



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, crispy vermicelli, Asian dressing
\$ 24

Bacon and corn pancake

Poached eggs, tomato salsa, black bean, bacon jam, chimmi churri, puffed wild rice
\$ 24

Slow braised Lamb Shoulder Flatbread

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

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

Panzanella Salad, romesco sauce, basil oil
\$POA

Sides \$8,5

Rocket, pear & blue cheese salad, fig vinocotto

Bathouse salad, lettuce, tomato, pickled vegetables, house dressing

Quinoa, spinach, goat cheese and beetroot salad