

DINNER MENU

MAIN

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 \$25.00 NM \$27.00

CHICKEN SCHNITZEL (GFA)

House Crumbed Chicken Breast Served with Chips, Salad & Your Choice of Sauce
1/2 M 18.00 NM \$20.00
FULL M \$26.00 NM \$28.00

CHICKEN PARMA (GFA)

House Crumbed Chicken Breast, Topped with Ham, House Made Napoli & Cheese, Served with Chips & Salad
1/2 M \$20.00 NM \$22.00
FULL M \$28.00 NM \$30.00

PESTO PENNE (V) (VGA)

With Cherry Tomatoes, Spinach, Toasted Almonds & Parmesan
M \$22.00 NM \$24.00
Add Chicken \$4.00

DOUBLE STACK CHEESEBURGER

With Bacon, Swiss Cheese, Pickle, Relish & Beer Battered Onion, Served with a Side of Chips
M \$25.00 NM \$27.00

PUMPKIN & BEETROOT SALAD (V) (VG)

Roast Pumpkin, Whole Baby Beets, Roquette, Grated Carrot, Roasted Walnuts, Fetta & a Balsamic Glaze
M \$20.00 NM \$22.00

CAJUN DUSTED CALAMARI SALAD

Garden Salad Topped with Cajun Dusted Calamari, Served with Aioli
M \$22.00 NM \$24.00

GRILL

300G PORTERHOUSE

Local Beef Porterhouse served with Chips, Salad & Your Choice of Sauce
M \$38.00 NM \$40.00

300G SCOTCH FILLET

Local Beef Scotch Filled served with Chips, Salad & Your Choice of Sauce
M \$46.00 NM \$48.00

STARTER

GARLIC BREAD (V)

M \$9.00 NM \$11.00

CHEESY GARLIC BREAD (V)

M \$10.00 NM \$12.00

DUMPLINGS OF THE DAY

Served with Carrot Salad and Coriander, Ginger and Lime Dipping Sauce
M \$14.00 NM \$16.00

ARANCINI BALLS (GFA)

Served with Napoli and Roquette
M \$18.00 NM \$20.00

PROSCIUTTO WRAPPED CEMBERT

Served with Crunchy Sourdough Crostini and Relish
M \$18.00 NM \$20.00

BOWLO FRIED CHICKEN RIBS

House Signature Coated Ribs Served with Chipotle Aioli
M \$18.00 NM \$20.00

CAJUN DUSTED CALAMARI SALAD

Garden Salad Topped with Cajun Dusted Calamari, Served with Aioli
M \$15.00 NM \$17.00

SEAFOOD

FISH & CHIPS

Beer Battered Local Gummy, Served with Chips, Salad and House Tartare
1/2 M \$20.00 NM \$22.00
FULL M \$27.00 NM \$29.00

CRISPY SKIN SALMON

With Crispy Potatoes, Broccolini, Beans, Cherry Tomatoes & Garlic Sauce
M \$34.00 NM \$36.00

CHILLI MUSSELS

With a Rich Tomato, Wine, Ginger & Chilli Sauce, Served with Rice
M \$20.00 NM \$22.00

PRAWN & CHORIZO LINGUINE

M \$25.00 NM \$27.00

VEGAN

GARLIC BREAD (VG)

M \$9.00 NM \$11.00

SCHNITZEL (VG)

Served with Vegetables & a Side of Gravy
M \$26.00 NM \$28.00

PARMA (VG)

Vegan Schnitzel Topped With Napoli Sauce & Vegan Cheese, Served with Vegetables
M \$28.00 NM \$30.00

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 \$2.00 NM \$4.00

SAUCES

GRAVY \$3.00

PEPPER SAUCE \$3.00

GARLIC SAUCE \$3.00

MUSHROOM SAUCE \$3.00

KIDS MENU

I DON'T KNOW

Fish & Chips

I DON'T CARE

Nuggets & Chips

I'M NOT HUNGRY

Penne Napoli

Penne tossed through a
cheesy Napoli sauce

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 VG = VEGAN
VGA = VEGAN AVAILABLE* ON REQUEST

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