

— THE —
LAKES

OPEN 7 DAYS | LUNCH 12PM - 2PM | DINNER 5.30PM - 8.30PM



Feature Dish

PUMPKIN ARANCINI BALLS (3) 17M 22NM

deep fried and served on tomato sugo, finished with a balsamic glaze & freshly grated parmesan (GF) (V) (DF No Parmesan)

SOUP OF THE DAY

please see the menu boards for today's soup,
includes a locally made sourdough roll

10M 15NM

12" GARLIC & HERB PIZZA BREAD 8 slices (NF) (DF) (V)

12M 17NM

ADD BASIL PESTO (NF) (DF) (V) **OR OLIVE TAPENADE** (DF) (V) +1

12" CHEESE & GARLIC PIZZA BREAD 8 slices (NF)

13M 18NM

BREAD & DIPS

chargrilled pitta bread, served with hummus
dip harissa and dukkha (V) (DF)

10M 15NM

COCONUT PRAWNS (6)

deep fried and topped with a fresh mango & tomato salsa,
served on mixed leaves with sriracha mayonnaise dip

17M 22NM

PACIFIC OYSTERS(PER OYSTER, MIN 3)

served natural on rock salt with lemon wedges (GF) (NF) (DF)

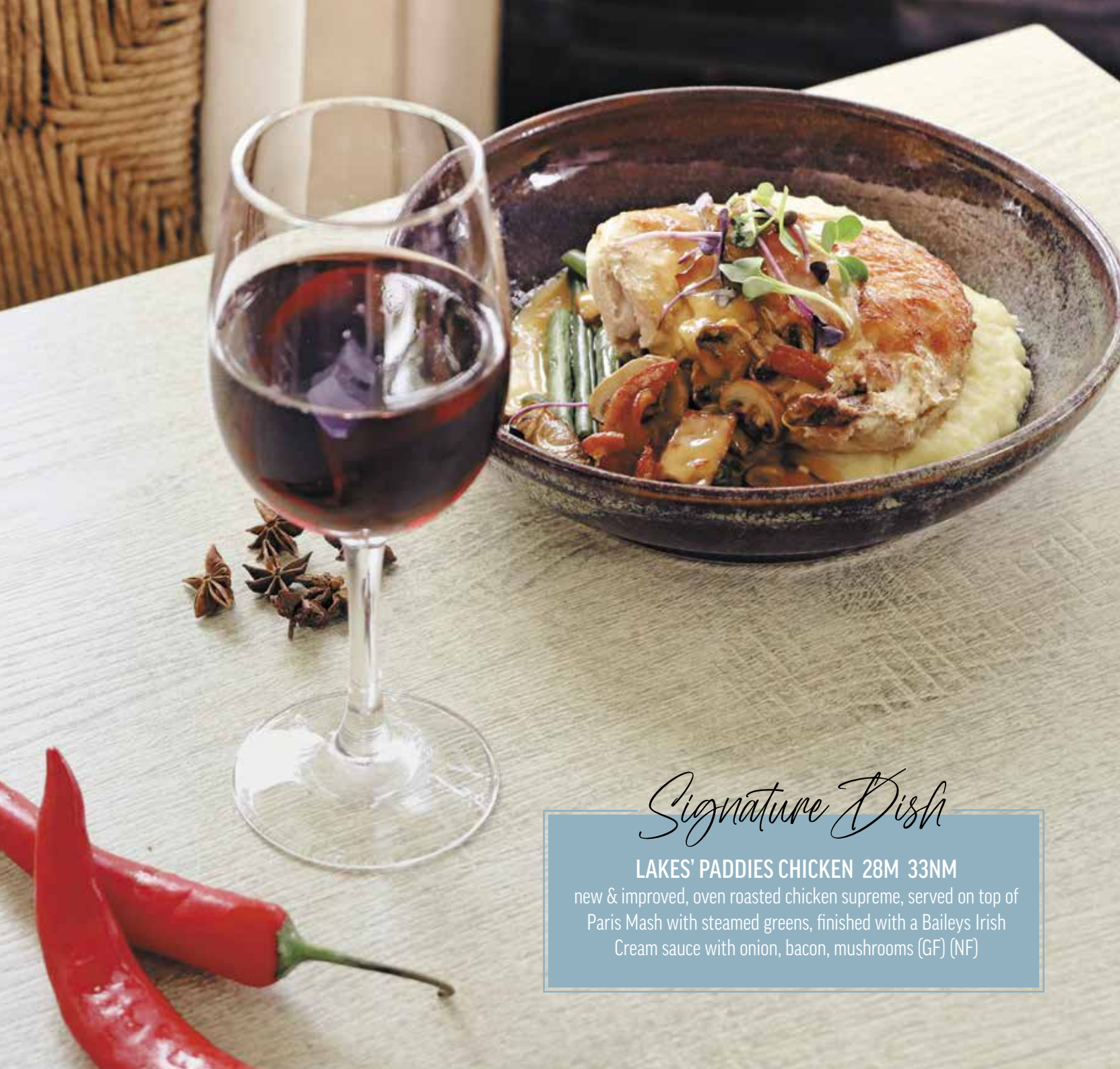
3.3M 3.5NM

KILPATRICK OYSTERS (PER OYSTER, MIN 3)

grilled with bacon & worcestershire sauce (GF) (NF) (DF)

3.4M 3.6NM

ALL BREADS CAN BE MADE DAIRY FREE & VEGAN



Signature Dish

LAKES' PADDIES CHICKEN 28M 33NM

new & improved, oven roasted chicken supreme, served on top of Paris Mash with steamed greens, finished with a Baileys Irish Cream sauce with onion, bacon, mushrooms (GF) (NF)

200GM CHICKEN SCHNITZEL

crumbed with our own in-house parmesan, panko and oregano mix, deep fried till golden, served with chips & salad (NF)

22M 27NM**ADD FOUR PRAWNS & GARLIC CREAM SAUCE +6****CHICKEN PARMIGIANA**

