

ENTRÉES

Baked Turkish

Oven baked Turkish bread, garlic butter,
balsamic reduction & olive oil

\$12

Prawn Arancini

King prawn, lime & herb arancini,
blackened corn aioli

\$18

Fresh Plate Oyster (GFA)

Kilpatrick - bacon, kilpatrick, lemon
Natural - red wine mignonette, lemon

\$24

Lemon Dusted Squid (GFA)

Lightly dusted fried pacific squid, classic tartare,
lemon

\$18

Japanese Scallops (GFA)

Seared Hokkaido scallop, pumpkin cumin purée,
apple, bacon sesame togarashi

\$24

Buffalo Chicken Wings (GFA)

Smoked chicken wings, mild buffalo sauce,
buttermilk ranch

\$18

French Onion Soup (GFA, V)

Classic baked French onion soup, crouton,
smoked cheese

\$14



CLASSICS



Angus Beef Texan Burger (GFA)

Texan rubbed beef, bacon, dill pickle, onion, beetroot, leaf, cheese, bbq chutney

\$24

+ **Gluten Free Bun \$3**

Chicken Reuben Burger

Fried chicken, bacon, grilled pineapple, cheese, lettuce, Russian aioli

\$24

Crispy Battered Fish

Crispy battered market fish, seasoned chips, chef salad, classic tartare, lemon

\$28

Lemon Dusted Squid (GFA)

Lightly dusted fried pacific squid, seasoned chips, chef salad, classic tartare, lemon

\$28

Chicken Schnitzel

Panko chicken schnitzel, seasoned chips, chef salad, house sauce

\$28

+ **Parmigiana \$8** Smoky bacon, house Napoli & mozzarella cheese

+ **On the Lake \$12** Seared prawns, dusted squid & herb cream sauce

Mushroom & Fig Risotto (V)

Roasted mushroom, fig vino compote, baby spinach, fresh herb, aged balsamic & Parmesan

\$32

Pumpkin & Beetroot Salad (GF, V)

Roasted pumpkin, baby beets, vine tomato, Spanish onion, baby spinach, feta, flaked almonds, honey balsamic dressing

\$22

+ **Marinated Chicken \$6**

+ **Dusted Squid \$6**

SEAFOOD

WA Rock Lobster (GFA)

Baked WA rock lobster with lemon & herb creme sauce, pangriatta, seasoned chips, chef salad

\$60

Creole Seafood Bowl (GFA)

Market fish, king prawns, pacific squid, blacklip mussels, spiced pork sausage, cannellini bean, charred corn, creole style broth

\$42

Chilli Prawns (GFA)

Tossed king prawns, Thai chilli, coconut lime cream, fragrant rice

\$36

Boston Chowder (GFA)

Boston style hot smoked salmon & clam chowder, smoked bacon lardons, potatoes & chive

\$36

Seafood Spaghetti

King prawn, black mussel, market fish, Pacific squid, baby caper, tomato concassé, white wine chilli garlic cream sauce

\$38

Coconut Lime Salmon (GFA)

Pan seared Atlantic salmon, jewelled crispy potato, pan tossed seasonal greens, red coconut & lime sauce

\$38

Grilled Aztec Swordfish (GFA)

Local caught swordfish, Paris mash, corn, bean, bell pepper, pancetta, shallot fricassée, citrus creme

\$38

Seafood Platter

Premium market oysters (Kilpatrick or natural) (GFA)

Fresh SA cooked tiger prawns (GFA)

Japanese baked scallops with pumpkin purée, bacon, apple, sesame (GFA)

Boston chowder with lardons and chive (GFA)

WA rock lobster with lemon crème, pangriatta (GFA)

Lightly battered market fish

Lemon pepper dusted squid (GFA)

Seasoned chips, ranch chef salad, seasonal fruit (GFA)

Classic tartare, brandied thousand island sauce (GFA)

\$220

FROM THE GRILL

Prime Ribeye (GFA)

450g Northern Rivers ribeye, seasoned potato wedges, buttered seasonal vegetable

\$54

Porterhouse (GFA)

300g Darling Downs Black Angus porterhouse, seasoned potato wedges, buttered seasonal vegetable

\$42

Hot Honey Pork Belly (GFA)

Twice cooked pork belly, caramelised sweet potato, tossed gai lan, smoked chorizo, hot honey glaze

\$36

Lamb Shank (GFA)

Slow cooked lamb shank, Paris mash, caramelised sweet potato, massaman curry sauce, roasted cashew

\$30

Mediterranean Chicken Filo

House chicken fillo filled with marinated chicken breast, red pepper, baby spinach & citrus garlic butter, seasoned chips, chef salad

\$36

TOPPERS

On the Lake (GF)

Seared prawns, dusted squid & herb cream sauce

\$12

Parmigiana (GF)

Napoli sauce, smokey bacon, baby spinach, mozzarella cheese

\$8

SAUCES

Gravy (GF)

\$2

Wild Mushroom (GF)

\$3

Dianne (GF)

\$3

Creamy Green Peppercorn (GF)

\$3

Herb Garlic Cream (GF)

\$3

BOWLS

Seasoned Chips

With gravy

\$12

Seasoned Wedges

With sour cream, sweet chili & chives

\$15

LITTLE CRUSOE'S

For children 12 years and under

Beef Cheeseburger

Beef, cheese, ketchup, seasoned chips

\$12

Tempura Chicken Nuggets

Tempura chicken nuggets, seasoned chips,
ketchup

\$12

Creamy Bacon Carbonara

Spaghetti, bacon cream sauce,
mozzarella cheese

\$12

Battered Fish

Battered fish, seasoned chips, choice of sauce

\$12

Panko Schnitzel

Chicken breast schnitzel, seasoned chips,
choice of sauce

\$12