THE — LAKES

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



200GM CHICKEN SCHNITZEL 25M 30NM

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)	30M	35NM
LAMB SHANK braised lamb shank served with hummus, heirloom carrots & steamed greens, sprinkled with pomegranate & cranberries with a harissa yoghurt drizzle (GF) (NF)	30M	35NM
HONEY & BALSAMIC CHICKEN 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)	28M	33NM
SPICED LENTIL & EGGPLANT 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)	24M	29NM
LOCALLY MADE BANGERS & MASH two pieces of locally made sausages, grilled & served with mashed potato, peas, onion relish & gravy (NF) (GF)	24M	29NM

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

25M 30NM

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

GLUTEN FREE - PENNE PASTA ALSO AVAILABLE



CAESAR SALAD

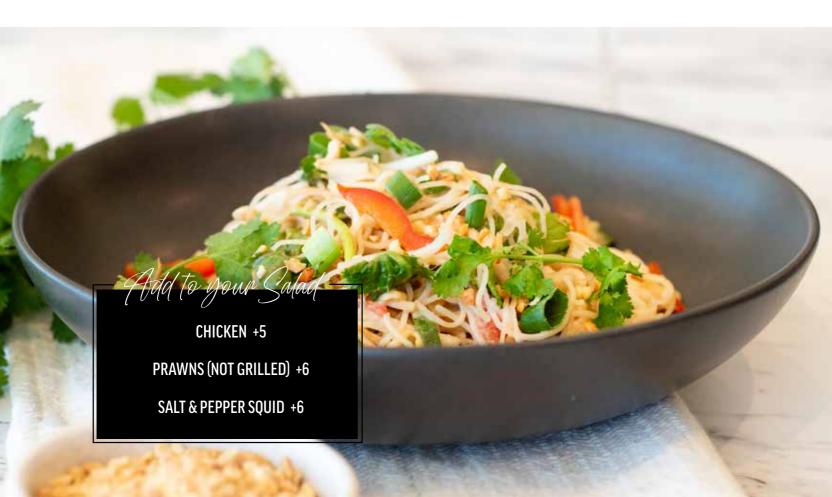
19M 24NM

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 $\mbox{(V)}$ (DF) NUT FREE OPTION AVAILABLE



FROM THE GRILL AT THE LAKES AT GUNGAHLIN



All steaks are locally sourced, cooked to your liking & served with chips, salad & a choice of sauce

((DF) (NF) (REMOVE CHIPS FOR GF)

250GM ROST BIFF CUT RUMP STEAK 27M 32NM

300GM PORTERHOUSE STEAK 35M 40NM

300GM SCOTCH FILLET STEAK 39M 44NM

SAUCES \$3 (ALL GLUTEN FREE)

Gravy

Pepper

Mushroom

Diane

Creamy Garlic (GF)

Bearnaise (GF)

Blue Cheese Mayo (GF)

Steaks + Schnitzels

ADD FOUR (4) PRAWNS + GARLIC CREAM SAUCE \$6





DUMPLING OR SPRING ROLL OF THE DAY Please ask our friendly staff for today's offering	16M	21NM
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	22M	27NM
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	22M	27NM
CURRY OF THE DAY please see the menu boards served with steamed jasmine rice (GF)	22M	27NM
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	22M	27NM
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	22M	27NM
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	22M	27NM



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





All served with choice of two sides

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

Fick your side

CORN KERNELS | STEAMED PEAS BAKED BEANS | ROAST POTATO MASHED POTATO | HOT CHIPS

SWEET POTATO CHIPS (+2 EXTRA)

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



GARLIC & ROSEMARY OVEN ROASTED POTATOES	6
MASHED POTATO	6
GARDEN SALAD	ε
ASIAN SLAW	5
STEAMED RICE	5
PARMESAN ROASTED BROCCOLI	6
ROASTED PUMPKIN. RICOTTA	7

& PINENUTS

All Meals

SWAP CHIPS FOR AUSTRALIAN GROWN SWEET POTATO CHIPS \$2

OUR CHIPS ARE NOT GLUTEN FREE BUT SWEET POTATO CHIPS ARE



MARGHERITA tomato base, shredded mozzarella, cherry tomatoes, fresh basil & extra virgin olive oil	22M	27NM
PEPPERONI tomato base, shredded mozzarella & sliced pepperoni	23M	28NM
HAWAIIAN tomato base, shredded mozzarella, sliced smoked ham, grilled pineapple & sprinkled oregano	23M	28NM
GARLIC PRAWN ricotta cheese base topped with garlic prawns, cherry tomatoes, grated parmesan & fresh parsley, finished with a lemon mayo drizzle	26M	31NM
BUFFALO CHICKEN PIZZA spicy buffalo sauce base, shredded mozzarella, chicken breast, spanish onion, shallots & finished with blue cheese mayo drizzle	23M	28NM
HUMMUS VEGETABLE PIZZA hummus base, cherry tomatoes, olives, capers, pumpkin, fresh basil, extra virgin olive oil & balsamic glaze (V)	22M	27NM

12" BASES, NO HALF PIZZA, GLUTEN-FREE BASE AVAILABLE \$2 EXTRA

SNACK

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

CLASSIC CHEESEBURGER	22M	27NM
beef patty served in a milk bun with lettuce, sliced tomato,		
spanish onion, cheese, pickles & tomato relish		

GLUTEN FREE BREAD +2

CHICKEN BURGER 22M 27NM

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

VEGAN CHEESEBURGER 22M 27NM

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) \$20M \$25NM
- (12) \$28M \$32NM

BEEF SLIDERS	18M	23NM
three mini heaf hurgare carried with lattuce chases tomate		

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

POTATO WEDGES 12M 14NM

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)



HOUSE-MADE Dessents



All served with ice cream or whipped cream

\$10M | \$12NM

CRÈME BRULEE

TIRAMISU

CHOCOLATE MOUSSE

Discover Bliss

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





Member Benefits

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.