



LAKES BOWLS CLUB

MENU



INTRODUCING

LATITUDE 37

AT LAKES ENTRANCE BOWLS CLUB

**A NEW CHAPTER IN DINING AT
LAKES ENTRANCE BOWLS CLUB**

Welcome to Latitude 37; a new dining experience at Lakes Entrance Bowls Club.

Inspired by our coastal location and the relaxed way we like to dine, Latitude 37 brings together much loved familiar classics, fresh local favourites and thoughtful modern flavours.

Proudly supporting local producers, including seafood sourced from Lakes Entrance Fishermen's Co-op and fresh Gippsland ingredients wherever possible.

ENTREES

GARLIC BREAD

Classic garlic butter | Add cheese + 2

\$10

MP: \$8

POTATO CAKES (4)

Served with aioli & nori powder

\$13

MP: \$11

DUCK & MUSHROOM ARANCINI

Crispy arancini served with truffle aioli

\$14

MP: \$12

TWICE-COOKED CHICKEN WINGS (GF)

Buffalo sauce and blue cheese dressing

\$17

MP: \$15

LENTIL DAHL, SCOTCH EGG (V) (GF)

Indian-spiced pickles

\$14

MP: \$12

GARLIC PRAWNS (GF)

Pan-fried prawns with toasted house-made focaccia

\$22

MP: \$20

CLASSIC CAESAR SALAD

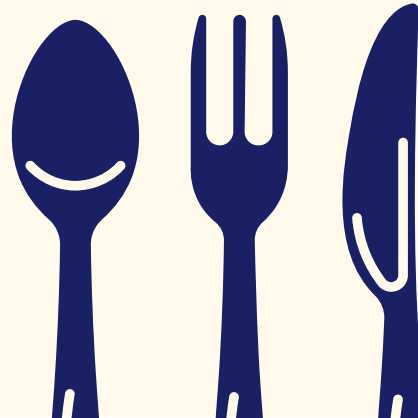
Crisp cos lettuce, bacon, croutons, parmesan & soft-boiled egg

\$21

MP: \$19

Add Chicken +\$5

Add Prawns +\$9



PASTA + MAINS

SCALLOP & PEA RISONI

Scallops, peas, white wine & garlic cream

\$32

MP: \$30

24-HOUR SLOW-COOKED OSSO BUCO HOUSE-MADE GNOCCHI

Fire-roasted capsicum, rich jus & soft herbs

\$32

MP: \$30

CHARGRILLED VEGETABLE ROTOLO (V)

Ricotta, Napoli sauce & garden salad

\$30

MP: \$28

250G PORTERHOUSE STEAK (GF)

Creamy mash, seasonal greens & your choice of sauce

\$42

MP: \$40

CLASSIC CHICKEN PARMIGIANA

Golden crumbed chicken breast, smoked ham, Napoli sauce & melted cheese

\$32

MP: \$30

SNR: \$17

½ Serve

CHICKEN SCHNITZEL

Golden crumbed chicken breast,
Caesar-dressed baby cos & chips

\$30

MP: \$28

SNR: \$16

½ Serve

VEGAN SCHNITZEL (V)

Vegan schnitzel, dressed baby cos leaves & chips

\$29

MP: \$27

SNR: \$16

½ Serve

SAUCES



**GRAVY, PEPPER, MUSHROOM,
GARLIC BUTTER**

MAINS CONT

VEGAN PARMIGIANA (V)

Vegan Parma, homemade Napoli & vegan cheese

\$30

MP: \$28

SNR: \$17

½ Serve

BEER BATTERED GUMMY SHARK

Locally sourced gummy shark, chips, garden salad & tartare sauce

\$34

MP: \$32

SNR: \$17.5

½ Serve

CHEF'S SIGNATURE ROAST OF THE DAY

Served with seasonal vegetables and Yorkshire pudding

\$31

MP: \$29

SNR: \$16

½ Serve

LAKES ENTRANCE FLATHEAD TAILS

Lightly fried flathead tails, preserved lemon aioli & garden salad

\$30

MP: \$28

PRIME BEEF BURGER

200g beef patty, American cheese, lettuce, tomato & chips

\$28

MP: \$26

SOUTHERN FRIED CHICKEN BURGER

Southern fried chicken thigh, Swiss cheese, pickles, aioli & chips

\$28

MP: \$26

COUNTRY VEGGIE & TARRAGON PIE (V)

Served with creamy mash & onion gravy

\$32

MP: \$30

CHICKEN CURRY

Traditional chip-shop style chicken curry with capsicum, peas & steamed rice

\$29

MP: \$27

SALT & PEPPER CALAMARI

Served with chips, garden salad & lemon

\$24

MP: \$22

PIZZA

MARGHERITA

Pizza sauce, buffalo mozzarella, parmesan & basil

\$27

MP: \$25

HAWAIIAN

Pizza sauce, smoked ham, pineapple & mozzarella

\$29

MP: \$27

POTATO & ONION (V)

Confit garlic, potatoes, caramelised onion, thyme & mozzarella

\$29

MP: \$27

SIDES

CREAMY MASH

\$12

BOWL OF CHIPS

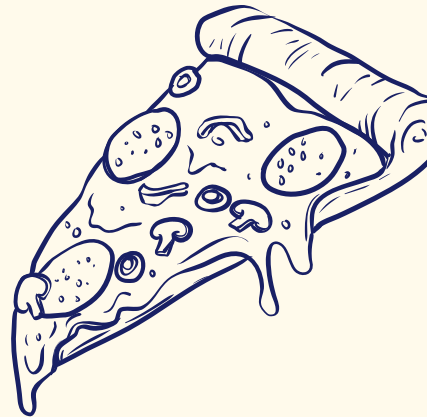
\$12

GARDEN SALAD

\$12

HOUSE-MADE FOCACCIA

\$6



KIDS MENU

FISH N' CHIPS

\$12

MP: \$10

NUGGETS N' CHIPS

\$12

MP: \$10

SPAGHETTI BOLOGNESE

\$12

MP: \$10

SPECIALS

DAILY SPECIALS

Ask our staff about today's chef specials & homemade soup

DESSERTS

CHANGING DAILY

Please see our dessert display cabinet for today's selection

COFFEE

Enjoy premium barista coffee made exclusively with locally roasted Sol Coffee, supporting regional producers and delivering exceptional flavour in every cup.

