

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

## ATTENTION CUSTOMERS WITH FOOD ALLERGIES.

We recognise the seriousness of food intolerances \& allergies, please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish.

While we take steps to minimise risk \& safely handle the foods that contain potential allergens, please be advised that cross-contamination may occur.

For group orders, we encourage to order as a group or at the same time to receive meals together. Thank you for your cooperation.

FRESHLY BAKED BREAD ROLL ..... 2M ..... 2NM
SOUP OF THE DAY ..... 13M ..... 18NM
please see the menu boards for today's soup,includes a bread roll
GARLIC \& HERB BREAD 6 slices ..... 12M 17NM
12" CHEESE \& GARLIC PIZZA BREAD 8 slices (NF) ..... 14M 19NM
BREAD \& DIPS ..... 14M
19NM
chargrilled pita bread served with hummus dip, harissa \& dukkha (V) (DF)
COCONUT PRAWNS (6) ..... 18M ..... 23NM
deep fried \& served on mixed leaves with asian slaw \& nam jim dressing
NSW SOUTH COAST PACIFIC OYSTERS (PER oyster, min 3) ..... 3.8M ..... 4NM
served natural on rock salt with lemon wedges (GF) (NF) (DF)
KILPATRICK OYSTERS (PER OYSTER, MIN 3 ) ..... 4M 4.5 NM
grilled with bacon \& worcestershire sauce (GF) (NF) (DF)

crumbed with our own in-house parmesan,
panko \& oregano mix, deep fried until golden \& served with chips, slaw \& your choice of sauce (NF)

## ADD FOUR PRAWNS \& GARLIC CREAM SAUCE +6

CHICKEN PARMIGIANA 28M 33NM
as above, topped with tomato sugo,
thinly sliced ham, swiss cheese, parmesan
\& herbs melted under the grill,
with your choice of sauce (NF)

## BATTERED FLATHEAD

24M 29NM
three pieces of flathead dipped in our house-made batter,deep fried \& served with chips, salad, chargrilled lemon
\& tartare sauce (NF) (DF)

## FISH CAN BE GRILLED FOR GLUTEN FREE OPTION

## BARRAMUNDI

34M 39NM
australian crispy skin barramundi fillet served with mashed potato, heirloom carrots \& steamed greens, topped with two grilled prawns \& a fresh tomato, olive \& caper salsa (GF) (NF)

PORK CUTLET
chargrilled \& served with mashed potato, heirloom carrots, steamed greens, apple chutney, crackling \& a side of gravy (GF) (NF)

## LAMB SHANK

30M 35NM
braised lamb shank served with hummus, heirloom carrots \& steamed greens, sprinkled with pomegranate \& cranberries with a harissa yoghurt drizzle (GF) (NF)

## HONEY \& BALSAMIC CHICKEN <br> 28M 33NM

chicken supreme marinated in honey \& balsamic vinegar, slow-cooked \& served with mashed potato, heirloom carrots \& steamed greens, finished with a fresh tomato, olive \& caper salsa (NF) (GF)

SPICED LENTIL \& EGGPLANT 24M 29NM COTTAGE BAKE
harissa spiced lentils cooked in a tomato sauce with carrots \& celery, layered between eggplant slices \& topped with mashed potato, baked in the oven \& served with a garden salad (NF) (GF) (V)

## LOCALLY MADE BANGERS \& MASH <br> 24M 29NM

two pieces of locally made sausages, grilled \& served with mashed potato, peas, onion relish \& gravy (NF) (GF)

PRAWN SPAGHETTI 30M 35NM prawn cutlets \& rocket panfried in fresh garlic \& chilli, finished in a sundried tomato sauce, tossed with spaghetti \& olive oil

SPAGHETTI PUTTANESCA
spaghetti tossed through a rich tomato, garlic, onion, olive \& caper sauce finished with fresh basil leaves, grated parmesan, \& olive oil (V)

## ADD CHICKEN + 3

## ADD PRAWNS +6

## CAESAR SALAD

cos lettuce, crispy bacon, garlic croutons \& parmesan cheese, mixed \& coated in a classic caesar dressing, finished with boiled egg \& anchovy fillets

THAI RICE NOODLE SALAD
19M 24NM
vermicelli rice noodles tossed with coriander, cucumber, beansprouts, red capsicum, shallots, chilli flakes \& peanuts,
finished with a thai peanut dressing (V) (DF) NUT FREE OPTION AVAILABLE



| All steaks are locally sourced, cooked to your liking |  |  |
| :--- | ---: | ---: |
| \& served with chips, salad \& a choice of sauce |  |  |
| ((DFF) (NF) (REMOVE CHIPS FOR GF) |  |  |
| 250GM ROST BIFF CUT RUMP STEAK | 27M | 32NM |
| 300GM PORTERHOUSE STEAK | 35 M | 40NM |
| 300GM SCOTCH FILLET STEAK | 39 M | 44NM |
| SAUCES \$3 (ALL GLUTEN FREE) <br> Gravy <br> Pepper <br> Mushroom <br> Diane <br> Creamy Garlic (GF) <br> Bearnaise (GC) <br> Blue Cheese Mayo (GF) |  |  |




## DUMPLING OR SPRING ROLL OF THE DAY

Please ask our friendly staff for today's offering

## PAD THAI

strips of chicken, prawns \& tofu cooked with rice noodles \& egg, finished with a traditional thai sauce \& garnished with bean sprouts, crushed peanuts, garlic chives, shredded fresh chilli, coriander \& a lime wedge (GF) (DF) VEGETARIAN OPTION AVAILABLE

## KOREAN BBQ CHICKEN FRIED RICE

rice fried in a wok with chicken strips, diced vegetables, eggs \& finished with a korean BBQ sauce, garnished with shallots, chilli, coriander \& black sesame seeds

