

ME NU



LAKES & OCEAN HOTEL

BISTRO OPEN 7 DAYS

11:30AM-3:30PM AND 4:30PM-8:30PM

SYDNEY ROCK OYSTERS

Minimum 2 pieces

NATURAL lemon (NGI, A) 5

KILPATRICK smoky bacon, ketchup, Worcestershire (A) 5.5

SNACKS & SHARES

GARLIC BREAD 11

(V) cheese +2 | bacon & cheese +4

BUTTERMILK FRIED CHICKEN WINGS Reg 15 | Lge 26

pickles & ranch

STICKY SESAME PORK RIBS 22

sesame seeds & shallots (NGI)

GRILLED LAMB SKEWERS (2) 20

tahini yoghurt, chimichurri & charred flatbread

SALT & PEPPER SQUID Reg 18 | Lge 26

buttermilk & Szechuan marinated squid, lemon myrtle dukkah, aioli & lemon (I, NGI)

BRUSCHETTA 15

cherry tomato medley, sweet pickle onion, basil, whipped feta, balsamic,

toasted sourdough (V)

HOT CHIPS Reg 10 | Lge 13

chicken salt, confit garlic aioli (NGI)

DIETARY KEY

NGI = No Gluten Included

V = Vegetarian

VE = Vegan

SEAFOOD ORIGIN

A = Australian

I = Imported

M = Mixed

NEED MORE INFO?

Scan the code on your table to view the menu with advanced dietary & allergen info.

Allergy & Cross-Contamination: We take every care to ensure your meal meets your dietary needs; however, all items are prepared in a kitchen that handles wheat, nuts, eggs, dairy, meat and other major allergens. While items marked VE are made with vegan ingredients, trace elements may be present.

Celiac Disease Warning: Items marked NGI are prepared on shared equipment and in shared cooking oil (e.g., fryers), and therefore cannot be guaranteed to be 100% free of trace gluten elements. These items may not be suitable for customers with Coeliac disease or severe allergies. Please inform your server of all allergies.

A 15% surcharge is payable on public holidays. All card transactions (credit & debit) incur a 1.10% surcharge.

BOWLS

THAI BEEF SALAD 28

rump steak, rocket, carrot, bean sprouts, cucumber, pickled onion, peanuts, Thai dressing

CHICKEN & ROAST PUMPKIN SALAD 27

tahini yoghurt, roasted maple pumpkin, toasted almonds, pomegranate, sweet pickled onion, rocket & herbs (NGI)

LAMB GRAIN BOWL 29

3 lamb souvlaki skewers, buckwheat, cucumber, cherry tomatoes, pomegranate, chilli lime dressing, tahini yoghurt (NGI)

LINGUINE BOSCAIOLA 25

bacon, mushroom, onion, shallots, white wine, confit garlic cream sauce, parmesan

CREAMY CHILLI PRAWN & MUSSEL LINGUINE . . 29

prawns, mussels, fermented chilli, dill, confit garlic cream sauce (l)

MAKE IT YOUR OWN

- + Chicken +8
- + Grilled Prawns +9

BURGERS

Served with chips (swap for shoestring fries +2)

CLASSIC CHEESEBURGER Sgl 23 | Dbl 29

Angus beef patty, cheese, Westmont pickles, ketchup, mustard

THE L.O.B 25

Angus beef patty, cheese, oak lettuce, tomato, Westmont pickles, burger sauce

CRISPY FRIED CHICKEN BURGER 25

chicken thigh, oak lettuce, tomato, chipotle aioli

STEAK SANDWICH 30

scotch fillet, caramelised onion, oak lettuce, tomato, aioli on toasted sourdough

MAKE IT YOUR OWN

- + Cheese +2
- + Bacon +3
- + Fried Egg +3
- + Beetroot +2

PUB CLASSICS

Served with your choice of two sides

FREE-RANGE CHICKEN SCHNITZEL 24

250g panko crumbed schnitzel

CHICKEN PARMIGIANA 28

chicken schnitzel, double smoked ham,
Napoli sauce, mozzarella

PLANT POWERED SCHNITZEL 24

chips, salad, vegan mayo (VE)

