



LAKEVIEW RESTAURANT

Mercure Clear Mountain

AUTUMN DINNER MENU

Small Plates

Herb bread	Parmesan & garlic paddle bread VG DF O	12
Soup	House made soup with crusty breads GF	16
Caprese salad	Heirloom tomato, buffalo mozzarella, fresh basil & balsamic GF V	18
Pork belly	Grilled marinated, papaya salad, toasted peanuts & Nougat GF DF	20
Calamari	Garlic seasoned flour, fresh lemon & aioli GF	24

Large Plates

Stuffed zucchini	Roasted pumpkin stuffed zucchini, toasted nuts & pomegranate VG GF	30
Prawn linguini	Tomato & prawn linguini, capers, olives & oregano DF	32
Wild Barramundi	Grilled, New season kipfler potatoes, Hinterland Greens lemon myrtle butter, & pickled fennel GF	38
Chicken breast	A La Plancha, Eringer mushroom, broccolini, corn puree, thyme jus GF	40
Black Angus	300g Sirloin cut, Grain fed, roasted carrots, potato roesti, pan jus	56

For The Table

Garden salad with citrus dressing	DF GF VG	12
Garlic tossed seasonal greens	VG GF	12
Herb Roast potatoes	GF	14
Miso Grilled mushrooms	VG GF	14
Rustic cut chips with a choice of aioli or tomato sauce	DF V	10

Desserts

Vanilla ice-cream	choice of salted caramel, raspberry, or chocolate topping	10
Seasonal fruits	wild berry sorbet GF VG	16
Affogato	Naples biscuits & choice of Frangelico, Kahlua, or Baileys	18
Baileys pannacotta	hazelnut crumble, & vanilla tuille	22
crème brulee	Bittersweet chocolate, crunchy toffee skin & raspberries GF	24
Cheese Board	farmhouse selection, winter fruits, toasted nuts and crackers grissini and lavash	28

Dietary Lifestyle: GFO + gluten free | DFO + dairy free | V + vegetarian | VG + vegan | N + contains Nuts | SF + Has shellfish

Please note: This menu incurs a 15% surcharge on Sundays and public holidays