as above, topped with napolitana sauce, thinly sliced ham, Swiss cheese, parmesan, herbs, melted under the grill (NF)

25M 30NM**BATTERED FLATHEAD**

three pieces of flathead dipped in our house-made batter and deep fried, served with chips, salad, chargrilled lemon & tartare sauce (NF (DF)

22M 27NM**FISH CAN BE GRILLED FOR GLUTEN FREE OPTION****AUSTRALIAN SALMON**

crispy skin Australian salmon fillet, served on a cauliflower puree with heirloom carrots, steamed greens, topped with two grilled prawns and a fresh mango & tomato salsa (GF) (NF) (DF)

32M 37NM



PASTA

SEAFOOD GNOCCHI

28M 33NM

potato gnocchi cooked in a lemon cream & spinach sauce with smoked salmon, prawns, crab, mussels (NF)

RAGÙ FETTUCCINE

25M 30NM

12 hour slow-cooked beef with tomato, celery, carrot, onion, basil folded through egg fettuccine pasta, topped with freshly grated parmesan cheese, EVO (NF)

**SPAGHETTI &
PLANT-BASED MEATBALLS**

22M 27NM

plant-based meatballs cooked in a mushroom cream sauce, served on a bed of spaghetti, finished with chopped parsley, plant based cheese (NF) (VG) (DF)

LAKES SALADS

CAESAR SALAD

18M 23NM

cos lettuce, crispy bacon strips, croutons, parmesan cheese, mixed & coated in a traditional caesar dressing finished with a boiled egg and anchovy fillets

RADICCHIO & WALNUT SALAD

18M 23NM

radicchio, cos lettuce, walnuts, orange segments with a blue cheese dressing

GREEK QUINOA SALAD

18M 23NM

quinoa, diced cucumber, cherry tomato, sliced red onion, chopped parsley, feta cheese, dressed with a honey, oregano and red wine vinegar dressing (V) (GF)

