

DINNER MENU

MAIN

TODAYS ROAST GFA

Slow cooked & served with seasonal vegetables, crispy roast potatoes, pumpkin & your choice of sauce

1/2 M \$18.00 NM \$20.00
FULL M \$23.00 NM \$25.00

CHICKEN SCHNITZEL GFA

House crumbed chicken breast served with chips & salad

1/2 M 17.50 NM \$19.50
FULL M \$25.50 NM \$27.50

CHICKEN PARMA GFA

House crumbed chicken breast, topped with ham, house made Napoli & cheese. Served with chips & salad

1/2 M \$19.00 NM \$21.00
FULL M \$28.00 NM \$30.00

CARBONARA

Mushrooms, onion & bacon sautéed in a creamy garlic sauce, topped with parmesan

1/2 M \$18.00 NM \$20.00
FULL M \$25.00 NM \$27.00

MEDITERRANEAN VEGETARIAN PASTA V

Capsicum, onion, olives, semi dried tomatoes, rocket, cherry tomatoes & mushrooms panfried in house made tomato sauce, topped with feta

M \$27.00 NM \$29.00

THAI GREEN CHICKEN CURRY GFA

Served with greens, steamed rice & flat bread

M \$30.00 NM \$32.00
Vegetarian option M \$27.00 NM \$29.00

TWICE COOKED CRISPY PORK BELLY GFA

Served with crispy potatoes, greens & jus

M \$32.00 NM \$34.00

18 HOUR SLOW COOKED SMOKED BEEF BRISKET

Slow cooked in-house tender Beef Brisket

Served with chips, slaw & Smokey Texas jus

M \$38.00 NM \$40.00

CHICKEN CAESAR SALAD VA

Crispy bacon, egg, chicken breast pieces, croutons, coz lettuce & parmesan tossed in a Caesar dressing

M \$22.00 NM \$24.00

WILD RICE SALAD V

Black rice, quinoa, kale, rocket, turtle beans, char'd corn, cherry tomatoes, cranberries & goji berries with pomegranate molasses & vinaigrette

M \$18.00 NM \$20.00

GRILL

250G BLACK ANGUS PORTERHOUSE

250g of beefy goodness cooked to your liking

Served with chips, salad & your choice of gravy*

M \$38.00 NM \$40.00

350G BLACK ANGUS SCOTCH FILLET

Prime cut of quality beef cooked to your liking

Served with chips, salad & your choice of gravy*

M \$46.00 NM \$48.00

*Seafood sauce not included

STARTER

GARLIC BREAD V

M \$9.00 NM \$11.00

CHEESY GARLIC BREAD V

M \$10.00 NM \$12.00

SOUP OF THE DAY

See specials board for today's soup

M \$7.50 NM \$8.50

ARANCINI BALLS GFA

Variety of handmade arancini balls in a gluten free crumb fried until golden

See specials board for today's selection

M \$15.00 NM \$17.00

CREAMY GARLIC PRAWNS & CHORIZO GFA

Served on a bed of rice in a creamy garlic sauce

M \$17.00 NM \$19.00

BEER BATTERED MUSSELS

Served with a lime aioli

M \$16.00 NM \$18.00

KOREAN FRIED CHICKEN

Crispy & tender Korean fried Chicken served with siracha mayo, kimchi & house made pickles

M \$15.00 NM \$17.00

CRISPY SQUID & FENNEL SALAD GFA

Capsicum, chorizo, cherry tomatoes & rocket tossed in a citrus verjuice dressing topped with fried squid

M \$16.00 NM \$18.00

SEAFOOD

FISH & CHIPS

Local Lakes Entrance Gummy, golden fried, served with chips, salad & house made tartare sauce

1/2 M \$19.00 NM \$21.00
FULL M \$27.00 NM \$29.00

CREAMY GARLIC SEAFOOD LINGUINE

Prawns, squid, scallops & mussels sauteed in a creamy white wine garlic sauce with parmesan gratin

M \$35.00 NM \$37.00

LINGUINE PESCATORE PASTA

Prawns, squid, scallops & mussels sauteed with cherry tomatoes, house made Napoli sauce & gremolata

M \$32.00 NM \$34.00

CRISPY SKIN BARRAMINDI GFA

Served on a warm Asian salad with vermicelli noodles & mango salsa

M \$34.00 NM \$36.00

BARRAMUNDI BURGER

Crispy beer battered barramundi patty with house made pickles, dill tartare, house made slaw & a side of chips

M \$28.00 NM \$30.00

CRISPY FRIED SQUID TENTACLES

Served with chips, salad & lime aioli

M \$30.00 NM \$32.00

MARKET FISH MP

See specials board

VEGAN

GARLIC BREAD VG
M \$9.00 NM \$11.00

CHEESY GARLIC BREAD VG
M \$10.00 NM \$12.00

SCHNITZEL VG
Served with vegetables & a side of gravy
M \$24.00 NM \$26.00

PARMA VG
Vegan Schnitzel topped with Napoli sauce &
Vegan cheese, served with vegetables
M \$26.00 NM \$28.00

SIDES

BOWL OF CHIPS
M \$10.00 NM \$12.00

BOWL OF VEGETABLES
M \$10.00 NM \$12.00

BOWL OF SALAD
M \$10.00 NM \$12.00

DINNER ROLL
M \$1.00 NM \$2.00

SAUCES

GRAVY \$3.00
PEPPER SAUCE \$3.00
GARLIC SAUCE \$3.00
MUSHROOM SAUCE \$3.00
SEAFOOD SAUCE \$8.50

DESSERTS

VEGAN COCONUT VANILLA ICE CREAM
Served with a berry compote
M \$4.00 NM \$6.00

MOUSSE
served with vanilla ice cream & seasonal fruit
M \$10.00 NM \$12.00

CHURROS
Coated in cinnamon sugar, served with house
made chocolate sauce
M \$17.00 NM \$19.00

HOUSE MADE CHOC CHIP PUDDING
served with chocolate sauce & vanilla ice cream
M \$12.00 NM \$14.00

KIDS MENU

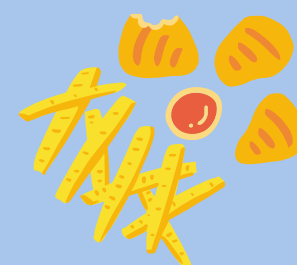
I DON'T KNOW
Fish & chips

I DON'T CARE
Nuggets & chips

I'M NOT HUNGRY
Roast

I CAN'T DECIDE
Carbonara

M \$10.00 NM \$12.00



M = MEMBER NM = NON-MEMBER
GFA = GLUTEN FREE AVAILABLE
1/2 = HALF SIZED SERVING FULL = FULL SIZED SERVING
V = VEGETARIAN VA = VEGETARIAN AVAILABLE VG = VEGAN

FROM THE KITCHEN

Our qualified chefs are keen to present you a wide and varied menu.
Please look at our Bistro screens for additional dishes for the day.
There may be new creations, additional seasonal favourites that wouldn't fit on our Main Menu.

***If you have specific dietary needs, please speak to our staff.
We will do our utmost to cater for you.***

FOOD ALLERGY NOTICE

Customers who suffer an allergic reaction to some foods are advised that food prepared at the Club may contain, but is not limited to milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish products.

OPEN 7 DAYS A WEEK Lunch 12pm - 2pm. Dinner from 5:30pm
Reservations Call 5155 3578 or book online www.lakesbowls.com.au