

MENU

ENTRÉES

Confit garlic butter Turkish bread (4) (v) add cheese add bacon	11.9 2.0 2.0
Beetroot hommus bruschetta (v, G*) sourdough topped w/ beetroot hommus, roasted cherry tomato, feta & balsamic glaze	12.9
Roasted stuffed field mushrooms (v, VE*, G, D*) w/ pesto, roasted field mushrooms, capsicum duxelle, feta & pine nuts	13.9
Pesto arancini (3) (v) panko crumbed arancini stuffed w/ provolone cheese served on lime aioli	13.9
Haloumi chips (v) panko crumbed haloumi served w/ chipotle aioli	14.9
Lemon pepper calamari (G*) Entree 14.9 / Main 29.9 served w/ wild rocket salad & lime aioli	
Bacon, mushroom & spinach croquettes (2) served w/ watercress salad & bbq aioli	14.9
Lake View stir fry (G, D) pork belly bites served w/ Asian vegetables, sticky hoisin sauce & rice	13.9
Duck spring rolls (2) (D) confit duck & Asian slaw filling w/ chilli caramel dipping sauce	15.9
Loaded hand-cut potato wedges w/ chorizo, aioli & tomato salsa	13.9
Greek salad (v, VE*, G, D*) cos lettuce, red onion, cucumber, olives, tomato, feta & lemon vinaigrette	9.9
Garden salad (v, VE, G, D)	8.0
Buttered vegetables (v, VE*)	8.0
Creamy mash potatoes (v, G)	7.0
Bowl of chips (v, G)	8.0

BURGERS (G*)

LVH burger beef patty, tomato, bacon, egg, caramelised onion, beetroot, cheese, lettuce, special sauce & chips	24.9
Southern fried chicken burger bacon, Cos lettuce, tomato, cheese, chipotle aioli & chips	23.9
Beef brisket burger w/ slaw, pickles, cheese, BBQ aioli & chips	22.9
Pork burger smoky bbq pulled pork shoulder w/ slaw, crispy onions, chipotle aioli & chips	22.9
Veggie burger (v) house made patty, Cos lettuce, tomato, beetroot, cheese, special sauce & chips	22.9
Steak sandwich 200g porterhouse steak, bacon, egg, caramelised onion, cheese, lettuce, tomato, aioli, Turkish bread & chips	27.9

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

MAINS

Grilled lamb rump (G, D*) served w/ potato gratin, pea puree, broccolini, roasted cherry tomato & jus	33.9
Open lamb souvlaki (D*) marinated lamb rump served on Turkish flatbread w/ tomato, onion, cucumber, olives, lettuce, feta & Greek yogurt	28.9
Crumbed lamb cutlets (2) served w/ vegetables, creamy mash & gravy add cutlet	30.9 8.0
Pork belly & seared scallops (G, D*) served w/ fennel, apple & watercress salad, cauliflower puree & apple cider vinegar	35.9
Stuffed chicken breast (G) w/ tomato, spinach, provolone cheese, served w/ roast vegetables, hand cut potatoes, creamy mustard & leek sauce	29.9
Chicken parma crumbed chicken breast, Napoli, shredded cheese, chips & salad add bacon	25.9 2.0
Chicken schnitzel w/ chips, salad & gravy	25.9
Chicken Caesar salad grilled chicken, cos lettuce, croutons, parmesan, egg & house made Caesar dressing	24.9
Thai beef salad (G*, D*) marinated beef, tomato, onion, cucumber, bean shoots, rocket, cashews, crispy noodles & fried shallots	28.9
Sweet potato stack (v, VE*, G, D*) w/ beetroot hommus, wilted spinach, roasted cherry tomatoes, roast mushroom, roast pumpkin, sweet potato rosti, pine nuts, feta & pesto	25.9
Fish & chips (G*, D*) crispy beer battered or grilled w/ chips, salad, tartare & lemon	24.9
Fishermans basket (G, D*) w/ fried fish, garlic chilli butter prawns, seared scallops, lemon pepper calamari served w/ rocket salad & chips	35.9
Garlic prawns (G) w/ rice & roasted macadamia nuts	30.9
Crispy skin salmon (G, D*) served w/ rocket, fennel, apple, radish, candied walnut salad & pea puree	34.9
Vegetable risotto (v*, VE*, G, D*) seasonal mushroom, pumpkin & spinach	25.9
Carbonara fettuccine handmade fettuccine w/ white wine, onion & garlic cream reduction, parmesan, egg & bacon add chicken add mushroom	27.9 5.0 2.0
Prawn & chorizo fettuccine (D*) handmade fettuccine sauteed in garlic, chilli, olive oil & fresh herbs	29.9
Beef lasagne layered beef bolognese, bechamel sauce, handmade pasta served w/ salad & chips	27.9
Pesto gnocchi (v) handmade potato & ricotta gnocchi, mushroom, cherry tomatoes & spinach in a creamy pesto sauce add chicken	26.9 5.0
Crispy bacon & sage gnocchi hand made potato & ricotta gnocchi, crispy bacon, sage sauteed in butter, served on cauliflower puree	27.9