CURRY OF THE DAY
please see the menu boards served with steamed jasmine rice (GF)

## KOREAN FRIED CHICKEN

tender pieces of chicken coated in our unique batter, deep fried \& glazed with your choice of chilli or orange glaze, served with steamed jasmine rice
CHILLI - garnished with chopped shallots \& crushed peanuts
ORANGE - garnished with chopped shallots, sliced orange \& black sesame seeds

## LAKSA

strips of chicken \& prawns cooked in a coconut malay-style soup with thin rice noodles \& asian vegetables, garnishd with bean sprouts, shredded fresh chilli, coriander, fried onion \& a lime wedge (NF) (LF) VEGETARIAN OPTION AVAILABLE

## BEEF \& MUSHROOM STIR FRY NOODLES

tender beef strips \& mushroom, stir fried in ginger \& garlic with asian vegetables, hokkien noodles \& finished with a tomato, soy \& honey sauce, garnished with bean sprouts, shallots \& fresh sliced chilli


Senior Card must be presented at the time of order (№ further discounts apply)

## \$14M | \$19NM

## SALT \& PEPPER SQUID (6pc)

deep fried \& served on mixed leaves \& asian slaw with sweet chilli dip

## BATTERED FLATHEAD

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

## CURRY OF THE DAY

please see the menu boards, served with steamed rice (GF)

## SPAGHETTI PUTTANESCA

spaghetti pasta tossed through a rich tomato, garlic, onion, olive \& caper sauce, finished with fresh basil leaves, grated parmesan \& olive oil (V)

## ADD CHICKEN +3

ADD PRAWN +5

## LOCALLY MADE BANGERS \& MASH

two pieces of locally made sausages grilled \& served with mashed potato, peas, onion relish \& gravy (NF) (GF)


## KID'S SPAGHETTI NAPOLITANA

with chicken \& parmesan cheese (no sides) (GF option - penne pasta)

## CHIPOLATA SAUSAGES

with mashed potato, peas \& gravy (GF)

## CHICKEN NUGGETS

six pieces served with two sides

## FISH BITES

six pieces served with two sides

## KID'S 6" PIZZA

hawaiian or margherita (V) pizza served with two sides

## Puk your side

 CORN KERNELS I STEAMED PEAS BAKED BEANS I ROAST POTATO MASHED POTATO |HOT CHIPS
## SWIEET POTATO CHIPS ( +2 EXTRA)

ALL KIDS MEALS COME WITH A FREE DRINK, ICE CREAM AND ACTIVITY PACK!


SJOIS

## GARLIC \& ROSEMARY OVEN ROASTED POTATOES

MASHED POTATO ..... 6
GARDEN SALAD ..... 6
ASIAN SLAW ..... 5
STEAMED RICE ..... 5
PARMESAN ROASTED BROCCOLI ..... 6
ROASTED PUMPKIN, RICOTTA\& PINENUTS



## MARGHERITA

tomato base, shredded mozzarella, cherry tomatoes, fresh basil \& extra virgin olive oil

## PEPPERONI

23M 28NM
tomato base, shredded mozzarella \&
sliced pepperoni
HAWAIIAN 23M 28NM
tomato base, shredded mozzarella, sliced smoked ham, grilled pineapple \& sprinkled oregano
GARLIC PRAWN 26M 31NM
ricotta cheese base topped with garlic prawns, cherry tomatoes, grated parmesan \& fresh parsley, finished with a lemon mayo drizzle
BUFFALO CHICKEN PIZZA
spicy buffalo sauce base, shredded mozzarella, 23M 28NM

HUMMUS VEGETABLE PIZZA 22M 27NM
hummus base, cherry tomatoes, olives, capers, pumpkin, fresh basil, extra virgin olive oil
\& balsamic glaze (V)

12" BASES, NO HALF PIZZA, GLUTEN-FREE BASE AVAILABLE \$2 EXTRA
beef patty served in a milk bun with lettuce, sliced tomato, spanish onion, cheese, pickles \& tomato relish

## GLUTEN FREE BREAD +2

## CHICKEN BURGER <br> 22M

27NM
chicken patty served in a milk bun with lettuce, avocado, sliced tomato, cheese, pickles \& blue cheese mayo

## VEGAN CHEESEBURGER

plant-based burger patty served in a vegan potato bun with lettuce, sliced tomato, spanish onion, avocado, vegan aioli \& pickles

## CHICKEN WINGS

served with blue cheese sauce Buffalo sauce or BBQ sauce (NF, GF)
(4) \$12M \$17NM
(8) $\$ 20 \mathrm{M} \$ 25 \mathrm{NM}$
(12) \$28M \$32NM

## BEEF SLIDERS <br> 18M <br> 23NM

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

## POTATO WEDGES

12M
served with sour cream \& sweet chilli sauce
HOUSE FRIES
10M 12NM
served with tomato relish
SWEET POTATO FRIES
12M 14NM
served with sour cream \& sweet chilli sauce (GF)

## Halise-Mape Dessento

AT THE LAKES AT GUNGAHLIN

CRÈME BRULEE
TIRAMISU

## CHOCOLATE MOUSSE

## Misarer Btiss

IN EVERY BITE WITH OUR HOUSE-MADE DESSERTS, FROM DECADENT CHOCOLATE MOUSSE TO A TRADITIONAL CRĖME BRULEE. MADE WITH LOVE AND FINE INGREDIENTS, ALL WITH THE PROMISE TO SATISFY YOUR SWEET TOOTH.


Member Benefts
MEMBER DISCOUNTS
Use your Ainslie Group membership card to receive the 'members only (M)' discount \& 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 \& beverage purchases.

