
Lakeside Bar & Grill

Dinner Menu

Entrees

Garlic bread \$5

house made garlic butter melted onto sliced bread

Cheesy garlic bread \$6

grilled house made garlic bread w cheese

Soup of the day \$10

freshly cooked soup served w house made garlic bread

Squid rings \$11

panko battered squid rings served w tartare sauce & lemon on a bed of baby spinach

Prawn cutlets \$11

panko battered prawn cutlets served w tartare sauce & lemon on a bed of baby spinach

Vegan spring rolls. \$11

vegan spring rolls served w sweet chilli sauce on a bed of baby spinach



Mains

(Gf) Rump steak \$24

300g tasmanian rump steak cooked to your preference served w choice of two sides

+ add brown gravy, mushroom or pepper sauce for \$1 extra

(Gf) Scotch fillet steak \$31

300g scotch fillet steak cooked to your preference served w choice of two sides

+ add brown gravy, mushroom or pepper sauce for \$1 extra

(Gf) T-Bone steak \$33

450g premium grade t-bone steak cooked to your preference served w choice of two sides

+ add brown gravy, mushroom or pepper sauce for \$1 extra

Pork ribs \$30

half rack american style bbq pork ribs served w choice of two sides

+ add another half rack for \$8 extra

Pork steak \$26

300g pork steak marinated in sticky bbq sauce served w choice of two sides

Lamb shanks \$28

slow cooked lamb shanks served on a bed of mash w vegetables

+ add another shank for \$8 extra

Salmon \$30

tasmanian atlantic salmon grilled w our house made garlic butter served w choice of two sides

Flat head \$24

beer battered flat head fillets served w choice of two sides



Mains

Barramundi \$25

fillet of barramundi grilled w our house made garlic butter served w choice of two sides

Prawn cutlets \$22

panko battered prawn cutlets served w sweet chilli sauce and choice of two sides

Squid rings \$22

panko battered squid rings served w tartare sauce, lemon and choice of two sides

Chicken schnitzel \$20

lightly crumbed chicken breast served w choice of two sides

+ add brown gravy, mushroom or pepper sauce for \$1 extra

Chicken parmigiana \$24

lightly crumbed chicken breast topped w our own zesty tomato blend, ham & cheese served w choice of two sides

(Gf) Garden salad \$16

fresh garden salad w feta

+ add smoked chicken breast strips (Gf) for \$4 extra or + add grilled rump steak strips (Gf) for \$6 extra

(V) Frittata \$22

vegetarian sweet potato, pumpkin & spinach frittata served w choice of two sides

(V) Lasagna \$22

vegetarian lasagna served w choice of two sides

(v) Spring rolls \$22

vegan spring rolls served w choice of two sides

Soup of the day \$14

freshly cooked soup served w house made garlic bread



Sides

Salad \$5

side bowl of fresh salad vegetables

Vegetables \$5

side plate of house cooked vegetables

Chips \$5

side bowl of freshly cooked potato chips

Sweet potato chips \$5

side bowl of freshly cooked sweet potato chips

Extras

Chips \$8

large bowl of freshly cooked potato chips

Side sauces \$2

brown gravy, mushroom sauce, pepper sauce, mayonnaise, garlic aioli or hot english mustard



Children's Menu

All children's meals come w vanilla ice cream and choice of topping - Children under 15 years

Chicken nuggets \$9

battered chicken breast nuggets served w choice of one side

Vegetables \$5

plate of house cooked vegetables

Flat head \$9

battered flat head served w choice of one side

Squid rings \$9

panko battered squid rings served w choice of one side

Chicken schnitzel \$9

lightly crumbed chicken breast served w choice of one side

(V) Spring rolls \$9

vegetarian spring rolls served w choice of one side



Desserts

Sticky date pudding \$11

sweet and moist date pudding served w a rich caramel sauce

Dark chocolate pudding \$11

for the chocolate lover, a rich blend of chocolate pudding and chocolate sauce

(Gf) Apple & rhubarb pudding . . . \$11

sweet and tart pudding

Cherry ripe cheesecake \$12

Cadbury® cherry ripe cheesecake

Flake cheesecake \$12

Cadbury® flake cheesecake

Drinks

Coffee \$4 cup \$5 mug

cappuccino ~ latte ~ mocha ~ flat white ~ long black ~ espresso

options ~ decaf, soy milk, almond milk, lactose free milk available at 50¢ per serve

Tea \$4

english breakfast ~ lady grey ~ earl grey ~ bushells ~ green ~ lemon twist ~ rooibos ~ peppermint ~ and many more

Hot chocolate \$4 cup \$5 mug

Chai latte \$4 cup \$5 mug

spice chai ~ vanilla chai

Milk shake \$6

banana ~ caramel ~ chocolate ~ strawberry ~ vanilla



Alcoholic beverages

10 OZ 15 OZ 20 OZ

On tap \$5 \$7 \$9

boags draught ~ xxxx gold ~ 10 oz pot ~ 15 oz schooner ~ 20 oz pint

Beer standard \$7

boags draught ~ boags light ~ boags xxx ale ~ carlton draught ~ carlton dry ~ cascade draught ~ cascade pale ale

tooheys extra dry ~ victorian bitter ~ xxxx summer ~ xxxx gold ~ great northern

Beer premium \$8

boags premium draught ~ boags wizard smith ale ~ corona ~ cascade stout ~ crown lager ~ pure blonde

Cider \$7

boags premium draught ~ boags wizard smith ale ~ corona ~ cascade stout ~ crown lager ~ pure blonde

Pre mixed spirits \$9

Bundaberg & coke ~ Bundaberg red & coke ~ canadian club & dry ~ jack daniels & coke ~ jim beam & cola

jim beam & zero cola ~ johnny walker & coke ~ southern comfort & coke

Spirits \$5 half shot \$9 full shot

150ml 250ml bottle

House red \$6 \$9 \$20

Standard red \$7 \$10 \$25

jamiesons run merlot ~ jamiesons run cabernet sauvignon ~ jamiesons runs shiraz ~ jamisons run cabernet sauvignon merlot

Premium red \$8 \$12 \$30

devil's lair hidden cave cabernet sauvignon shiraz ~ 19 crimes shiraz ~ yalumba galway shiraz ~ matua marlborough pinot noir

Tasmanian red \$10 \$14 \$35

devil's corner pinot noir ~ abel's tempest heemskirk pinot noir



	150ml	250ml	bottle
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House white	\$6	\$9	\$20
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Standard white	\$7	\$10	\$25
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rosemount estate diamond label sauvignon blanc ~ rosemount estate diamond label chardonnay ~ jamiesons run sauvignon blanc semillon

Premium white	\$7	\$11	\$30
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leo buring clare valley riesling ~ juliet pinot grigio ~ juliet moscato

Tasmanian white	\$9.50	\$14	\$35
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devil's corner sauvignon blanc ~ abel's tempest chardonnay

Piccolo	\$7		
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yellowglen yellow brut cuvee ~ dunes & greene chardonnay pinot noir nv

Sparkling

wolf bliss bilyara \$28 per bottle ~ ninth island cuvee \$50 per bottle

