STARTERS / SNACKS

GARLIC BREAD (V) 8
add cheese +$3

GARLIC CHEESE PIZZA (V) - gluten-free base available +$5 12
mozzarella, garlic, oregano

BUFFALO WINGS (LGO) 16
spiced chicken wings, blue cheese dipping sauce

CHICKEN TACOS (2) - extra taco +$7 16
taco bread, guacamole, sour cream, chicken thigh, tomato, coriander, jalapeño salsa

VADA PAV SLIDERS (3) (V) 18
Indian-style spiced potato croquette, slaw, tandoori mayo, brioche bun

HOUSE-MADE ARANCINI (V) 17
sundried tomato and basil arancini, olive crumb, tzatziki, fetta

STEAMED PRAWN & GINGER DUMPLINGS (I) 22
hot tomato and sesame dipping sauce, salad greens, lemon

MAINS

BBQ BEEF RIBS 48
beef ribs, chargrilled corn, slaw, onion rings, bourbon BBQ sauce

SLOW-BRAISED LAMB SHOULDER (LGO) 39
12-hour slow-cooked lamb shoulder, harissa roasted potatoes, charred broccolini, tzatziki, brown butter jus

VEAL SCHNITZEL 32
crumbed veal, chips, slaw, creamy mushroom sauce

TWICE-COOKED PORK BELLY (LGO) 35
crispy pork belly, beetroot purée, green beans, honey-lime baby carrots, buttery mash, plum sauce

EDWARDES LAKE BURGER 27
Angus beef burger, bacon, lettuce, cheese, caramelised onion, pickles, burger sauce, chips

NASI GORENG WITH CHICKEN SATAY (I) 30
chicken skewers, Indonesian fried rice, peanut satay sauce, fried egg, prawn crackers

PRAWN LINGUINE (I) (LGO) - gluten-free penne +$5 32
prawns, cherry tomatoes, zucchini, baby spinach, fresh chilli, lemon zest, olive oil

THAI-STYLE BEEF SALAD WITH NAM JIM 30
marinated beef strips, cherry tomatoes, Spanish onions, cucumber, mixed lettuce, crispy rice noodles, Nam Jim dressing, toasted cashews

SKIN-ON BARRAMUNDI (LGO) (I) 36
pan-seared barramundi, spiced potato croquettes, cauliflower purée, orange, fennel and vegetable salad, lemon

BROWN RICE & MARINATED FETTA SALAD (LGO) (V) 22
warm brown rice, mixed salad leaves, cherry tomatoes, beetroot, marinated fetta, pepitas, house dressing
add chicken or prawns (I) +$7

SIDES

SIDE SALAD (V) (LGO) 7

BOWL OF SEASONAL VEGGIES (V) (LGO) 8

SLAW (V) (LGO) 9

CHIPS (V) (LGO) 11

GREEK SIDE SALAD (V) (LGO) 11

SEASONED POTATO WEDGES (V) 13

PUB CLASSICS

CHICKEN SCHNITZEL 27
panko crumbed chicken breast, fresh lemon, house salad, chips

CHICKEN PARMA 29
panko crumbed chicken breast, smoked leg ham, Napoli sauce, mozzarella, house salad, chips

FISH & CHIPS (I) 28
beer-battered fish, house salad, chips, tartare sauce, lemon

SALT & PEPPER CALAMARI (I) 28
salt & pepper calamari, house salad, chips, tartare sauce, lemon

GRILLED BARRAMUNDI (LGO) (I) 33
house salad, chips, tartare sauce, lemon

SPAGHETTI CARBONARA - gluten-free penne + $5 26
bacon, parmesan, white wine creamy garlic sauce
add mushrooms +$3 | add chicken or prawns (I) +$7

SPAGHETTI BOLOGNESE - gluten-free penne + $5 26
traditional slow-cooked beef, rich tomato sugo, parmesan

SPAGHETTI MARINARA (I) - gluten-free penne + $5 32
prawns, scallops, pipis, mussels, market fish, squid, chilli, garlic, fresh herbs, olive oil, fresh lemon

