



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 sever 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

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(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**