

# DINNER MENU

## ENTRÉE

SALT & PEPPER CALAMARI W CHIPS OR SALAD	\$17
ARANCINI AMORE golden-fried four-cheese arancini with choice of spicy pink sauce or cream sauce	\$15
NACHOS WITH CORNED BEEF loaded with beans, melted cheese and sour cream	\$18
WARM HOUSE BAKED TURKISH BREAD fused with a hint of garlic & pasley	\$10
MARINATED OLIVES a bowl of warm, house-marinated mixed olives	\$10
CRISPY POTATO CHIPS served with tomato sauce	\$12
SEASONED WEDGES served with sour cream and sweet chilli sauce	\$16
LAKESIDE FISH & CHIPS beer-battered fish served with golden fries and house tartare sauce	\$22

## BURGERS WITH CHIPS

DOUBLE STACK BEEF BURGER two juicy beef patties with melted cheese, mustard & tomato sauce	\$26
GRILLED CHICKEN BURGER lettuce, tomato, onion, pickle & spicy mayo	\$25
GOURMET VEGGIE BURGER homemade corn patty, halloumi tomato chutney and avocado	\$26

## PASTA

(choice of penne linguine, spaghetti) ask for GF option add chicken add prawns	+\$4 +\$5
BEEF BOLOGNAISE traditional slow-cooked beef mince simmered in a rich napolitana sauce	\$23
NAPOLITANA (V) a classic tomato-based sauce made with ripe tomatoes, garlic and fresh herbs	\$23
CARBONARA a rich, creamy combination of bacon and egg yolk gently folded through pasta, creating a smooth and velvety finish	\$23
PESTO fresh basil pesto tossed with your choice of pasta, offering a fragrant and vibrant herb flavour	\$25
LAKESIDE ARRABBIATA chef's signature spicy napolitana sauce, combining homemade chilli, garlic and fresh basil for a bold and lively dish	\$23
PRAWN PASTA succulent prawns cooked with light pesto garlic, herbs and a light sauce, creating a delicate pasta	\$27
BOSCAIOLA a creamy sauce featuring bacon, mushrooms and shallots, offering a rich and comforting flavour	\$23

## RISOTTO

CHICKEN & PUMPKIN RISOTTO tender chicken pieces and roasted pumpkin folded into a creamy risotto, finished with parmesan	\$25
CHORIZO & PRAWN RISOTTO a hearty combination of spicy chorizo and juicy prawns cooked in a rich, aromatic risotto	\$27

## MAINS

CHICKEN PARMIGIANA crumbed chicken breast topped with napolitana sauce and melted cheese, served with your choice of sides	\$25
CHICKEN BOSCAIOLA grilled chicken breast served with a creamy bacon, mushroom and shallot sauce	\$24
GRILLED BARRAMUNDI fresh australian barramundi fillet, lightly seasoned and grilled to perfection, served with lemon and your choice of sides	\$32
SALT & PEPPER CALAMARI WITH CHIPS OR SALAD tender calamari rings, fried, served with crispy chips or a fresh garden salad and accompanied by house-made aioli	\$23
GARLIC PRAWN (8 PCS) spicy napolitana sauce with a hint of garlic and shallots, served with sourdough and crumbled feta add garlic bread	\$25 +\$5

## SOMETHING SWEET

CHECK WITH STAFF FOR SPECIAL

## SET MENU

(excluding sea food options)	
1 DRINK ( HOUSE WINE / BEER / SOFT DRINK ) + 1 ENTRÉE + 1 PASTA / RISOTTO* + 1 DESSERT	\$60

## KIDS FAVOURITE

CRISPY CHICKEN NUGGETS & CHIPS tender, crumbed chicken pieces fried to a crisp golden finish, served with a generous portion of hot, seasoned chips	\$14
GOLDEN FISH & CHIPS freshly battered fish cooked to a light, golden crunch, paired with classic chips for a simple and satisfying meal	\$14



# DRINKS MENU

## SPARKLING

	150LM	250ML	BOTTLE
MIO CAPPELLO PROSECCO – KING VALLEY	\$10	\$15	\$40

## WHITE WINE

CHAIN OF FIRE CHARDONNAY	\$8	\$12	\$30
CHAIN OF FIRE SAUVIGNON BLANC	\$8	\$12	\$30
LA LA LAND PINOT GRIS – RIVERINA			\$50
WILD OATS SAV BLANC (187ML)			\$11
WILD OATS CHARDONNAY (187 ML)			\$11
SPARROW & BARROW SAUVIGNON BLANC MARLBOROUGH, NZ			\$55

## ROSÉ

LUNA ROSA ROSADO	\$10	\$15	\$40
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## RED WINE

CHAIN OF FIRE MERLOT	\$8	\$12	\$30
CHAIN OF FIRE SHIRAZ CABERNET	\$8	\$12	\$30
WILDFLOWER CABERNET SAUVIGNON-WA			\$55
WILD OATS CAB MERLOT (187ML)			\$11
WILD OATS PINOT NOIR (187ML)			\$11
PENNAULTIER PINOT NOIR IGP OC			\$85

## MOCKTAILS (NON-ALCOHOLIC)

LYCHEE CRUSH	\$12
LEMON LIME CRUSH	\$12
MOJITO	\$12

## COCKTAILS

FROZEN STRAWBERRY	\$17
DAIQUIRI & LYCHEE	\$17
MOJITO	\$16
ESPRESSO MARTINI	\$17
APEROL SPRITZ	\$17
LYCHEE MARTINI	\$17
JIM BEAM AND COKE	\$15
MOSCOW MULE	\$17
PASSION FRUIT MARTINI\$	\$17
LEMON LIME & BITTERS	\$10

## BEERS

ASAHI / PERONI / GREAT NORTHERN / CORONA	\$9
CASCADE PREMIUM LIGHT	\$9
BALTER XPA	\$11



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# Lakeside Cafe

by chefs

## CAFFEINE HIT

	R	L	XL
ESPRESSO	\$4.2		
MACCHIATO	\$4.2		
PICOLO	\$4.7		
FLAT WHITE	\$4.8	\$5.5	\$6.5
CAPPUCCINO	\$4.8	\$5.5	\$6.5
LATTE	\$4.8	\$5.5	\$6.5
LONG BLACK	\$4.8	\$5.5	\$6.5
HOT CHOCOLATE	\$4.8	\$5.5	\$6.5
MOCHA	\$5.5	\$6.2	\$7.0

## TEAS & TISANES

BREWED CHAI TEA (BREWED WITH MILK)	\$5.5	\$6.5
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All Cards Accepted. Surcharge: Public Holidays 15%

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## MENU



LAKESIDECAFENORWEST

## TRADING HOURS

MON - SAT 6:30 AM - 3 PM

SUNDAY 7:00 AM - 3:00 PM

THUR/FRI/SAT 6:00 PM - 9:30 PM

G06/11-13 SOLENT CCT, NORWEST NSW 2153