTA** ^V 8
- COB LOAF** ^V 10
Filled with a creamy seeded mustard filling
- BRUSCHETTA** ^{V GFO} 12
Diced tomatoes, onion, basil & bocconcini, drizzled with balsamic & olive oil

Salads

- SALT & PEPPER CALAMARI** ^{DF GFO} 17
With Asian slaw & chilli sambal
- MOROCCAN CHICKEN SALAD** 16
Roasted pumpkin, roasted capsicum, spinach, cherry tomatoes & red onion
- MARINATED BEEF SALAD** ^{DF GFO} 18
Eye fillet, mixed leaves, cherry tomatoes, cucumber, fried shallots & sweet potato crisps
- GRILLED HALOUMI SALAD** ^V 17
With rocket, cherry tomatoes, roasted pumpkin & flaked almonds

Something light

- LAMB KOFTA** 18
Served on a rocket salad and tzatziki dip
- DUCK & VEGETABLE SPRING ROLLS** 16
With sweet chilli dipping sauce & pickled vegetable salad
- GRILLED MUSHROOMS** ^{VG V} 16
Stuffed with capsicum, zucchini, eggplant, tomatoes, cous cous

Pastas

- OUR FAMOUS GNOCCHI** ^{VO} 28
Chicken, crispy bacon, roasted pumpkin, spinach & touch of cream
- SEAFOOD LINGUINE** 30
Prawns, mussels, calamari, cherry tomatoes, basil in a rich tomato sauce
- ORECCHIETTE** 28
Broccoli, cauliflower, cherry tomatoes, spring onion with a creamy blue cheese sauce

Chef Specialties

- OPEN STEAK SANDWICH** 23
Toasted ciabatta, bacon, egg, cheddar cheese, grilled onions, mixed lettuce sliced tomato, aioli, served with crunchy chips
- CLUB SANDWICH** 19
Chicken, bacon, lettuce, tomato, cheese, aioli, served with crunchy chips
- CHICKEN ON RYE** 22
Avocado, camembert, mixed lettuce, toasted rye
- PAN SEARED TASMANIAN SALMON** ^{DF GF} 30
Resting on rocket, pickled fennel, orange, cherry tomatoes & balsamic
- FISH & CHIPS** 24
Flathead fish, garden salad, tartare sauce & lemon
- PAN-FRIED CHICKEN PARMIGIANA** 25
With crunchy chips & garden salad
- CREAMY GARLIC PRAWNS** ^{GF} 28
Served with steamed rice and micro herbs
- HOMEMADE BEEF LASAGNE** 18
Bolognaise and mozzarella with bechamel sauce served with side of garden salad
- EYE FILLET MEDALLIONS** ^{DF GFO} 38
With choice of chips, salad or sautéed greens



Try our new
Tapas menu

Daily from 2.30pm



Lunch

from 11.30am

Parklake

Sides

Zucchini Fries with aioli Seared Seasonal Greens ^{GF} All 4

Chips with aioli Garden Salad ^{GF}

Wedges with sweet chilli & sour cream Village Greek Salad ^{GF}

Desserts

STICKY DATE PUDDING All 14

Butterscotch sauce, toffee shard & vanilla bean ice cream

MANGO PANNACOTTA ^{GF}

Served with Chantilly cream & pistachio nuts

ETON MESS ^{GF}

Layers of meringue, fresh strawberries, macerated berries & Chantilly cream

BANANA FRITTERS

With an ice cream filled brandy snap tube, butterscotch sauce & macadamia nuts

BACI KISS

Hot chocolate sauce with crème chantilly

V Vegetarian VO Vegetarian Optional
GF Gluten Free GFO Gluten Free Optional
DF Dairy Free DFO Dairy Free Optional
VG Vegan

Coffee, Tea & Milkshakes

COFFEE R 4.20 / L 5.20

Cappuccino, Latte, Flat White, Short Black, Long Black, Hot Chocolate or Chai Latte

SPECIALTY TEA 4

English Breakfast, Earl Grey, Green Tea, Lemon, Peppermint or Chamomile

MILKSHAKES 6

Chocolate, Strawberry, Caramel, Ice Coffee or Ice Chocolate

Beer, Cider & Wine

BEERS & CIDERS

Cascade Light | Hahn Light 7

Carlton Draught | VB | Carlton Dry | XXXX Gold 8

Crown | Corona | James Boags | Heineken | Peroni 9

Furphy's | Great Northern | James Squire Pale Ale 9

Cheeky Apple | Cheeky Pair (Apple & Pear) | Flip Apple | Flip Pear 9

SPARKLING – by the glass

Cellar Masters Selection '200ml piccolo' 9.50

Prosecco '200ml piccolo' 9.50

WHITE WINES – by the glass

Foules Stone Dwellers - Riesling 9

Baby Doll NZ - Sauvignon Blanc 9

McPherson - Chardonnay 8

McPherson - Moscato (pink) 8

Gapsted - Moscato 8

Dalfarras - Pinot Grigio 8.50

Drift Marlborough - Pinot Gris 8.50

Preece Rose 8

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