



MENU

ENTRÉES, SHARES & SIDES

Confit garlic butter turkish bread (V)	9.9
Add cheese	2.0
Add bacon	2.0
Bruschetta (V, G*)	12.9
tomato, onion, garlic, basil, feta, balsamic glaze on sourdough	
Roasted stuffed field mushrooms (V, VE*, G, D*)	13.9
w/ roasted capsicum, mushroom duxelle, feta & pine nuts	
Pesto arancini (V)	12.9
stuffed w/ bocconcini served w/ a rocket & parmesan salad & aioli	
Haloumi chips (V)	13.9
panko crumbed haloumi served w/ chipotle aioli	
Lemon pepper calamari (G*)	12.9
served w/ wild rocket salad and lime aioli	
Chimichurri tiger prawns (3) (G, D*)	15.9
served w/ a cucumber & dill salad	
Southern fried chicken wings (6)	12.9
w/ chipotle BBQ sauce, slaw & aioli	
Lake View stir fry (G, D)	13.9
pork belly bites served w/ Asian vegetables, sticky hoisin sauce & rice	
Duck spring rolls (2) (D)	13.9
confit duck & Asian slaw filling w/ chilli caramel dipping sauce	
Sweet potato wedges (V, D)	12.9
served w/ aioli	
Garden salad (V, VE, G, D)	7.0
Buttered vegetables (V, VE*)	7.0
Creamy mash potatoes (V, G)	6.0
Bowl of chips (V)	8.0

BURGERS (G*)

LVH burger	22.9
beef patty, tomato, bacon, egg, onion, beetroot, cheese, lettuce, special sauce & chips	
Southern fried chicken burger	20.9
bacon, lettuce, tomato, cheese, chipotle aioli & chips	
Pork burger	20.9
pulled pork shoulder in chipotle BBQ sauce w/ slaw, crispy onions & chips	
Veggie burger (V)	21.9
house made patty, lettuce, tomato, beetroot, cheese, special sauce & sweet potato wedges	
Steak sandwich	26.9
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

Pressed lamb shoulder (G, D)	29.9
served w/ roast vegetables, smashed potatoes & jus	
Slow cooked lamb shank (G, D*)	30.9
served w/ creamy mash, asparagus, Dutch carrots & lamb jus	
Open lamb souvlaki (D*)	26.9
w/ tomato, onion, cucumber, olives, lettuce, fetta & Greek yogurt	
Crumbed lamb cutlets (2)	28.9
served w/ vegetables, creamy mash & gravy	6.0
Add cutlet	33.9
Crispy skin pork belly (G, D*)	13.9
w/ cauliflower & fennel pressed gratin, apple cider jus, chimichurri tiger prawns & apple salsa	
Stuffed chicken breast (G)	28.9
w/ tomato, fetta, spinach, smashed potatoes, roasted vegetables, creamy mustard & leek sauce	
Chicken parma	24.9
crumbed chicken breast, Napoli, shredded cheese, chips & salad	2.0
Add bacon	24.9
Chicken schnitzel	24.9
w/ chips, salad & gravy	
Thai beef salad (G*, D*)	27.9
marinated beef, tomato, onion, cucumber, bean shoots, rocket, cashews, crispy noodles & fried shallots	
Lemon pepper calamari salad (G*)	27.9
served w/ house salad & lime aioli	
Vegetable stack (V, VE*, G, D*)	22.9
w/ grilled haloumi, capsicum, eggplant, zucchini & mushroom	
Whiting - crispy beer battered or grilled (G*, D*)	22.9
w/ chips, salad, tartare & lemon	
Garlic prawns (G)	29.9
w/ rice, roasted macadamia nuts & snow pea tendrils	
Salmon risotto (G, D*)	29.9
cured lemon, pea and rocket risotto topped w/ a crispy skin salmon fillet	
Duck risotto (G, D*)	28.9
w/ confit duck leg, peas & mushroom	
Vegetable risotto (V, VE*, G, D*)	25.9
asparagus, mushroom, cherry tomato & spinach	
Carbonara fettuccine	27.9
handmade fettuccine w/ white wine, onion and garlic cream reduction, parmesan, egg & bacon	3.0
Add chicken	2.0
Add mushroom	29.9
Prawn fettuccine (D*)	29.9
handmade fettuccine served w/ chilli, cherry tomato, herbs & spinach	
Beef lasagne	24.9
layered beef bolognese, bechamel sauce, handmade pasta served w/ garden salad	3.0
Add chips	28.9
Lamb ragu gnocchi	26.9
hand rolled gnocchi served w/ cherry tomatoes & spinach	
Pesto gnocchi (V)	3.0
handmade gnocchi, mushroom, tomato, spinach in a creamy pesto sauce	
Add chicken	

