

— WINDAROO LAKES —  
**DINNER  
MENU**

HAVE YOU CHECKED OUT  
**THE NEW**  
**CHEF'S SPECIALTIES**  
= BOARD? =

Our chefs are now creating new specialty items for dinner service weekly. Each item is crafted using quality ingredients and inspired by the season.



*See today's options on the specialty sheet on your table or ask our team.*



### 1. RYAN – HEAD CHEF

Ryan leads the kitchen with a passion for premium steaks, seafood and honest flavours. Specialising on the grill, he focuses on bringing the paddock to the plate with quality produce and perfectly cooked meats.

★ *Look out for Ryan's premium grill features and steak creations.*



### 2. WENDY – SOUS CHEF

Wendy keeps the kitchen flowing and brings precision to the pan section, creating rich pastas, balanced sauces and comforting dishes full of flavour and consistency.

★ *Watch for Wendy's pasta dishes and chef comfort specials.*



### 3. BRODY – COMMIS CHEF

Originally from Tasmania, Brody brings fine dining experience and strong all-round kitchen skills to the team. Creative, calm and versatile, there's not much this young chef can't turn his hand to.

★ *Keep an eye out for Brody's rotating chef creations and seasonal ideas.*

*Why we do it*



**KEEP THE MENU SIMPLE**



**USE SPECIALTY ITEMS TO KEEP THE VENUE EXCITING**



**MAINTAIN QUALITY WITHOUT REBUILDING AN OVERSIZED MENU**



**FRESH. EXCITING. ALWAYS EVOLVING.**



**FRESH. EXCITING. ALWAYS EVOLVING.**

Our specialty items are here to offer you something new and exciting every time you dine with us. Specialty items may change daily or once sold out.

*Thank you* ♥

**THE WINDAROO LAKES TEAM**

**LUNCH**  
EVERYDAY  
11AM - 2:30PM

**DINNER**  
SUN - THURS, 5PM - 8PM  
FRI & SAT, 5PM - 8.30PM

 **windaroo lakes**  
golf - cafe - restaurant - bar

*Good food.  
Great company.*

**PLEASE ORDER AT THE BISTRO COUNTER**

Guests with dietary requirements or food allergies, please let us know when you order. DISCLAIMER - our kitchen contains traces of gluten, dairy, egg, peanuts, fish and shellfish. 10% surcharge on public holidays. (v) - vegetarian,, (gf) - gluten free, (gfa) - gluten free available.

# SMALL BITES

<b>Garlic Baguette (v)</b>	<b>11.9</b>
+ mozzarella \$3.0, + bacon and mozzarella \$6.0	
<b>Garlic Pizza (v)</b>	<b>19.9</b>
with cheese	
<b>Crumbed Cheese Stuffed Jalapeño Poppers</b>	<b>14.9</b>
with blue cheese sauce	
<b>Bruschetta (v)</b>	<b>17.9</b>
diced tomato, red onion, and fresh basil over toasted sour dough topped with crumbled feta cheese and balsamic glaze	
<b>Panko Parmesan Chicken Tenders (3)</b>	<b>18.9</b>
with aioli	
<b>Szechuan Pepper Calamari (gf)</b>	<b>18.9</b>
with aioli	
<b>Prawn Spring Rolls (3)</b>	<b>18.9</b>
with chilli plum sauce	
<b>Fish Tacos (2)</b>	<b>19.9</b>
with aioli coleslaw and guacamole, finished with fresh chilli, coriander and lime	
Upgrade to a main meal (3 tacos) +\$7.5	
<b>Hickory Smoked Pulled Brisket Tacos (2)</b>	<b>20.9</b>
served on chipotle aioli slaw and finished with guacamole, fresh chilli, coriander and lime	
Upgrade to a main meal (3 tacos) \$8.5	
<b>Chicken Wings (gf)</b>	<b>(6) 16.9 (12) 24.9</b>
served with blue cheese sauce	
<b>your choice of:</b> honey sriracha and sesame, buffalo or hickory bbq	

# SALADS

<b>Caesar Salad (gfa)</b>	<b>24.9</b>
chopped baby cos, rasher bacon, house-made croutons, shaved parmesan, boiled egg and caesar dressing	
<b>Thai Beef Salad (gfa)</b>	<b>26.9</b>
sliced grilled rib fillet, capsicum, shredded carrot, cherry tomato, cucumber, red onion, crushed peanuts, coriander and basil tossed in a thai coriander and sweet chilli dressing topped with crispy noodles	
<b>Crispy Pork Belly Salad (gf)</b>	<b>27.9</b>
caramelised pear, lychee & walnut, roasted pumpkin, caramelised onion, sweet balsamic lychee dressing	
<b>Add a topper:</b> avocado \$4, grilled chicken \$7, crispy chicken \$7, calamari \$7, grilled prawns \$8	

