

MENU

ENTRÉES & SIDES

Garlic cob loaf 9.9 Add cheese **2.0 (v)**

Spicy battered prawns - w/ lemon & aioli **11.9**

Lemon pepper calamari - w/ tartare & lemon **11.9**

Slow roasted pork belly - served w/ kohlrabi remoulade **11.9 (gf)**

Garlic prawns (6) - w/ pilaf rice, roasted macadamia nuts & snow pea tendrils **13.9 (gf)**

Southern fried chicken bites - w/ Russian sauce & lemon **10.9**

Duck spring rolls - confit duck & Asian slaw filling w/ chilli caramel dipping sauce **12.9**

Pressed beef cheek - w/ mash, jus & crispy fried onions **13.9**

Stir fried miso beef - w/ sesame, roast capsicum, crispy onions & pilaf rice **13.9**

Vegetable stir fry - w/ lime, ginger & coconut sauce w/ pilaf rice & fresh coriander **10.9 (gf) (v)**

Spiced pumpkin arancini - w/ aioli **10.9 (v)**

Pork Belly Bites – w/ hoisin sauce, sesame seeds, coriander, crispy onions & pilaf rice **10.90**

Hand cut sweet potato wedges - w/ rosemary salt & aioli **9.9 (v)**

Cauliflower & parmesan croquettes - w/ aioli **10.9 (v)**

Grilled saganaki - w/ lemon & oregano olive oil **9.9 (gf) (v)**

Roasted stuffed field mushrooms - w/ roasted capsicum, goats cheese & mushroom duxelle topped with baby herbs & pine nuts **11.9 (gf) (v)**

Pork tacos - slow roasted pork in adobo marinade w/ onion & fresh coriander **11.9**

Ancient grain salad - w/ toasted seeds, goat's cheese, tomato & pomegranate molasses **12.0 (v)**

Garden salad - w/ mixed leaves, tomato, cucumber, red onion & lemon vinaigrette **7.0 (gf) (v)**

Mash potatoes 6.0 Add gravy **2.0 (gf) (v)**

Chips 7.0 Add gravy **2.0** Add cheese **2.0 (v)**

MAINS

Grilled salmon - w/ chips, house salad & salsa verde aioli **28.9**

Garlic prawns - w/ pilaf rice, roasted macadamia nuts & snow pea tendrils **27.9 (gf)**

Gnocchi carbonara - crispy bacon in an onion & garlic white wine cream reduction w/ egg **25.9**

Crumbed lamb cutlets (2) - served w/ vegetables, mash & gravy **25.9** Add cutlet **6.0**

Chicken parma - crumbed chicken breast, ham, Napoli, shredded cheese, chips & salad **23.9**

Chicken schnitzel - w/ chips, salad & gravy **22.9**

Lemon pepper calamari - w/ chips, salad, tartare & lemon **23.9**

Whiting - crispy beer battered or grilled w/ chips, salad, tartare & lemon **21.9**

Slow roasted pork belly - served w/ kohlrabi remoulade, mash & gravy **29.9 (gf)**

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 **19.9**

Chicken burger - southern fried chicken fillet, beer & chilli jam, lettuce, tomato, bacon & cheese w/ chips **19.9**



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

300g Grain fed black Angus porterhouse 30.9

300g Grain fed black Angus scotch fillet 35.9

Steaks served with your choice of sauce, salad or vegetables & chips

*Sauces: gravy | mushroom | green peppercorn | garlic butter | port wine jus | **(gf)***

*garlic prawns **8.0 extra sauce 2.0 (gf)***

DESSERTS

Affogato - w/ vanilla bean ice cream, espresso & almond biscotti **8.9 (v)**

Add Frangelico **4.0** add Cointreau **4.0**

Sticky date pudding - w/ caramel sauce, rum n raisin ice cream **11.9 (v)**

KIDS MEALS (UNDER 12) (ALL) 9.0

Chicken nuggets w/ chips

Battered fish w/ chips

Pasta w/ Napoli sauce & cheese (v)

Steak & vegetables (gf)

Open Lunch & Dinner 7 days Lunch 12:00pm | Dinner 6:00pm

Head Chef - Scott Rogers

Hotel Manager - Leigh Evans

Hosts - Kane & Natalie Gould

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