

ENTREES

HUMMUS PLATE (V)(GF)	17
House made hummus, marinated olives, pickled vegetables, crisp chickpeas and toasted bread	
BEEF & PORK SKEWER (GF)	20
Char grilled layers of beef and pork with a sweet and sour glaze, shallots, fried onions and crunchy noodles	
PUMPKIN & GOATS CHEESE ARANCINI (V)	16
Creamy pumpkin arancini stuffed with goats cheese, lightly fried with a chipotle mayonnaise, crisp garlic and coriander	
CHILLI PRAWNS (GF*)	23
Crumbed king prawns served with fresh herbs and a warm chilli, garlic, miso sauce	
WARM OLIVES (VG)(GF)	12
Fire roasted marinated olives, preserved lemon, herbs and a rocket and garlic drizzle	

MAINS

TANDOORI CAULIFLOWER (GF)(V)(VG*)	22
Tandoori marinated cauliflower, smoky yoghurt, hazlenuts, pickles, fried cauliflower leaves and a kashmiri curry glaze	
LAMB PITA BOWL (GF*)	32
Grilled lamb, pomegranate glaze, muhammara, preserved lemons, fresh herbs and feta salad served with toasted flatbread	
SCOTCH FILLET (GF)	45
250g char grilled scotch fillet served with a sweet potato purée, roasted root vegetables and a creamy porcini mushroom sauce	
RICOTTA, PEA & LEMON LINGUINE (V)	26
Creamy ricotta sauce with lemon, fresh peas, soft herbs, onion and garlic tossed through linguine pasta	
CRISPY SKIN CHICKEN (GF)	30
Grilled chicken, crispy pancetta, parsnip mash, broad beans, herbed mascarpone and jus	
FISH TACOS (GF*)	21
Battered snapper, red cabbage, pickled vegetables, coriander, avocado and a mango and ancho chilli sauce in a flour tortilla	

SIDES

SIGNATURE FRIES (V)(VG)	10
GARLIC BREAD (V)	7
GREEN GARDEN SALAD (VG)(GF)	12
ROASTED ROOT VEGETABLES (V)(VG*)(GF)	14

PIZZAS

Gluten-free options available on request

GARLIC (V)(VG*)	16
Garlic, mozzarella, fior de latte and black salt	
MARGHERITA (V)(VG*)	19
House pizza sauce, mozzarella, cherry tomato, buffalo mozzarella and basil	
PEPPERONI	25
House pizza sauce, mozzarella, pepperoni, jalapeño, hot honey and fresh ricotta	
PERI PERI CHICKEN	24
House pizza sauce, mozzarella, marinated chicken, capsicum, onion, fresh rocket and peri peri sauce	
PROSCIUTTO AND ROCKET	26
house pizza sauce, fior de latte, onion, candied fig, prosciutto and rocket	
VEGETARIAN	21
House pizza sauce, mozzarella, caramelised onion, olives, sundried tomato, feta and pesto,	
PUNJABI STYLE (V)(VG*)	23
Spicy pizza sauce, mozzarella, red onion, capsicum, tandoori paneer, coriander and a mango chutney	
add chicken \$5	
CHORIZO & PRAWN	29
House pizza sauce, mozzarella, chorizo, prawns, onion, capsicum, handmade chilli oil and lemon	

MEAT & CHEESE BOARD

Vegetarian and gluten-free options available		
3 sélection (30g each)	Serves 3 people	45
3 sélection (60g each)	Serves 6 people	90
3 sélection (90g each)	Serves 9 people	120
Chef selection of local and international cheeses and meats, accompaniments, fresh and dried fruits, nuts, olives and crackers		

