

MENU

ENTRÉES & SIDES

Garlic cob loaf	9.9
Add cheese (v)	2.0
Spicy battered prawns - w/ lemon & aioli	12.9
Lemon pepper calamari - w/ tartare & lemon	12.9
Garlic prawns (6) - w/ pilaf rice, roasted macadamia nuts & snow pea tendrils (gf)	14.9
Southern fried chicken bites - w/ Russian sauce & lemon	11.9
Duck spring rolls - confit duck & Asian slaw filling w/chilli caramel dipping sauce	13.9
Pressed beef cheek - w/mash, jus & crispy fried onions	14.9
Stir fried miso beef - w/ sesame, roast capsicum, crispy onions & pilaf rice	14.9
Vegetable stir fry - w/ lime, ginger & coconut sauce w/ pilaf rice & fresh coriander (gf) (v)	12.9
Mexican chilli beef enchilada - w/ guacamole & sour cream	12.9
Patatas bravas - hand cut chips, chorizo, tomato salsa, & aioli	12.9
Lamb tortillas - (2) chargrilled lamb w/ lettuce, onion, cucumber, tomato, olives & goats cheese on garlic yogurt	13.9
Pork belly bites - w/ hoisin sauce, sesame seeds, coriander, crispy onions & pilaf rice	11.9
Hand cut sweet potato wedges - w/ rosemary salt & aioli (v)	10.9
Cauliflower & parmesan croquettes - w/ aioli (v)	11.9
Grilled saganaki - w/ lemon & oregano olive oil (gf) (v)	10.9
Roasted stuffed field mushrooms - w/ roasted capsicum, goats cheese, mushroom duxelle, baby herbs & pine nuts (gf) (v)	12.9
Pork tacos - slow roasted pork in adobo marinade w/onion & fresh coriander	12.9
Chicken tacos - southern fried chicken, russian sauce, lime & coriander slaw	13.9
Fish tacos - battered whiting w/ lime & coriander slaw, mango salsa	12.9
Ancient grain salad - w/ toasted seeds, goat's cheese, tomato & pomegranate molasses (v)	12.9
Garden salad - w/ mixed leaves, tomato, cucumber, red onion & lemon vinaigrette (gf) (v)	7.0
Mash potatoes 6.0 Add gravy (gf) (v)	2.0
Chips (v)	7.0
Add gravy	2.0
Add cheese (v)	2.0

MAINS

Grilled salmon - w/ chips, house salad & salsa verde aioli	28.9
Garlic prawns - w/ pilaf rice, roasted macadamia nuts & snow pea tendrils (gf)	28.9
Gnocchi carbonara - house made gnocchi w/ white wine, onion & garlic cream reduction, parmesan, egg & crispy bacon	27.9
Crumbed lamb cutlets (2) - served w/ vegetables, mash & gravy	26.9
Add cutlet	6.0
Chicken parma - crumbed chicken breast, ham, Napoli, shredded cheese, chips & salad	23.9
Chicken schnitzel - w/ chips, salad & gravy	23.9
Lemon pepper calamari - w/ chips, salad, tartare & lemon	27.9
Whiting - crispy beer battered or grilled w/ chips, salad, tartare & lemon	21.9
Slow roasted pork belly - served w/ kohlrabi remoulade, mash & gravy (gf)	29.9
Greek salad - served w/red onion, cucumber, tomato, goats cheese, kalamata olives, mesculin lettuce & a lemon vinaigrette - choose charred lamb, chicken or calamari	27.9
Linguini lamb ragu - slow cooked lamb in a rich tomato, garlic & rosemary sauce	25.9
Bangers & mash - house made mash, (2) thick pork sausages, bacon, caramelised onion, peas & gravy	20.9
Butter chicken - served w/ basmati rice, raita, fresh coriander & naan bread	24.9
Corned Beef - traditional corned beef served w/ vegetables, mash & a creamy mustard sauce	24.9

BURGERS

Pork burger - pulled pork shoulder in chipotle BBQ sauce w/ apple slaw, crispy onions & chips	19.9
Steak burger - w/ bacon, egg, caramelised onion, cheese, lettuce, tomato, mayo & chips	21.9
Chicken burger - southern fried chicken fillet, beer & chilli jam, lettuce, tomato, bacon, cheese & chips	20.9



LAKE VIEW HOTEL



See staff for all dietary requirements - dairy, vegan, onion, garlic. (gf) = gluten free, (v) = vegetarian

CHARGRILL

Lamb backstrap - served w/ hand cut potato chips, ancient grain salad & port wine jus	37.9
220g Eye fillet mignon	33.9
350g Grain fed black Angus porterhouse	37.9
<i>Steaks served with your choice of sauce, salad or vegetables & chips</i>	
<i>Sauces: gravy mushroom green peppercorn garlic butter port wine jus (gf)</i>	
garlic prawns	8.0
extra sauce (gf)	2.0

DESSERTS

Affogato w/ vanilla bean ice cream, espresso & almond biscotti (v)	8.9
Add Frangelico	4.0
Add Cointreau	4.0
Sticky date pudding - w/ caramel sauce, vanilla bean ice cream (v)	11.9
Baby pavlova - served w/ passionfruit pulp, raspberry coulis, mint & vanilla bean ice cream	11.9

KIDS MEALS (UNDER 12) (ALL) 9.9

Chicken nuggets w/ chips
Battered fish w/ chips
Pasta w/ Napoli sauce & cheese (v)
Steak, vegetables & chips

Open Lunch & Dinner 7 days

Lunch 12:00pm | Dinner 6:00pm

Head Chef - Scott Rogers

Hotel Manager - Leigh Evans

Hosts - Kane & Natalie Gould

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