STEAKS

250g Eye fillet mignon (G)	38.9
served w/ cauliflower & fennel gratin, asparagus, dutch carrots & your choice of sauce	
350g Grain fed black Angus porterhouse (G*, D*)	39.9
400g Grain fed T-bone (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*)	9.9
Garlic prawns (G)	9.9
Extra sauce	2.0

KIDS MEALS (UNDER 12) (ALL) 10.9

Chicken nuggets w/ chips	
Battered fish w/ chips	
Lasagne w/ chips	
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)	10.9
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	
Apple & Rhubarb crumble (G*, V)	11.9
served w/ vanilla bean ice cream	

**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
Mumm Cordon Rouge NV Champagne, France			95

WHITE WINE

De Bortoli Vivo Moscato	8.5	13	37
Fowles Wines Ladies Who Shoot Their Lunch Riesling Strathbogie Ranges, VIC	11	18	46
Cape Schanck by T'Gallant Pinot Grigio Mornington Peninsula, VIC	10	16	43
DB Winemakers Pinot Grigio, Riverina, NSW	9	14	39
De Bortoli Vivo Sauvignon Blanc	8.5	13	37
Squealing Pig Sauvignon Blanc, Marlborough, NZ	10	16	43
De Bortoli Vivo Chardonnay	8.5	13	37
Fowles Wines Are You Game? Chardonnay Strathbogie Ranges, VIC	10	16	43

RED WINE

De Bortoli Rosé, King Valley, VIC	9	14	39
Cape Schanck by T'Gallant Pinot Noir Mornington Peninsula, VIC	10	16	43
Mandurang Valley Merlot, Bendigo, VIC	10	16	43
Pondalowie Tempranillo, Bendigo, VIC	10.5	17	45
De Bortoli Vivo Shiraz	8.5	13	37
Ellis Wines Cabernet Sauvignon, Heathcote, VIC	10	16	43
Water Wheel Cabernet Sauvignon, Bendigo, VIC			43
Pondalowie Shiraz, Bendigo, VIC	10	16	43
Ellis Wines Signature Shiraz, Heathcote, VIC	10	16	43
Blackjack Block 6 Shiraz, Bendigo, VIC			69
Wild Duck Creek Estate Springflat Shiraz, Heathcote, VIC			89

DRINKS ON TAP

AVAILABLE IN POTS, SCHOONERS & PINTS

Carlton Draught
 Carlton Dry
 Great Northern Mid
 Cascade Premium Light
 Melbourne Bitter
 Stone & Wood Pacific Ale
 Canadian Club & Dry
 Harcourt Apple Cider
 See staff & check out our seasonal taps!



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
Hahn Ultra Crisp Gluten Free	7.5
Guinness Draught	8.5
Tooheys Old Dark Ale	7.5
Coopers Best Extra Stout	9
Coopers Sparkling Ale	8
Coopers Pale Ale	7.5
Victoria Bitter	7.5
Pure Blonde	7.5
XXXX Gold	7.5
Great Northern Zero	7
Heaps Normal Quite XPA 0.5%	8
Corona Extra	7.5
Bulmers Cider	8.5
Somersby Apple	8
Somersby Pear	8

GIN BAR

Gordons London Dry Gin	9
Bombay Sapphire London Dry Gin	10
Whitley Neil Rhubarb & Ginger Gin	10
Four Pillars Rare Dry Gin	10
Four Pillars Bloody Shiraz Gin	11
Archie Rose Signature Dry Gin	11
Hendricks Premium Scottish Gin	12
Tanqueray Premium London Dry Gin	12



KENO
let's play!



foxtel