



BAR • DINING • EVENTS

DAY DINING MENU

House Cured Akaroa Salmon Bagel – 17

Toasted bagel, cream cheese, poached egg and garden salad. DFA

Cinnamon Dusted French Toast – 19

Grilled banana- streaky bacon- maple syrup- double cream- crushed toasted pecans.

Smashed Avocado – 19

Cow's milk feta- cherry tomatoes- wilted greens- poached eggs- ciabatta.

Eggs Benny – 20

Streaky bacon or House cured Akaroa salmon- spinach- herbed hollandaise- ciabatta.

Soup of the Day – 15

Please ask your server for today's creation, served w ciabatta & butter. GFA

Lakes Beef Burger – 21

Grilled beef Patty, onion jam, Swiss cheese, mustard, aioli, lettuce and tomato.

Fries and tomato sauce. DFA

Chicken Caesar Salad – 18

Crispy prosciutto, cos, croutons, parmesan, Caesar dressing, anchovies and poached egg. GFA

Garden Gnocchi – 21

Semidried tomato, roast pumpkin, kale, parmesan, pesto. GFA/DFA

Lakes Flatbread Pizza – 18

Please ask your server for today's creation. GFA

Free Range Buttermilk Chicken Wings – 18

Marinated in buttermilk, secret herbs and spices, smoked chipotle sauce, fries and garden salad.

Beef Sliders – 16

Beef patties, Swiss cheese, onion jam, crisp slaw. DFA

Mini Yorkshire Puddings – 16

Filled with ale braised beef cheeks. DF

(GF) gluten free (GFA) gluten free option available on request (DF) dairy free (DFA) dairy free option available on request.
Please note when paying bill by credit card, there will be an additional 2% bank fee