# SCHNITZEL

<b>The Classic Schnitzel</b>	<b>27.9</b>
housemade panko crumbed	
<b>Traditional Parmy</b>	<b>32.9</b>
with napoli sauce, diced ham and mozzarella	
<b>The Outback Parmy</b>	<b>33.9</b>
with bbq sauce, rasher of bacon, mozzarella and a fried egg	
<b>Banger Parmy</b>	<b>33.9</b>
with bbq sauce, red onion, chorizo sausage, pepperoni and mozzarella	
<b>Holy Moly Parmy</b>	<b>34.9</b>
with bacon, avocado and hollandaise	
<i>All served with your choice of 2 sides (chips, house salad, mashed potato, rosemary kipfler potatoes, buttered vegetables, coleslaw) and your choice of sauce</i>	

<b>EXTRAS</b>			
<b>GF Bread/Base</b>	<b>3.0</b>	<b>Rosemary Kipfler Potatoes</b>	<b>5.0</b>
<b>Extra Sauce</b>	<b>2.0</b>	<b>Side House Salad</b>	<b>5.0</b>
<b>Avocado</b>	<b>4.0</b>	<b>Crispy Chicken</b>	<b>7.0</b>
<b>Dairy Free Cheese</b>	<b>3.0</b>	<b>Grilled Prawns</b>	<b>8.0</b>
<b>Fried Egg</b>	<b>4.0</b>	<b>Grilled Chicken</b>	<b>7.0</b>
<b>Bacon</b>	<b>4.0</b>	<b>Szechuan Pepper Calamari</b>	<b>7.0</b>
<b>Onion Rings</b>	<b>5.0</b>	<b>Creamy Garlic Prawns</b>	<b>8.0</b>

# MAINS

<b>Portobello Mushrooms (v)</b>	<b>27.9</b>
stuffed with semi-dried tomatoes, capsicum, feta and fresh basil served with sweet potato fries and salad	
<b>Bangers and Mash</b>	<b>27.9</b>
thick premium pork sausages served on creamy mash potato finished with onion gravy and green peas	
<b>Spaghetti Beef Bolognaise</b>	<b>29.9</b>
served in a rich tomato and basil sugo garnished with freshly shaved parmesan cheese and green shallots	
<b>Chicken Fettuccine Carbonara</b>	<b>30.9</b>
sauteed rasher bacon, sliced mushrooms, onion and garlic, tossed with fettuccine in a creamy white sauce	
<b>Pumpkin Ravioli (v)</b>	<b>31.9</b>
pumpkin, burnt sage, cashew butter, baby spinach and feta	
<i>Add: grilled chicken \$7, prawns \$8</i>	
<b>Asian Style Chicken and Avocado Rice Bowl (gf)</b>	<b>32.9</b>
with grilled marinated chicken breast, sliced avo, blanched broccolini, cabbage, carrot, shallots and red onion topped with kewpie mayo, sweet soy sauce and sesame seeds	
<b>Creamy Butter Chicken</b>	<b>32.9</b>
served on basmati rice garnished with riata, green onions and a poppadom	
<b>12 Hour Slow Cooked Lamb Shank</b>	<b>36.9</b>
tender 12 hour slow cooked lamb shanks in red wine gravy served with creamy mash potato and buttered vegetables finished with red wine jus	
<b>Add:</b> extra shank \$10.90	
<b>Classic Chicken Oscar (gfa)</b>	<b>37.9</b>
marinated chicken breast, garlic prawns and avocado, topped with hollandaise sauce over mashed potato and buttered vegetables	
<b>Beef Scallopini (gf)</b>	<b>37.9</b>
thin-sliced beef tenderloin, fresh sage and bacon in a creamy garlic sauce over mashed potatoes and buttered vegetables	
<b>Crispy Skinned Slow Cooked Pork Belly</b>	<b>37.9</b>
served on kipfler potatoes and buttered vegetables with a side of red wine jus	
<b>USA BBQ Pork Ribs</b>	<b>49.9</b>
full rack, chips and salad and your choice of sauce	

