

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, mesclun 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> | |
| <i>garlic prawns</i> | 8.0 |
| <i>extra sauce (gf)</i> | 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

204 McCrae St Bendigo 3550

Ph: 03 5443 0855

www.lakeviewhotelbendigo.com.au