

BREAKFAST 7AM-11:30AM

White Vienna / Irrewarra Multigrain / Irrewarra Sourdough V Raisin Toast V

8
9.5

Breakfast Pot Kapai Puku 12 high protein seeds mix with classic yoghurt topped with fresh strawberries, paw paw & watermelon. GFO

12

Pancake Stack served with your choice of fresh berries, strawberries or banana, with maple syrup and vanilla ice cream. + The Lot \$4

19

Free Range eggs 2 free range eggs, cooked to your liking, served on toasted white Vienna. V/GFO

15.5

Eggs Benedict 2 poached eggs, with warm local ham & hollandaise sauce served on English muffins. GFO

20

Eggs Florentine 2 poached eggs with sautéed baby spinach & hollandaise sauce served on English muffins. V/GFO

20

Shakshuka baked egg in middle eastern stew with tomato, chilli, garlic, mixed beans, capsicum, herbs, meredith feta served with local vienna bread. + Chorizo \$5

20

Eggs Lake View 2 poached eggs served on housemade potato rostis, with slow roasted tomato, hollandaise sauce & fresh coriander pesto. V/GFO

21

Breakfast Pizza Hollandaise sauce, mozzarella, lamb sausage, bacon, fresh tomato, mushrooms, smashed hash brown & egg. GFO

22/28

Egg & Bacon Roll 2 freshly grilled rashers of bacon & a fried egg. ~Add Cheese \$1.5 ~Add Hash Brown \$3.5 GFO

12

Lakey Wrap bacon, egg, hash brown, cheese, spinach & tomato relish. GFO

15

3 Egg Omelette with roast pumpkin, flat mushrooms, Spanish onion, tomato & melted cheese served with white Vienna. + Lamb Sausage \$3 V/GFO

21

Breakfast Bruschetta Roma tomato, avocado, Meredith feta, Spanish onion medley, topped with extra virgin olive oil, balsamic glaze with a poached egg on char-grilled white Vienna toast. V/GFO

19

Hot Corn Fritter freshly baked spicy corn fritter with crispy bacon, slow cooked tomato, avocado, relish & a soft poached egg.

24

Big Breakfast 2 free range eggs, cooked to your liking, served with 2 bacon rashers, slow roasted tomato, field mushrooms, lamb sausage & a hash brown on white Vienna. GFO

28

Kids Breakfast hash brown, grilled bacon & an egg cooked to your liking served on freshly toasted white Vienna bread.

12

Kids Pancake served with your choice of fresh berries, strawberries or banana, served with maple syrup & vanilla ice cream. + The Lot \$4

11

BREAKFAST SIDES

~Field mushrooms / Baby spinach / hollandaise sauce

3 each

~Extra egg/ avocado/ hash brown/ baked beans/ slow roasted tomato

4 each

~Lamb sausage

4.5 each

~Chorizo/ 2 bacon rashers

5 each

~Smoked salmon

7 each

Legend: (GFO) gluten free option available

Please advise of any allergies or intolerances - all food is prepared in a kitchen containing nuts, gluten, dairy, seafood & soy products. 20% surcharge on public holidays.

LUNCH 7AM-5PM

Ham, Tomato & Cheese Toastie served with chips GFO

Chicken, Avocado & Cheese Toastie served with chips GFO

Vegetable Focaccia grilled zucchini, semi-dried tomato, pumpkin, flat mushrooms, house relish and mozzarella cheese served with chips & salad GFO

Pulled Beef Focaccia marinated spicy pulled beef, caramelized onion, tomato, house relish, mozzarella cheese served with chips & salad (GFO)

Harissa Chicken Focaccia marinated chicken breast, cilantro lime yogurt, red onion, roasted capsicum & mozzarella cheese served with chips & salad (GFO)

Chicken Caesar Wrap served with chips & salad GFO

Open Steak Sandwich prime scotch fillet, bacon, caramelized onion, lettuce, Roma tomato, tasty cheese & a fried egg toasted white Vienna bread, served with tomato relish & chunky chips. GFO

Chicken Schnitzel Burger freshly crumbed chicken breast fillet with crunchy Romaine lettuce, grilled bacon, roma tomato, Egmont cheese, chipotle aioli & chunky chips.