STEAKS

250g Eye fillet mignon (G) served w/ potato gratin, cherry tomatoes & broccolini	33.9	41.9
350g Porterhouse (G*, D*) served w/ your choice of sauce, salad or vegetables & chips	28.9	40.9
300g Scotch fillet (G*, D*) served w/ your choice of sauce, salad or vegetables & chips	30.9	43.9
Sauces: <i>gravy mushroom green peppercorn garlic butter port wine jus - all sauces</i> (G)	8.0	
Garlic prawn sauce (G)	35.9	9.9
Extra sauce	29.9	2.0

KIDS MEALS (UNDER 12)

Chicken nuggets w/ chips	25.9	11.9
Battered fish w/ chips	24.9	11.9
Lasagne w/ chips	28.9	11.9
Grilled chicken tenders w/ vegetables (G*, D*)	28.9	11.9
Kids parma w/ chips	25.9	12.9
Kids sundae - caramel/strawberry/chocolate	25.9	5.0
BUSY NIPPER KIDS PACKS <i>Activities for the kids to do while you dine!</i>	24.9	3.0

DESSERTS

Affogato (v) w/ vanilla bean ice cream, espresso & almond biscotti	34.9	11.9
Add Frangelico		6.0
Add Cointreau		6.0
Sticky date pudding (v) w/ caramel sauce, vanilla bean ice cream	25.9	12.9
Spanish churros w/ chocolate ganache & ice cream	27.9	12.9
White chocolate chai brulee (G*, v) served w/ almond biscotti & fresh berries	29.9	12.9
Brandy snap cannoli (2) (G, v) served w/ vanilla bean ice cream & toffee	27.9	13.9

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

DRINKS LIST

SPARKLING WINE

	150ml	250ml	Bottle
De Bortoli Vivo Brut	9		39
Balgownie Cuvée NV Brut Bendigo, VIC	10		43
De Bortoli Prosecco, King Valley, VIC	10		43
LVH St Annes Brut Cuvee, Echuca VIC	10		43
Mumm Cordon Rouge NV Champagne, France			95

WHITE WINE

De Bortoli Vivo Moscato	9	14	39
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	9	14	39
Squealing Pig Sauvignon Blanc, Marlborough, NZ	10	16	43
De Bortoli Vivo Chardonnay	9	13	39
Fowles Wines Are You Game? Chardonnay, Strathbogie Ranges, VIC	10	16	43

RED WINE

De Bortoli Rosé, King Valley, VIC	10	15	43
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	9	14	39
Ellis Wines Cabernet Sauvignon, Heathcote, VIC	10	16	43
LVH St Annes Cabernet Shiraz, Echuca VIC	9.5	15	41
Pondalowie Shiraz, Bendigo, VIC	10	16	43
Ellis Wines Signature Shiraz, Heathcote, VIC	10	16	43
Glenwillow Shiraz, Bendigo, VIC	12	19	51
Blackjack Block 6 Shiraz, Bendigo, VIC			74
Wild Duck Creek Estate Springflat Shiraz, Heathcote, VIC			94

DRINKS ON TAP

AVAILABLE IN POTS, SCHOONERS, PINTS & JUGS

Carlton Draught
 Carlton Dry
 Great Northern Mid
 Melbourne Bitter
 Stone & Wood Pacific Ale
 Canadian Club & Dry
 CBCo Brewing Bertie Apple Cider
 See staff & check out our seasonal taps!



LAKE VIEW HOTEL

CRAFT BEER & CIDER – BOTTLES/CANS

True Brew Bendigo Ginger Beer
 Brookes Brewing IPA
 East Bendigo Brewing Co XPA
 Hahn Ultra Crisp Gluten Free
 Guinness Draught
 Tooheys Old Dark Ale
 Coopers Sparkling Ale
 Coopers Pale Ale
 Victoria Bitter
 Pure Blonde
 XXXX Gold
 Great Northern Zero
 Heaps Normal Non-Alcoholic Beer
 Corona Extra
 Bulmers Cider
 Somersby Apple Cider
 Somersby Pear Cider
 Rekorderlig Strawberry-Lime Cider

GIN BAR

Gordons London Dry Gin
 Bombay Sapphire London Dry Gin
 Whitley Neil Rhubarb & Ginger Gin, London
 Four Pillars Rare Dry Gin, Yarra Valley
 Four Pillars Bloody Shiraz Gin, Yarra Valley
 Archie Rose Signature Dry Gin, Sydney
 Hendricks Premium Scottish Gin
 Tanqueray Premium London Dry Gin



KENO
let's play!



foxtel