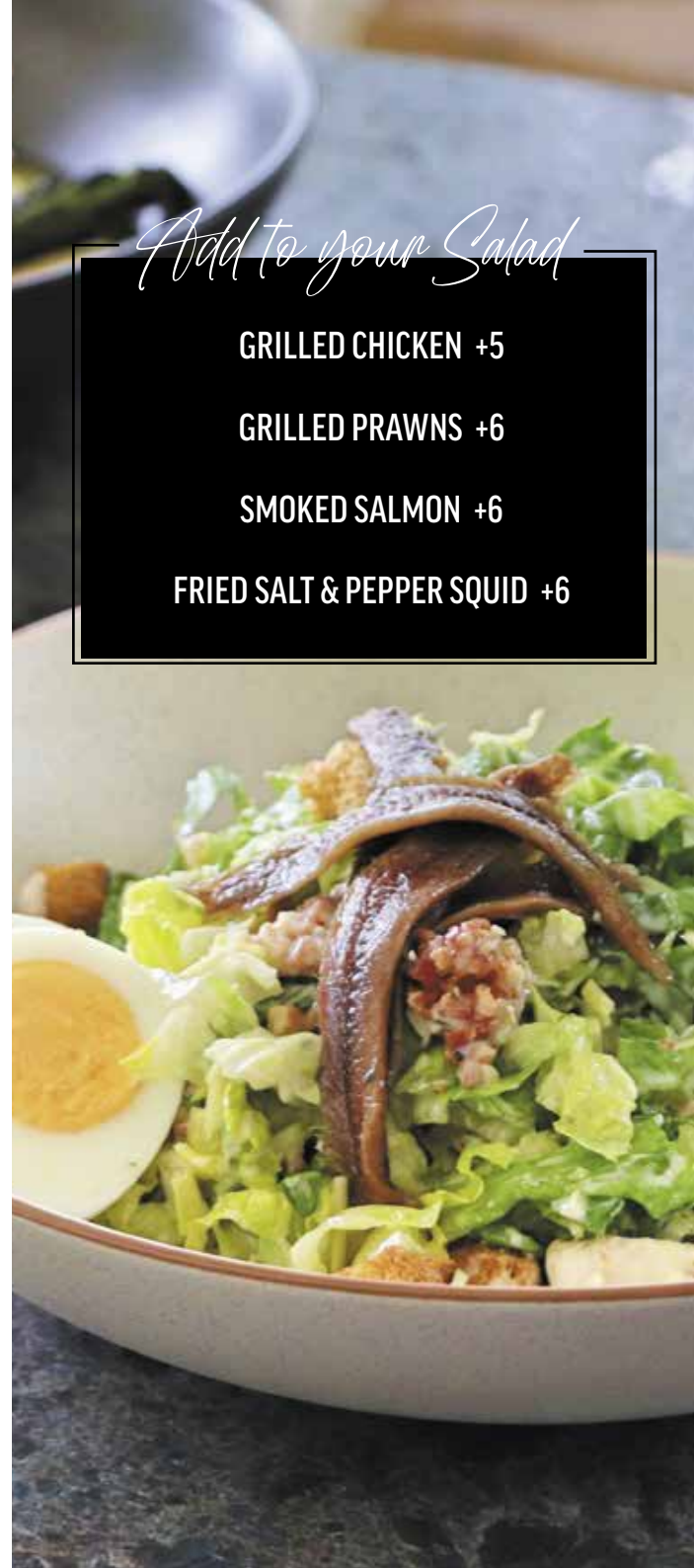
Add to your Salad

GRILLED CHICKEN +5

GRILLED PRAWNS +6

SMOKED SALMON +6

FRIED SALT & PEPPER SQUID +6



FROM THE GRILL

All steaks are sourced locally from the Butcher Shop and are cooked to your liking, served with onion rings, grilled mushroom, grilled tomato, chips & salad (NF) (for DF & GF remove onion rings & chips)

200GM ROSTBIFF CUT RUMP STEAK	22M	27NM
300GM PORTERHOUSE STEAK	29M	34NM
250GM EYE FILLET STEAK	38M	43NM
400GM ROSTBIFF CUT RUMP	40M	45NM

ADD FOUR PRAWNS & GARLIC CREAM SAUCE +6

SAUCES +2

Red Wine Jus (GF) | Pepper | Mushroom | Blue Cheese (GF)
 Diane | Creamy Garlic (GF) | Creamy Pepper (GF)
 Creamy Mushroom | Pepper Sauce (GF) (DF) (V)

PORK CUTLET	30M	35NM
chargrilled, served with Paris Mash, steamed greens, topped with a fresh mango, tomato salsa and crackling (NF) (GF)		

LAMB LOIN CHOPS	sml 2pc 22M	27NM
marinated in rosemary and garlic then chargrilled (NF) (GF) (DF)	lge 3pc 30M	35NM





EXTRAS

BOWL OF CHIPS	6
BOWL OF GARDEN SALAD	5
BOWL OF MIXED VEGETABLES	5
BATTERED ONION RINGS	8
LOCALLY BAKED SOURDOUGH DINNER ROLL	1.5

