

# MENU

## ENTRÉES, SHARES & SIDES

Garlic cob loaf	9.9
Add cheese (v)	2.0
Bruschetta - tomato, olive oil, onion, basil, goats cheese and a balsamic glaze on sourdough	11.9
Lemon pepper calamari - w/ tartare & lemon	12.9
Garlic prawns (6) - w/ pilaf rice, roasted macadamia nuts & snow pea tendrils (gf)	15.9
Southern fried chicken bites - w/ Russian sauce & lemon	12.9
Duck spring rolls - confit duck & Asian slaw filling w/chilli caramel dipping sauce	13.9
Lamb tortillas - (2) chargrilled lamb w/ lettuce, onion, cucumber, tomato, olives & goats cheese on garlic yogurt	15.9
Pork belly bites - w/ hoisin sauce, sesame seeds, coriander, crispy onions & pilaf rice	12.9
Housemade potato wedges - hand cut wedges, chorizo, tomato salsa & aioli	12.9
Sweet potato wedges - w/ rosemary salt & aioli (v)	10.9
Cauliflower & parmesan croquettes - w/ aioli (v)	12.9
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
Chicken tacos - southern fried chicken, russian sauce, lime & coriander slaw	13.9
Fish tacos - battered whiting w/ lime & coriander slaw, mango salsa	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)	8.0
Add gravy	2.0
Add cheese	2.0

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Open Lunch & Dinner 7 days  
Lunch 12:00pm | Dinner 5:30pm

## MAINS

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 & bacon	27.9
Add chicken	3.0
Add mushroom	2.0
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
Crispy skin salmon - served w/ prawn & spinach risotto	28.9
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
Open lamb souvlaki - chargrilled lamb, red onion, cucumber, tomato, goats cheese, mesclun lettuce & a lemon vinaigrette served on flat bread	26.9
Greek salad - served w/ red onion, cucumber, tomato, goats cheese, kalamata olives, mesclun lettuce & a lemon vinaigrette	24.9
Add lamb, chicken or calamari	3.0
Add salmon	6.0
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 (gf)	24.9
Housemade chicken kiev - served w/ chips & salad	22.9

## 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
LVH burger - beef patty, tomato, bacon, egg, onion, beetroot, cheese, lettuce, sauce, & chips	21.9

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

## CHARGRILL

Lamb backstrap - served w/ hand cut potato chips, roasted seasonal vegetables & port wine jus	37.9
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## STEAKS

220g Eye fillet mignon	33.9
350g Grain fed black Angus porterhouse	37.9
300g Grain fed black Angus scotch fillet	39.9
<b>All steaks served with your choice of sauce, salad or vegetables &amp; chips</b>	
<i>Sauces: gravy   mushroom   green peppercorn   garlic butter   port wine jus (gf)</i>	
Garlic prawns	8.0
Extra sauce	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 (v)	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	
Cheeseburger & chips	
Busy Nipper Kids Packs	3.0
<i>Activities for the kids to do while you dine!</i>	

**All day food from 12 noon - late, every Friday, Saturday & Sunday**

**Book your next function now .. we do small to large group functions**

**Express lunches pre-order via phone or email**

**Head Chef** - Guru Sharma  
**Hotel Manager** - Leigh Evans  
**Hosts** - Kane & Natalie Gould

# DRINKS LIST

## SPARKLING WINE

	150ml	250ml	Bottle
De Bortoli Vivo Brut	8.5		37
Balgownie Cuvée NV Brut Bendigo, VIC	9.5		41
De Bortoli Prosecco, King Valley, VIC	9.5		41
George Jensen Hallmark Cuvée			69

## WHITE WINE

De Bortoli Vivo Moscato	8.5	13	37
Leo Buring Clare Valley Riesling, Clare Valley, SA	9.5	15	41
Cape Schanck by T'Gallant Pinot Grigio Mornington Peninsula, VIC	9.5	15	41
DB Winemakers Pinot Grigio, Riverina, NSW	9	14	39
De Bortoli Vivo Sauvignon Blanc	8.5	13	37
Squealing Pig Sauvignon Blanc, Marlborough, NZ	9.5	15	41
De Bortoli Vivo Chardonnay	8.5	13	37
De Bortoli Regional Reserve Chardonnay Yarra Valley, VIC	9	14	39

## RED WINE

De Bortoli Rosé, King Valley, VIC	9	14	39
Cape Schanck by T'Gallant Pinot Noir Mornington Peninsula, VIC	9.5	15	41
Mandurang Valley Merlot, Bendigo, VIC	9.5	15	41
De Bortoli Vivo Shiraz	8.5	13	37
Ellis Wines Cabernet Sauvignon, Heathcote, VIC	9.5	15	41
Water Wheel Cabernet Sauvignon, Bendigo, VIC			39
Pondalowie Shiraz, Bendigo, VIC	9.5	15	41
Ellis Wines Signature Shiraz, Heathcote, VIC	9.5	15	41
Blackjack Block 6 Shiraz, Bendigo, VIC			69



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## DRINKS ON TAP

AVAILABLE IN POTS, SCHOONERS & PINTS

Carlton Draught  
Carlton Dry  
Great Northern Mid  
Cascade Premium Light  
Melbourne Bitter  
Stone & Wood Pacific Ale  
Colonial Pale Ale  
Canadian Club & Dry  
Harcourt Apple Cider

And don't forget to check out our Seasonal Tap!



LAKE VIEW HOTEL

## CRAFT BEER & CIDER – BOTTLES/CANS

Feral Hog IPA	8.5
Mountain Goat Summer Ale	7.5
Victoria Bitter	7
XXXX Gold	6.5
Tooheys Old Dark Ale	7
Guinness Draught	8.5
Coopers Sparkling Ale	8
Coopers Pale Ale	7.5
Coopers Best Extra Stout	9
Heineken Zero	6
Corona Extra	7.5
Hahn Ultra Crisp Gluten Free	6.5
True Brew Bendigo Ginger Beer	8.5
Bulmers Cider	8.5
Somersby Apple	8
Somersby Pear	8
Pure Blonde	6.5
Brookes Brewing IPA	8.5
East Bendigo Brewing Co XPA	8.5

## GIN BAR

Gordons	9
Bombay Sapphire	9.5
Four Pillars	10
Archie Rose	11
Hendricks	12
Tanqueray	12
Heathcote	10