

## *Lunch by the lake Served 12pm-3pm*

### *Brioche French toast*

Salted caramel, roasted apple, lemon and mascarpone cream, candied pecan nut  
**\$ 24**

### *Seafood chowder*

Creamy chowder - Blue cod, green lipped mussels and prawns. Served with a crusty baguette  
**\$20.50**

### *Soup of the day*

Your waiter will advise you of today's creation  
**\$19.50 (gf option) (v)**

### *Autumn salad bowl*

Beetroot, candied hazelnut, quinoa, cauliflower, scrambled tofu eggs  
fresh spinach, orange dressing  
**\$ 23 (v,gf,vegan)**

### *Slow cooked Pork belly with Asian salad*

Vietnamese style slow, toasted nuts, pork crackling, Asian dressing  
**\$ 24**

### *Bacon and corn pancake*

Poached eggs, tomato salsa, black beans, bacon jam, puffed wild rice  
**\$ 24**

### *Slow braised Lamb Shoulder Flatbread*

Smoked pumpkin hummus, pickled carrot, mint yoghurt, herb salad, spiced crispy chickpeas  
**\$ 25 (vegan option available)**

### *Pasta of the day*

Your waiter will advise you of today's creation  
**\$24.00**

### *Beef Cheek Steamed Buns*

Sticky slow braised beef cheek, red cabbage and radish salad, candied lemongrass, toasted nuts, tzatziki.  
**\$21.00**

### *Fish of the Day*

Red lentil dahl, roasted cauliflower, crispy poppadoms  
**\$POA**

### *Eggs benedict*

Bacon **\$24.50** Smoked Salmon **\$25.50** Florentine (v) **\$21**

### *Sides \$8,5*

Rocket, pear & blue cheese salad, fig vinocotto  
Quinoa, spinach, goat cheese and beetroot salad