Chef's Pick

SWAP CHIPS FOR AUSTRALIAN GROWN
SWEET POTATO CHIPS +2

OUR CHIPS ARE NOT GLUTEN FREE BUT SWEET POTATO CHIPS ARE

BURGERS & SANDWICHES

All served with house fries or swap to sweet potato fries +2

AROMA BURGER 20M 25NM

served in a milk bun with aioli, lettuce, sliced tomato, cheese, tomato relish & pickle

choose a protein

beef pattie (GF)

chicken pattie (GF)

plant-based schnitzel served with plant-based bun, vegan cheese & aioli (V)

CLUB SANDWICH 20M 25NM

triple-stacked toasted sandwich with chicken, bacon, egg, lettuce, tomato & mayonnaise

STEAK SANDWICH 20M 25NM

150gm rump steak, caramelised onions, lettuce with tomato relish & seeded mustard mayonnaise, served in a toasted Turkish bun

GLUTEN FREE BREAD +3

Build up your burger

DOUBLE PROTEIN +3

FRIED EGG +50C

BACON +50C

PINEAPPLE +50C

CRISPY ONION RINGS +50C





PIZZA

MARGHERITA tomato base, fresh bocconcini, cherry tomatoes, fresh basil, EV olive oil and fresh shaved parmesan (V)	20M	25NM
VEGAN MARGHERITA tomato base, vegan mozzarella, cherry tomatoes, fresh basil, EV olive oil (V)	20M	25NM
PEPPERONI tomato base, shredded mozzarella, spicy salami	22M	27NM
HAWAIIAN tomato base, shredded mozzarella, sliced smoked ham, grilled pineapple & sprinkled oregano	22M	27NM
PUMPKIN & SPINACH vegan mozzarella, tomato base, diced pumpkin, wilted spinach & pine nuts (V)	22M	27NM
BBQ SPICY PULLED PORK BBQ base, shredded mozzarella, 12-hour slow cooked pulled pork, bacon & jalapenos	22M	27NM
CAPRICCIOSA tomato base, artichoke, olives, ham, mushrooms & bocconcini cheese	22M	27NM
CHORIZO & PRAWN tomato base, fresh bocconcini, cherry tomatoes, Rodriguez chorizo, chilli & garlic marinated prawns topped with shallots, EV olive oil, balsamic glaze & shaved parmesan	25M	30NM

**GLUTEN FREE BASE +4
SELECTED TOPPINGS MAY STILL
CONTAIN TRACES OF GLUTEN**

KID'S MENU \$11

All served with choice of two sides

CHICKEN NUGGETS

BATTERED FLATHEAD (2pc)

SAUSAGES with mashed potato & peas

KID'S SPAGHETTI BOLOGNAISE

& parmesan cheese (no sides)

**KID'S 6" PIZZA HAWAIIAN
OR MARGHERITA PIZZA** (V)

Pick your side

CORN COBS | PEAS | BAKED BEANS

ROAST POTATO | MASHED POTATO | CHIPS

SWEET POTATO CHIPS +2





SNACKS

BEEF SLIDERS 20M 25NM

three mini beef burgers served with lettuce, cheese, tomato relish, pickles & aioli

CHICKEN WINGS

with a maple & harissa or hoi sin & schezuan pepper glaze (NF) (DF)

(4) 12M 14NM

(8) 20M 22NM

(12) 27M 29NM

LOADED FRIES 12M 17NM

topped with cheese sauce, bacon bits, jalapeno, chopped shallots, shredded mozzarella cheese, finished with ranch dressing

SWAP OUT FRIES FOR SWEET POTATO FRIES +2

POTATO WEDGES 10M 15NM

served with sour cream & sweet chilli sauce

HOUSE FRIES 8M 10NM

served with tomato relish

SWEET POTATO FRIES 10M 15NM

served with cheese sauce, tomato relish & aioli (GF)

DESSERT

All served with ice cream or whipped cream
8M | 10NM

CHEF'S MOUSSE (GF)

TIRAMISU

CRÈME BRULÉE (GF)

CHEF'S CHEESECAKE

HOT DESSERT OF THE DAY

See staff for details

CAKE OF THE DAY

See staff for details

(GF and vegan option available)



Member Benefits

MEMBER DISCOUNTS

Use your Ainslie Group membership card to receive the 'members only (M)' discount and earn additional loyalty points on your purchase.

SENIOR DISCOUNTS

Present your Seniors Card to receive an additional 5% discount on members pricing.
*Non-members receive 5% discount on regular pricing.
Some menu items excluded.

POINT PAY

Use your accumulated loyalty points to make food and beverage purchases.