ZUCCHINI & GREEN PEA RISOTTO (V) (LGO) 26
arborio rice, zucchini, green peas, baby spinach, lemon, herb oil, parmesan
add chicken or prawns (I) +$7

CAESAR SALAD (LGO) (I) 22
cos lettuce, bacon, croutons, 7-minute egg, shaved parmesan, anchovies, caesar dressing
add chicken, calamari or prawns (I) +$7

GRILL

300G RED GUM PORTERHOUSE MSA (LGO) 45
300G RED GUM SCOTCH FILLET MSA (LGO) 48
350G YARRA RISE RIB EYE (LGO) 55
add garlic prawns (I) +$7

ALL STEAKS SERVED WITH A CHOICE OF 2 SIDES:
chips, house salad, roasted potatoes or vegetables
CHOICE OF SAUCE: mushroom, peppercorn, gravy, garlic sauce, garlic butter

MIXED SKEWER CHURRASCO PLATE (LGO) 48
flame-grilled selection of marinated beef, chorizo, peri-peri chicken and seasonal vegetables, chimichurri, chat potatoes

SEAFOOD PLATTER FOR 1 (I) 48
battered fish, salt & pepper calamari, marinated prawn skewer, grilled barramundi, house salad, chips, tartare

PIZZA GLUTEN-FREE BASE AVAILABLE +$5

MARGHERITA (V) 18
pizza sauce, mozzarella, fresh basil

HAWAIIAN 21
pizza sauce, mozzarella, smoked ham, pineapple

CAPRICCIOSA (I) 22
pizza sauce, mozzarella, smoked ham, mushrooms, kalamata olives, anchovies

VEGETARIAN (V) 22
pizza sauce, mozzarella, pumpkin, zucchini, eggplant, roasted peppers, red onion, fetta, pesto

BEEF BRISKET 26
slow-cooked brisket, pizza sauce, mozzarella, sliced onions, roasted capsicum, spicy peri-peri mayo, rocket

MEAT LOVERS 25
pizza sauce, mozzarella, smoked ham, chicken, bacon, salami, red onion, BBQ sauce

(V) VEGETARIAN | (LGO) LOW GLUTEN OPTION AVAILABLE | SEAFOOD (I) INTERNATIONAL (A) AUSTRALIAN (M) MIXED
PLEASE NOTE: WHILE WE OFFER GLUTEN-FREE OPTIONS, OUR KITCHEN IS NOT A DEDICATED GLUTEN-FREE FACILITY. ALL INGREDIENTS MAY NOT BE LISTED IN DESCRIPTIONS. NOTIFY STAFF ON ORDERING OF ANY ALLERGIES OR AVERSIONS YOU MAY HAVE. 15% SURCHARGE ON PUBLIC HOLIDAYS.

VEGAN

VEGETABLE DIM SIM (4) 16
served with sweet chilli sauce

TRUE VEGAN PIZZA 23
pizza sauce, vegan cheese, pumpkin, zucchini, eggplant, roasted peppers, red onion

VEGAN SOUTHERN FRIED BURGER 26
spice coated patty, lettuce, vegan cheese, tomato, vegan aioli, potato bun

VEGAN SCHNITZEL 26
vegan chicken schnitzel served with house salad and chips
make it a vegan parma +$4

KIDS MENU

ALL KID'S MEALS INCLUDE A SOFT DRINK & ICE-CREAM | FOR KID'S AGED 12 & UNDER

SPAGHETTI NAPOLI (V) - gluten-free penne +$2 14

SPAGHETTI BOLOGNESE - gluten-free penne +$2 14

MAC 'N' CHEESE (V) 14

FISH & CHIPS (LGO) (I) 14

CHICKEN NUGGETS & CHIPS 14

GRILLED CHICKEN TENDERS & CHIPS (LGO) 14

VEGAN CRUMBED NUGGETS & CHIPS (V) 14

MARGHERITA OR HAWAIIAN PIZZA 14

CHEESE BURGER SLIDERS (2) 18
with chips

CHICKEN SCHNITZEL OR PARMA 18
with salad and chips

180G PORTERHOUSE STEAK (LGO) 23
with salad and chips

KID'S PLANET

DID YOU KNOW WE DO KIDS PARTIES?

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