

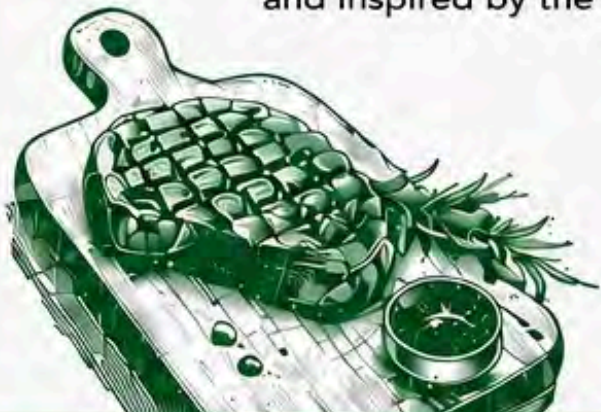
— WINDAROO LAKES —

LUNCH MENU

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

Our chefs are now creating new specialty items for lunch 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.

LUNCH

EVERYDAY
11AM - 2:30PM

DINNER

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



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



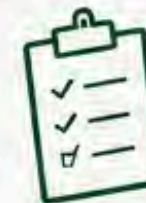
USE SPECIALTY ITEMS TO KEEP THE VENUE EXCITING



MAINTAIN QUALITY WITHOUT REBUILDING AN OVERSIZED MENU



FRESH. EXCITING. ALWAYS EVOLVING.



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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



*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

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

SALADS

Caesar Salad (gfa) chopped baby cos, rasher bacon, house-made croutons, shaved parmesan, boiled egg and caesar dressing	24.9
Thai Beef Salad (gfa) 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	26.9
Crispy Pork Belly Salad (gf) caramelised pear, lychee & walnut, roasted pumpkin, caramelised onion, sweet balsamic lychee dressing Add a topper: avocado \$4, grilled chicken \$7, crispy chicken \$7, calamari \$7, grilled prawns \$8	27.9

SCHNITZEL

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

SIDES	Small	Large
Thick Cut Battered Fries with your choice of sauce	6.5	11.0
Seasoned & Salted Potato Wedges with chilli plum sauce and sour cream	6.5	11.0
Shoestring Fries with your choice of sauce	6.5	11.0
Crispy Sweet Potato Fries with garlic aioli	6.5	11.0
Beer Battered Onion Rings with chipotle aioli	7.5	13.0

MAINS

Battered Flathead with chips, house salad, lemon and tartare sauce	22.9
Chicken and Camembert Filo with chips, house salad and a side of hollandaise sauce	24.9
Crispy Baked Lamb Parcel tender slow cooked lamb in a savoury brown gravy wrapped in crispy pastry served with chips, house salad, house made creamy thyme and dijon sauce	26.9
Coconut Prawns (8) with chips and house salad and a choice of sauce	25.9
Bangers and Mash thick premium pork sausages served on creamy mash potato finished with onion gravy and green peas	27.9
Spaghetti Beef Bolognaise served in a rich tomato and basil sugo garnished with freshly shaved parmesan cheese and green shallots	29.9
Creamy Butter Chicken served on basmati rice garnished with riata, green onions and a poppadom	32.9
Szechuan Pepper Calamari (gfa) with chips, house salad, aioli and lemon	27.9
Portobello Mushrooms (v) stuffed with semi-dried tomatoes, capsicum, feta and fresh basil served with sweet potato fries and salad	27.9
Asian Style Chicken and Avocado Rice Bowl (gf) with grilled marinated chicken breast, sliced avocado, blanched broccolini, cabbage, carrot, shallots and red onion topped with kewpie mayo, sweet soy sauce and sesame seeds	32.9
Peppered Salmon with caesar salad and sweet potato fries finished with kewpie mayo	36.9
Crispy Skin Barramundi (gfa) pan-seared barramundi with chips, house salad, lemon and tartare sauce	36.9
Seafood Catch battered flathead, Szechuan pepper calamari, coconut prawns, crumbed scallops, chips, house salad, lemon and tartare sauce	38.9
Classic Chicken Oscar (gfa) marinated chicken breast, garlic prawns and avocado, topped with hollandaise sauce with chips and house salad	37.9
USA BBQ Pork Ribs full rack	49.9

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

FROM THE GRILL

200g Rump Parwan 100% Grass Fed Black Angus Beef from Bacchus Marsh in Victoria	29.9
300g Rump Parwan 100% Grass Fed Black Angus Beef from Bacchus Marsh in Victoria	42.9
200g Eye Fillet 100% Grass Fed Black Angus Beef from Riverina Region NSW	46.9
300g Angus Rib Fillet MB2+ 150+ Day Grain Fed Black Angus from Riverina Region NSW	47.9
500g Prime OP Rib On The Bone 100% Grass Fed Black Angus Beef from Bacchus Marsh in Victoria	56.9
Rump and Ribs 200g rump and 1/2 rack usa bbq pork ribs <i>All served with your choice of 2 sides (chips, house salad, rosemary kipfler potatoes, coleslaw) and your choice of sauce</i>	45.9

SHARE PLATE – 1.2KG TOMAHAWK	84.9
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.	

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

IN THE HAND

<i>all served with chips</i>	
BLAT bacon, lettuce, avocado and tomato served on thick cut toast with aioli	24.9
Birdie Wrap garlic and parmesan crumbed chicken tenderloins, cos lettuce, tomato, red onion, cheese and chipotle aioli in a 12" tortilla wrap	24.9
Southern Fried Chicken Burger southern fried chicken, lettuce, sliced tomato, red onion, crispy bacon and chipotle aioli on a toasted sesame milk bun	25.9
Pulled Brisket Sandwich hickory bbq brisket, melted red cheddar, chipotle slaw, on toasted ciabatta	25.9
Lakes Works Burger (gfa) 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	26.9

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

DESSERTS

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