250G RUMP 30

grain fed Black Angus, Barrington Coast NSW (NGI)

250G SIRLOIN 40

grass fed, British bred "Pinnacle", NSW (NGI)

300G SCOTCH FILLET 54

grass fed, British bred "Pinnacle", NSW (NGI)

CHOOSE 2 SIDES:

- ▶ Chips
- ▶ Leaf Salad
- ▶ Mash
- ▶ Roasted Buttered Greens

SWAPS:

Substitute chips for
Shoestring Fries ... +2

ADD A SAUCE OR CONDIMENT +3

- ⊕ Creamy Mushroom
- ⊕ Green Peppercorn Gravy
- ⊕ Diane
- ⊕ Gravy
- ⊕ Tarragon Mustard
- ⊕ Chimichurri

SIGNATURE MAINS

FISH & CHIPS 28

beer-battered NZ ling, chips, salad,
chunky tartare & lemon (I)

CRISPY SKIN BARRAMUNDI or GRILLED SALMON FILLET 36

rocket & fried caper salad, crispy chats,
tartare, lemon (A, NGI)

HERB CRUMBED PORK CUTLET . 36

dressed rocket & parmesan salad,
shoestring fries

BRAISED BEEF CHEEKS 38

celeriac mash, roasted broccolini,
chimichurri (NGI)

⊕ ADDITIONAL SIDE DISHES AVAILABLE

Crispy Fried Chats + 6 | Rocket & Parmesan + 6 | Buttered Roasted Greens +9

SIDES

- CRISPY FRIED CHATS** | smoked sea salt (VE, NGI) 6
- ROCKET & PARMESAN** | dressed rocket, grana padano (V, NGI) 6
- BUTTERED ROASTED GREENS** | green beans, broccolini (V, NGI)..... 9

KIDS MEALS

Available for children 12 years & under

- I DON'T KNOW** 12
chicken nuggets, chips & tomato sauce
- I DON'T CARE** 12
battered fish, chips & tomato sauce
- I'M NOT HUNGRY** 12
beef rissole, mash, gravy (NGI)

- VANILLA ICE CREAM** 4
with choc, strawberry or
caramel topping

DESSERTS

- STICKY DATE PUDDING** 13
butterscotch, vanilla bean
ice cream (V)

- TIRAMISU**..... 14
coffee, mascarpone whipped
cream (V)

CHECK OUR BLACKBOARD
FOR TODAY'S ...

CHEF'S
SPECIALS



LUNCH SPECIALS

AVAILABLE MON TO FRI
11:30AM - 3:30PM*

CLASSIC CHEESEBURGER 18

Angus beef patty, cheese, Westmont pickles,
ketchup, mustard

SCHNITZEL / PARM. 18 / 23

Panko Chicken or Plant Powered Schnitzel served with
your choice of classic sides

BATTERED FLATHEAD & CHIPS 18

Beer-battered flathead, chips, salad, chunky tartare & lemon

200G RUMP STEAK 20

served with your choice of two classic sides (NGI)

DINNER SPECIALS

AVAILABLE
FROM 4.30PM

MON | RISSOLE NIGHT 18

creamy mash, beans, caramelised onion gravy (NGI)

TUE | CURRY NIGHT 18

changes monthly, served with basmati rice & pappadums (NGI)

WED | 200G RUMP STEAK 20

served with your choice of two classic sides (NGI)

THU | SCHNITZEL / PARM. 18 / 23

Panko Chicken or Plant Powered Schnitzel served with
your choice of classic sides

SUN | ROAST NIGHT 24

roast chicken or pork, pumpkin, crispy potatoes, roasted onions,
carrot, Yorkshire pudding & gravy (NGI)

ADD A SAUCE OR CONDIMENT +3: GRAVY | GREEN PEPPERCORN GRAVY | CREAMY MUSHROOM | DIANE

*Specials cannot to be used in conjunction with any other offer or discount. Available dine in only. Not available on Melbourne Cup, public holidays or NSW School Holidays.