Homemade Beef Burger flame-grilled beef patty served with mixed lettuce, Roma tomato, caramelised onion, tomato relish, melted tasty cheese, crispy bacon, aioli & chunky chips. Add Fried Egg +\$2 GFO

STARTERS & SHARES 12PM-LATE

Garlic or Herb Bread (add cheese .50c) V/GFO

Soup of the Day

Lakey Platter prawn twisters, crispy chicken strips garlic bread assorted dipping sauces

Entrée Calamari garden salad, tartare sauce & lemon GFO

Prawn Twisters sweet chilli dipping sauce.(7pcs)

Arancini Balls stuffed with tomato pesto base with house relish (5pcs) V

Crispy Battered Chicken Strips with smoky chipotle aioli

Seasoned Potato Wedges sour cream & sweet chilli sauce

Potato Chips tomato sauce V/GFO

Trio of Dips sweet potato & cashew, hummus, tzatziki

Coriander Pesto & Cheese Pizza with sour cream GFO

Antipasto Platter gourmet cured chili salami, shaved ham, thin sliced prosciutto, housemade dip, kalamata olives, artichoke, zucchini, semi-dried tomatoes, Meredith feta and water crackers.

Cheese Platter selection of local & imported cheeses served with muscatel grapes, fresh fruits, red currant jelly & water crackers. GFO

SALADS 12PM-LATE

Warm Chicken Salad grilled chicken, roast pumpkin, bacon, spanish onion & spinach with Dijon mayonnaise dressing.

Caesar Salad fresh baby cos lettuce, crispy diced bacon, herb croutons & shaved parmesan cheese tossed in a house-made dressing with a soft poached egg. Add Chicken +\$5 , Add Anchovies +\$2.5

Roast Pumpkin, Walnut & Wild Rocket Salad with rosti, feta cheese & a sweet maple dressing. + Calamari GFO \$6 + Chicken GFO \$6

Greek Salad kalamata pitted olives, roma tomato, cucumber & spanish onion tossed in crisp baby cos lettuce with meredith feta and a hint of lemon dressing. + Calamari \$6 + Grilled Lamb \$7

MAINS 12PM-LATE

14 Atlantic Salmon crispy skin Atlantic Salmon fillet, resting on a pontiac & sweet potato galette, steamed broccolini & fresh herb salsa GFO **39**

15 Beer Battered Barramundi served with garden salad, chips & a house-made tartare sauce & a lemon wedge. GFO **31**

19 Salt & Pepper Calamari lightly tossed in a mixture of salt & pepper breadcrumbs with chips, salad, tartare sauce & a lemon wedge. GFO **31**

24 Chicken Involtini roast chicken breast with a mixer of sundried tomatoes, fresh sage & bocconcini cheese, on a buttered baby spinach, creamy mash potato & mild salsa roja GFO **35**

24 Chicken Parmigiana crumbed chicken breast topped with Napoli sauce, local ham, fresh mozzarella served with garden salad & chips. GFO **30.5**

Vegetable Lasagne layers of seasonal vegetables, béchamel sauce, mozzarella cheese & napoli sauce served with chunky chips & fresh garden salad. **31.5**

28.5 Beef Lasagne traditional ground beef bolognese layers with Napoli, béchamel sauce & mozzarella cheese, served with fresh garden salad & chunky chips. **31.5**

Pork Rib Eye bakers creek pork cutlet with italian spicy coleslaw, roasted chat potato & apple cider gravy GFO **37**

11 Char-Grilled Lamb Backstrap cooked medium-rare served on a tossed warm salad of pearl couscous, cherry tomato, green beans, turkish bread, spicy romesco sauce & topped with meredith feta GFO **39**

15 Kangaroo Fillet marinated kangaroo fillet, cooked medium rare, served on roasted sweet potato puree, buttered broccolini & juniper berry jus GFO **36**

15 300GM Scotch Fillet served with roast chat potatoes & steamed seasonal vegetables with your choice of creamy mushroom, pepper sauce or garlic butter. GFO **42**

PANS 12PM-LATE

11/15 Spaghetti Bolognese house-made rich beef mince sauce, freshly cooked spaghetti with shaved parmesan cheese served with white Vienna toast. GFO **28**

10/13 Chilli Chicken Spaghetti pan-seared chicken tossed with red pesto, fresh chilli, garlic & italian parsley served with shaved parmesan. GFO **29**

13/19 Chicken Apollo sautéed chicken, bacon, spanish onion, garlic & avocado in a white wine cream sauce served with spaghetti & parmesan cheese. GFO **30**

15/19 Garlic Prawns garlic cream sauce with scented jasmine rice topped with rocket. GFO **E20/M32**

Curry of the Day with steamed rice & naan bread **29**

25 Risotto roasted pumpkin, cherry tomatoes, onion & baby spinach in silky Arborio rice with shaved parmesan cheese. Add Chicken +\$5 GFO **28**

23 Stir Fry wok-tossed julienne vegetable with ginger & honey soy sauce served on white rice. + Chicken \$5 + Beef \$6 GFO **25**

Outside orders please quote table number at bar or order via QR code



PIZZA 12PM-LATE

Breakfast hollandaise sauce, mozzarella, lamb sausage, bacon, tomato, mushrooms, smashed hash brown & egg.