# GOURMET PIZZA

<i>vegan cheese and GF available</i>	<i>12"</i>
<b>Classic Margherita (v)</b>	<b>24.9</b>
with napoli sauce, mozzarella and fresh torn basil	
<b>Pepperoni</b>	<b>24.9</b>
with napoli sauce, sliced pepperoni and mozzarella	
<b>Supreme</b>	<b>26.9</b>
with napoli sauce, red onion, mushroom, olives, capsicum, ham, sliced pepperoni, pineapple, mozzarella and oregano	
<b>BBQ Chicken and Mushroom</b>	<b>26.9</b>
with bbq sauce, seasoned chicken, mushrooms, spanish onion, mozzarella and an aioli swirl	
<b>Meat Eater</b>	<b>27.9</b>
with bbq sauce, rasher bacon, seasoned ground beef, red onion, sliced pepperoni, chorizo and mozzarella	

# SEAFOOD

<b>Szechuan Pepper Calamari (gfa)</b>	<b>29.9</b>
with chips, house salad, lemon and aioli	
<b>Crispy Skin Barramundi (gfa)</b>	<b>36.9</b>
pan-seared barramundi with chips, house salad, lemon and tartare sauce	
<b>Peppered Salmon</b>	<b>36.9</b>
with caesar salad and sweet potato fries finished with kewpie mayo	
<b>Seafood Catch</b>	<b>38.9</b>
battered flathead, Szechuan pepper calamari, coconut prawns, crumbed scallops, chips, house salad, lemon and tartare sauce	

# FROM THE GRILL

<b>300g Rump</b>	<b>42.9</b>
Parwan 100% Grass Fed Black Angus Beef from Bacchus Marsh in Victoria	
<b>200g Eye Fillet</b>	<b>46.9</b>
100% Grass Fed Black Angus Beef from Riverina Region NSW	
<b>300g Angus Rib Fillet</b>	<b>47.9</b>
MB2+ 150+ Day Grain Fed Black Angus from Riverina Region NSW	
<b>500g Prime OP Rib on the Bone</b>	<b>56.9</b>
100% Grass Fed Black Angus Beef from Bacchus Marsh in Victoria	
<b>Rump and Ribs</b>	<b>45.9</b>
200g rump and 1/2 rack usa bbq pork ribs	
<i>All served with your choice of 2 sides (chips, house salad, mashed potato, rosemary kipfler potatoes, buttered vegetables, coleslaw) and your choice of sauce</i>	

<b>SHARE PLATE – 1.2KG TOMAHAWK</b>	<b>84.9</b>
MB2+ 200 Day Grain Fed John Dee Black Angus from Warwick QLD includes the choice of 3 sides and 2 sauces	
For cooking perfection, we suggest medium rare to medium, please allow up to 45 minutes to cook. This sear will give your steak the rich golden-brown colour and enhanced flavour.	

<b>Toppers</b>		<b>Sauce</b>
<b>Fried egg</b>	<b>4.0</b>	<b>Gravy, Brandy Peppercorn, Mushroom, Diane, Garlic Cream, Aioli, Hollandaise, Red Wine Jus, Cowboy Butter, Chipotle Aioli</b>
<b>Bacon</b>	<b>4.0</b>	
<b>Onion Rings</b>	<b>5.0</b>	
<b>Szechuan Pepper Calamari</b>	<b>7.0</b>	
<b>Creamy Garlic Prawns</b>	<b>8.0</b>	
		<b>Extra Sauce \$2.00</b>

# IN THE HAND

<i>all served with chips</i>	
<b>Southern Fried Chicken Burger</b>	<b>25.9</b>
southern fried chicken, lettuce, sliced tomato, red onion, crispy bacon and chipotle aioli on a toasted sesame milk bun	
<b>Pulled Brisket Sandwich</b>	<b>25.9</b>
hickory bbq brisket, melted red cheddar, chipotle slaw, on toasted ciabatta	
<b>Lakes Works Burger (gfa)</b>	<b>26.9</b>
200g angus brisket beef patty, bacon, fried egg, red onion, cos lettuce, sliced tomato, beetroot, cheese and lakes sauce on a toasted sesame milk bun	

<b>\$13.90 KIDS MENU</b>	
<i>includes a soft drink, ice cream</i>	
<b>Bolognaise</b>	<b>Fish &amp; Chips</b>
<b>Chicken Nuggets &amp; Chips</b>	<b>6" Ham &amp; Cheese Pizza</b>
<i>swap chips for vegetables \$2 or mash potato \$1</i>	

# DESSERTS

<i>all include ice cream</i>	
<b>Chocolate Pudding with strawberries</b>	<b>12.9</b>
<b>Sticky Date Pudding</b>	<b>12.9</b>