LITTLE FOODIES

CHICKEN NUGGETS AND CHIPS	15
CHEESE PIZZA (V) (GF*)	15
CHIPS (VG)	10
VANILLA ICE CREAM (V)	7

DESSERTS

TIRAMISU (V)	18
Rich creamy layers of whipped mascarpone, Coffee-soaked lady fingers, chocolate and fresh strawberries	
PISTACHIO & DARK CHOCOLATE TART (V)	20
Creamy pistachio, crunchy kadayif and chocolate ganache tart with a vanilla bean sauce	
RHUBARB & STRAWBERRY CRUMBLE (VG*)(V)	19
Warm rhubarb and strawberry compote topped with almond and coconut crumble, served with vanilla ice cream	
PETIT FOUR (V)(GF*)	19
Chocolate truffle, shortbread, caramel, white chocolate dipped strawberry	
LAKE GEORGE AFFOGATO (V)(GF*)	20
Vanilla bean ice cream, wafer, espresso and your choice of liqueur Baileys, Kahlua, Frangelico, Amaretto	

COFFEE & TEA

COFFEE	6
Flat white, latte, cappuccino, mocha, long black or espresso Almond / Soy / Oat / Lactose-Free Milk	
POT OF TEA	6
English breakfast, chamomile, peppermint, chai Almond / Soy / Oat / Lactose-Free Milk	
HOT CHOCOLATE	6
Almond / Soy / Oat / Lactose-Free Milk	
CHAI LATTE	6
Almond / Soy / Oat / Lactose-Free Milk	

BRUNCH

RHUBARB & STRAWBERRY CRUMPETS (V) 17

Artisan crumpets served with rhubarb compote, hazelnut crumble, strawberries and maple syrup

SMASHED AVOCADO (V)(VG*) 21

Sourdough toast topped with miso butter, smashed avocado, confit cherry tomatoes, black sesame, feta and herbs

EGGS ON THE FENCE (GF) 22

Two soft poached eggs, steamed asparagus, prosciutto with a lemon, parsley crumb

LAKE GEORGE BREAKFAST ROLL 16

Fried egg, aged cheddar, crisp salami, baby spinach and tomato relish on a toasted milk bun

BACON & EGGS 18

Crispy bacon and eggs served with toasted sourdough choice of scrambled, poached or fried eggs

COFFEE & TEA

COFFEE 6

Flat white, latte, cappuccino, mocha, long black or espresso
Almond / Soy / Oat / Lactose-Free Milk

POT OF TEA 6

English breakfast, chamomile, peppermint, chai
Almond / Soy / Oat / Lactose-Free Milk

HOT CHOCOLATE 6

Almond / Soy / Oat / Lactose-Free Milk

CHAI LATTE 6

Almond / Soy / Oat / Lactose-Free Milk

BEVERAGES

SPARKLING

BOTTLE

GLASS

2023 Wild White Pet Nat

50

10

2021 Sparkling White

69

15

WHITE

2025 Pinot Gris

52

13

2024 Viognier

56

13

2025 Sauvignon Blanc Semillon

52

13

2024 Estate Chardonnay

61

15

2024 Riesling

52

13

2024 Miel Riesling

49

12

ROSÉ

2024 Rosé

50

12

RED

2024 Pinot Noir

65

16

2023 Shiraz

49

13

2023 Weereewa Red

49

13

2024 Tempranillo

58

15

2023 Three Red Barrels

58

15

DESSERT

2023 Mistelle Fortified

62

11

2024 Edgar's Fortified

65

13

BEERS & CIDER

Capital Brewing Co.

12

Coast Ale, Trail Pale Ale, Summit Hazy Mid

Kingfisher

12

Asahi

12

Apple Cider

12

Heineken

12

Corona

12

COLD BEVERAGES

COLD DRINKS

SOFT DRINKS	5
Coke, Coke Zero, Sprite, Lemonade, Fanta	
JUICE	5
Apple, Orange and Mango, Orange	
ZERO ALCOHOL	10
Non-Alcoholic Beer and Apple Cider	
LEMON, LIME & BITTERS	10

ICED DRINKS

ICED LONG BLACK	9
ICED LATTE	11
ICED COFFEE	11
ICED CHOCOLATE	11
ICED MOCHA	12
+ scoop of ice-cream	2

MILKSHAKES

CHOCOLATE, STRAWBERRY, VANILLA OR CARAMEL	
Regular	11
Kids	6