Hawaiian shaved local ham, bacon, mozzarella & fresh pineapple.

BBQ Chicken tender chicken breast, bacon, mozzarella & spring onion on a BBQ sauce base.

Char-Grilled Lamb kalamata olives, cherry tomatoes, caramelised onion, baby spinach, mozzarella, garnished with crumbled Meredith feta.

Pulled Beef chipotle BBQ sauce, mozzarella, Spanish onion & fresh capsicum

Aussie bacon, cheese, egg & napoli sauce

Butchers mozzarella, lamb sausage, bacon, shaved local ham, and hot salami on a BBQ sauce base.

Pepperoni hot salami, mozzarella loaded with fresh bocconcini cheese, and a sprinkle of chilli flakes.

Seafood mozzarella, prawns, scallops, smoked salmon, capers, wild rocket & lemon.

Surf & Turf marinated lamb pieces, sautéed prawns, scallops & mozzarella, served with a fresh lemon wedge.

Margherita freshly sliced tomato, oregano & garlic topped with fresh basil leaves & mozzarella.

Sweet Chilli mozzarella served with sour cream.

Pumpkin & Zucchini roast pumpkin, char-grilled zucchini, semi-dried tomatoes & mozzarella

9" Gluten Free Bases available

DESSERT

Eton Mess fresh strawberries marinated in Cointreau & blood orange, with crushed meringue & crème fraiche. GFO

Sticky Date Pudding house made date pudding served with a butterscotch sauce, vanilla ice cream & strawberries

Double Dark Chocolate Brownie house made brownie served with vanilla ice cream & fresh strawberries

Freshly Baked Cakes served with ice cream. (Please see our display fridge in the café)

Affogato fresh espresso & vanilla ice cream.
Add Frangelico +\$5.5
Add Baileys +\$5.5
Add Kahlua +\$5.5

KIDS MEALS 12PM-LATE

Penne Bolognese beef mince, shaved parmesan GFO

Nuggets & Chips tomato sauce

Battered Fish chips & salad, tomato sauce GFO

Chicken Parmigiana chips & salad

Ham & Cheese Toastie served with chips GFO

Calamari chips & salad, tomato sauce GFO

Steak chips & gravy GFO

Ham, Pineapple & Cheese Pizza

7" 11"

BEER

	ABV	425ml	570ml
22/28 XXXX Gold	3.5%	9.4	12.8
Stone & Wood Crisp Lager	3.5%	10	13.5
21/27 Lake View Dry	4.3%	10.8	14.4
21/27 Furphy Ale	4.4%	11	15
Carlton Draught	4.6%	10.8	14.4
22/28 Little Creatures Pale Ale	5.2%	13	17
Fixation Little Ray Hazy IPA	5.2%	12.9	16.8
Stone & Wood Pacific Ale	4.4%	13	17
22/28 5 Seeds Crisp Cider	5.0%	11.5	15.5
Little Creatures Ginger Beer (GF)	4.0%	13.7	18.3
21/27 Byron Bay Lemon Squash (GF)	4.0%	13.7	18.3
22/28 Balter XPA	5.0%	13	17
Guinness Stout	4.2%	12.5	16.5
22/28 Heineken Lager	5.0%	12.7	16.9
Asahi Premium Lager	5.0%	13.5	(400ml)
22/28 Rotating Tap - See staff for what's been kegged			

CANS & STUBBIES

22/28 O'Brien Gluten Free XPA	10.5
O'Brien Gluten Free Brown Ale	10.5
Melbourne Bitter	9.8
Corona Extra	9.8
14/18 White Rabbit Dark Ale	10
16/20 Heineken Zero Alcohol	7.5
Guinness 0.0	8
5 Seeds Cloudy Cider	10
Barossa Cider Co Squashed Pear Cider	11
Canadian Club & Dry	14

