



MENU

ENTRÉES, SHARES & SIDES

Confit garlic butter turkish bread (V)	9.9
Add cheese	2.0
Add bacon	2.0
Bruschetta (V, G*)	11.9
tomato, onion, garlic, basil, feta, balsamic glaze on sourdough	
Lemon pepper calamari (G*)	12.9
served w/ wild rocket salad and citrus aioli	
Southern fried chicken tenders (3)	12.9
w/ slaw and chipotle mayo	
Chimichurri tiger prawns (3) (G, D)	14.9
served w/ citrus salad	
Duck spring rolls (2) (D)	13.9
confit duck & Asian slaw filling w/ chilli caramel dipping sauce	
Pork belly bites (G, D)	12.9
served w/ Asian vegetables, sticky sauce and basmati rice	
Sweet potato wedges (V, D)	12.9
served w/ aioli	
Haloumi chips (V)	12.9
panko crumbed haloumi served w/ chipotle aioli	
Mediterranean lamb croquettes	13.9
w/ tomato, olives, feta and Greek yoghurt	
Roasted stuffed field mushrooms (V, VE*, G, D*)	12.9
w/ roasted capsicum, mushroom duxelle, feta & pine nuts	
Garden salad (V, VE, G, D)	7.0
Buttered vegetables (V, VE*)	7.0
Creamy mash potatoes (V, G)	6.0
Chips (V)	8.0

BURGERS (G*)

LVH burger	21.9
beef patty, tomato, bacon, egg, onion, beetroot, cheese, lettuce, tomato sauce & chips	
Southern fried chicken burger	20.9
bacon, lettuce, cheese, chipotle aioli & chips	
Pork burger	19.9
pulled pork shoulder in chipotle BBQ sauce w/ slaw, crispy onions & chips	
Veggie burger (V)	21.9
house made patty, lettuce, tomato, beetroot, cheese & sweet potato wedges	
Steak sandwich	25.9
porterhouse steak, bacon, egg, caramelised onion, cheese, lettuce, tomato, aioli, Turkish bread & chips	

All of our burgers are served fresh on a toasted milk bun, we also have gluten free buns available!

MAINS

Crispy skin pork belly (G, D)	32.9
w/ housemade southern style slaw, charred apple puree and chimichurri tiger prawns (2)	
Pressed lamb shoulder (G, D)	28.9
served w/ roasted vegetables, kipfler potatoes & jus	
Open lamb souvlaki (D*)	26.9
w/ tomato, onion, cucumber, olives, lettuce, feta & Greek yogurt	
Crumbed lamb cutlets (2)	26.9
served w/ vegetables, creamy mash & gravy	
Add cutlet	6.0
Stuffed chicken breast (G)	28.9
tender chicken breast stuffed w/ tomato, feta & spinach, topped w/ creamy mustard & leek sauce, served w/ kipfler potatoes & roast vegetables	
Chicken parma	24.9
crumbed chicken breast, Napoli, shredded cheese, chips & salad	
Add bacon	2.0
Chicken schnitzel	24.9
w/ chips, salad & gravy	
Curry of the week	27.9
served w/ pappadum, basmati rice & raita	
Lemon pepper calamari salad (G*)	27.9
served w/ house salad and citrus aioli	
Greek lamb salad (G, D*)	27.9
w/ tomato, onion, cucumber, olives, lettuce, feta, & lemon vinaigrette	
Thai beef salad (G*, D*)	27.9
marinated beef, tomato, onion, cucumber, bean shoots, rocket, cashews, crispy noodles & fried shallots	
Carbonara fettuccine	27.9
handmade fettuccine w/ white wine, onion & garlic cream reduction, parmesan, egg & bacon	
Add chicken	3.0
Add mushroom	2.0
Vegetable risotto (V, VE*, G, D*)	24.9
pumpkin, mushroom, tomato & spinach	
Duck risotto (G, D*)	27.9
w/ confit duck leg, peas and mushroom	
Beef lasagne	23.9
layered beef bolognese, bechamel sauce, handmade pasta served w/ garden salad	
Add chips	3.0
Pesto gnocchi (V)	26.9
handmade gnocchi, mushroom, tomato, spinach in a creamy pesto sauce	
Add chicken	3.0
Prawn aglio e olio (D*)	27.9
handmade fettuccine, sautéed in garlic, chilli, olive oil and herbs	
Garlic prawns (G)	28.9
w/ rice, roasted macadamia nuts & snow pea tendrils	
Whiting - crispy beer battered or grilled (G*, D*)	21.9
w/ chips, salad, tartare & lemon	
Crispy skin salmon (G, D*)	29.9
w/ citrus salad, potato gratin & chimichurri sauce	
Vegetable stack (V, VE*, G, D*)	19.9
w/ grilled haloumi, capsicum, eggplant, zucchini & mushroom	

STEAKS

250g Eye fillet mignon (G)	35.9
served w/ potato gratin, roast vegetables and your choice of sauce	
350g Grain fed black Angus porterhouse (G*, D*)	39.9
400g Grain fed rib eye (G*, D*)	41.9
Served with your choice of sauce, salad or vegetables & chips	
<i>Sauces: gravy mushroom green peppercorn garlic butter port wine jus - all sauces (G)</i>	
Chimichurri tiger prawns (2) (G, D)	8.0
Garlic prawns (G)	8.0
Extra sauce	2.0

KIDS MEALS (UNDER 12)

(ALL) 9.9

Chicken nuggets w/ chips	
Battered fish w/ chips	
Lasagne w/ chips	
Steak, vegetables & chips (G*, D*)	
Grilled chicken tenders w/ vegetables (G*, D*)	
BUSY NIPPER KIDS PACKS	3.0
<i>Activities for the kids to do while you dine!</i>	

DESSERTS

Affogato (V)	8.9
w/ vanilla bean ice cream, espresso & almond biscotti	
Add Frangelico	4.0
Add Cointreau	4.0
Sticky date pudding (V)	11.9
w/ caramel sauce, vanilla bean ice cream	
Chocolate brownie (V)	11.9
served w/ raspberry sauce, macadamia nuts, vanilla bean ice cream	
Summer berry panna cotta (G*, V)	10.9
served w/ almond biscotti	

**See our specials board
and cake fridge!**

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
Granite Hills Riesling, Macedon Ranges, VIC	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
Pondalowie Tempranillo, Bendigo, VIC	10.5	17	45
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
Wild Duck Creek Estate Springflat Shiraz, Heathcote, VIC			89

GIN BAR

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

DRINKS ON TAP

AVAILABLE IN POTS, SCHOONERS & PINTS

Carlton Draught
 Carlton Dry
 Great Northern Mid
 Cascade Premium Light
 Melbourne Bitter
 Stone & Wood Pacific Ale
 Love Shack 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

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



KENO
let's play!



foxtel