



THE
lakes
RESTAURANT



Member Benefits

MEMBER DISCOUNTS:

Use your Ainslie Group membership card to receive the 'members only (M)' discount and earn additional loyalty points on your purchase.

SENIOR DISCOUNTS:

Present your ACT Seniors Card to receive an additional 5% discount on members pricing.
*Non-members receive 5% discount on regular pricing. Some menu items excluded.

POINT PAY:

Use your accumulated loyalty points to make food and beverage purchases.

To Start

		G	M
WARM TURKISH BREAD	Freshly baked turkish loaf served with butter	4.5	4.0
GARLIC BREAD	Sliced baguette bread topped with garlic butter	6.5	6.0
HERB GARLIC BREAD	Sliced baguette bread topped with garlic butter & herbs	7.0	6.5
CHEESY GARLIC PIZZA BREAD	9 Inch pizza base with roasted garlic & mozzarella cheese	12.0	10.0
SOUP OF THE DAY	Fresh homemade soup served with turkish bread	12.0	10.0

To Share

			G	M
NATURAL OYSTERS 	Served on rock salt with lemon wedges	Half Dozen	22.0	20.0
		Dozen	38.0	36.0
		Add red wine & shallot vinegar		3.0
KILPATRICK OYSTERS 	With bacon and worcestershre sauce on rock salt	Half Dozen	24.0	22.0
		Dozen	40.0	38.0
MEDITERRANEAN MEZZE	Warm turkish bread, hummus & beetroot dip, jumbo kalamata olives, spicy chicken skewers, crumbed cheesy sticks & prawns wrapped in wonton style pastry		34.0	32.0



Vegetarian

		G	M
CURRIED DHAL GF VN	Red lentil dhal with chilli, coriander, potato, carrot, peas & spinach served with jasmine rice	24.0	22.0
MUSHROOM STACK GF	Slow roasted field mushrooms with creamy parmesan polenta & asparagus, topped with persian fetta cheese, petit herbs & balsamic dressing	24.0	22.0

Pasta

LINGUINI BOLOGNESE	Classic tomato and beef bolognese topped with shaved parmesan cheese	19.0	17.0
CHICKEN LINGUINI	Pan fried chicken, semi dried tomato, mushroom & spinach, tossed in creamy seeded mustard sauce topped with parmesan cheese	28.0	26.0
	Gluten free pasta		2.0

Something Light

ZEUS SALAD GF	Avocado, carrot, beetroot, cucumber, tomato, onion, snow pea sprouts, artichoke and mixed lettuce tossed in our house seeded mustard dressing	20.0	18.0
	Add chicken breast	8.0	7.0
SEAFOOD BASKET	Tempura fish fillet, crumbed scallop, prawn cutlet, squid rings & surimi bites served with house fries, salad & tartare sauce	24.0	22.0
BEER BATTERED FLATHEAD	Golden fried flathead fillets served with house fries, garden salad, tartare sauce and fresh lemon	23.0	21.0

Sides

	G	M
GARDEN SALAD	5.0	4.5
MASHED POTATO	4.0	3.5
STEAMED RICE	4.0	3.5
HOUSE FRIES	9.0	8.0
ONION RINGS	10.0	9.0
STEAMED VEGETABLES	8.0	7.0

VN Vegan **GF** Gluten Free

Please advise staff upon ordering if you are placing separate orders for the one table

Mains

		G	M
GRILLED CHICKEN GF	Char grilled chicken breast marinated in lemon, coriander & chilli served with mashed potato, broccolini & thai dressing	24.0	22.0
CHICKEN SCHNITZEL	Freshly crumbed chicken breast served with house fries & garden salad or vegetables	22.0	20.0
CHICKEN PARMIGIANA	Freshly crumbed chicken breast topped with homemade napolitano sauce, ham and melted mozzarella cheese. Served with house fries & garden salad or vegetables	24.0	22.0
BARRAMUNDI GF	Pan fried barramundi on creamy mashed potato. Served with broccolini & blistered cherry tomatoes topped with white wine cream sauce & herbs	30.0	28.0
BBQ PORK CUTLET	Char grilled pork cutlet marinated in balsamic, tomato, sugar & mustard. Served with mashed potato & broccolini or house fries & salad	30.0	28.0
LAKES' FAMOUS PADDIES CHICKEN	Pan fried chicken tenderloins, bacon, onion and mushrooms finished in a whisky cream sauce. Served with steamed rice or house fries	27.0	25.0
LAMB LOIN	Char grilled lamb loin on a tomato & olive potato cake with asparagus & broccolini. Drizzled with red wine jus & béarnaise sauce	36.0	34.0

A Litte Fancy

DUTTON PARK DUCK

Confit of duck leg in five spices, pan fried duck breast on parsnip mash, wilted spinach & cointreau jus

G 38.0 / **M 36.0**

TRIO OF THE OCEAN

Grilled atlantic salmon, red snapper and tiger prawns on a tomato & olive cake. Served with seasonal greens & topped with chive & champagne cream sauce

G 38.0 / **M 36.0**

VEAL CUTLET

Char grilled veal cutlet on creamy mashed potato. Served with seasonal greens & topped with creamy sautéed forest mushrooms & red wine jus

G 40.0 / **M 38.0**

Grill

Sourced locally, The Lakes' hormone free quality beef comes from grain fed cattle raised on natural pastures. By ensuring only the best practices for our beef, The Lakes delivers a full flavoured product for the ultimate dining experience.

200G RUMP

250G EYE FILLET

300G PORTERHOUSE

300G SCOTCH FILLET

350G RUMP

400G RIB EYE

*Please be mindful of waiting times on busy nights.
All steaks are cooked to order and accompanied with one sauce,
house fries and salad or seasonal vegetables*



G M

20.0 18.0

36.0 34.0

31.0 29.0

32.0 30.0

27.0 25.0

38.0 36.0

Sauces

RED WINE JUS  · GRAVY  · PEPPERCORN  · MUSHROOM  · CREAMY GARLIC  · BEARNAISE · HOLLANDAISE

REEF SAUCE

Prawns in peppercorn sauce

9.0 8.0

Dessert

WHITE CHOCOLATE & PECAN TARTLET

Topped with vanilla ice cream and caramel syrup

13.0 11.0

STICKY DATE PUDDING

Served with fresh cream

12.0 10.0