HOT & COLD DRINKS

12	COFFEE Latte, Cappuccino, Flat White, Mocha, Short Black, Long Black, Short Macchiato, Long Macchiato, Hot Chocolate, White Hot Chocolate, Spiced Chai, Vanilla Chai	5.5/6
12	TEA English Breakfast, Peppermint, Earl Grey, Green Tea, Chai Tea, Lemongrass & Ginger, Forest Berry	4.5
14	MILK Soy, Lactose Free, Almond, Extra Shot	.70
12	Pepsi, Pepsi Max, Squash, Lemonade, Dry Ginger & Tonic	5.4/6
	Lemon Lime & Bitters	6/7
	San Pellegrino 250ml & 750ml	5/12
	Hepburn Springs Mineral Water (Blood Orange & Pink Grapefruit)	7
11	Bundaburg Ginger Beer	6
11	Bottles (Coke No Sugar, Fanta)	5.5
12	Fresh Orange Juice	8
14	Milkshakes Chocolate, Strawberry, Banana, Blue Heaven, Vanilla, Caramel, Coffee	5/8
11	Iced coffee/ Chocolate/ Mocha	8.5
12	served with ice cream	
15	Spiders Pepsi, Pepsi Max, Lemonade, Lime, Raspberry, Blue Heaven	7

WINES

SPARKLING WINE

The Bend	Brut	Victoria	9.5/45
Like It Like That	Prosecco	King Valley, Vic	11/52
Madame Dumount	Blanc De Blanc	Loire Valley, France	13.5/68
Devaux Cuvee 5YO	Champagne	Champagne, France	120

WHITE WINE

The Bend	Sauvignon Blanc	Victoria	9.5/ 14/45
Blicks Lane	Sauvignon Blanc	Marlborough, NZ	12/ 17/53
Henry Frost	Riesling	Claire Valley, SA	12/ 17/55
Rieslingfreak No.3	Riesling	Clare Valley, SA	64
Pizzini	Pinot Grigio	King Valley, Vic	12/ 17/55
Saint & Scholar	Pinot Gris	Adelaide Hills, SA	13/ 17/60
The Bend	Chardonnay	Victoria	9.5/14/45
Berrigan	Chardonnay	Mt Benson, SA	12/17/58
Caledonian <i>Australias</i>	Chardonnay	Gippsland, Vic	72
Abellio	Alberino	Rias Baixas, ESP	70















ROSE & MOSCATO

Swan Bay	Rose	Bellarine Peninsula, Vic	11/ 15.5/52
Maris Le Jardinier	Rose	Languedoc, France	13/17.5/60
Hill	Moscato	River Land, SA	11/15/50

RED WINE

Goody Goody	Sangiovese	King Valley, Vic	11/15.5/50
Preece	Pinot Noir	King Valley, Vic	11/14.5/50
Catalina Sounds	Pinot Noir	New Zealand	70
Chatue Le Zulu	Syrah, Merlot	Languedoc, FRA	13/18/62
Credaro <i>Five Tales</i>	Cabernet Sav	Margaret River, WA	12/17/55
The Bend	Cab Sav	Victoria	9.5/ 14/45
Lenton Brae <i>Wilyaburb</i>	Cabernet Sav	Margaret River WA	95
The Bend	Shiraz	Victoria	9.5/14/45
Auld Family Wines	Shiraz	Barossa Valley, SA	13/18/59
<i>Strawbridge</i>			
Keasler	Shiraz	Barossa Valley, SA	62
<i>Reach For The Sky</i>			
Mitchelton <i>Print</i>	Shiraz	Heathcote, VIC	120
Penfolds <i>St. Henri</i>	Shiraz	Barossa Valley, SA	150
The Other Wine Co.	Barbera	Adelaide Hills	78

COCKTAILS

Bellini Peach Bellini by ZONZO Estate Yarra Valley	16	
Espresso Martini Vodka, D.K Crème De Café, Coffee (+ Grey Goose \$2)	20	
Dark & Stormy Sailor Jerry, James Squire Ginger Beer, Lime	20	
Passion Fruit Martini Vanilla Vodka, Chinola Passion Fruit, Lime, Passion Fruit	20	
Amaretto Sour Amaretto, Egg White, Lemon, Sugar	22	
Raspberry Mojito Bacardi Raspberry, Raspberry, Lime, Mint, Soda	19	
Pink Peacock Passoa, Paraiso, Squash	21	
Spicy Pineapple Marg Patron Blanco Tequila, Triple Sec, Pineapple Syrup, Lime Juice, Tabasco	22	
Aviation Tanqueray, Luxardo Maraschino, Crème De Violet	20	
Almost Cosmo Grey Goose Strawberry Essences, D.K Triple Sec, Lime, Cranberry	21	
Lemon Slice Limoncello, Vanilla Vodka, Lemon Juice, Vanilla Bean	20	
Old Fashioned Your Way Woodford Reserve \$22, Monkey Shoulder \$22 Tanqueray \$20		
Aperol Spritz Aperol, Prosecco, Soda, Orange	16	
Bloody Mary vodka, tomato juice, lemon juice, tabasco sauce	18	



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