

LACHLAN'S RESTAURANT CHRISTMAS MENU 2024

ENTRÉE

Bruschetta **V** \$14
Toasted Cantina sourdough, heirloom tomatoes, basil & Persian feta

Prawn Cocktail **DF GF** \$18
Cooked prawns tossed in Marie Rose sauce, served with lettuce

Pumpkin Arancini **GF VG** \$16
Risotto cooked with Japanese pumpkin, herbs and spices, served with napolitana sauce

Chicken Katsu Bao (2 pieces) \$14
Japanese-style crumbed chicken served in charcoal Bao with sriracha mayo & slaw

Beetroot Cured Salmon **DF GF** \$18
48hr gourmet cured salmon with beetroot, orange & spices

MAINS

Chestnut Turkey Breast \$30
Chestnut-stuffed turkey breast, root vegetables and cranberry sauce

Honey-Glazed Leg Ham **DF GF** \$27
Honey-glazed ham with baby potatoes, grilled pineapple and port jus

Pan-Fried Salmon **GF** \$30
Pan-fried salmon fillet with mashed potatoes and mango salsa

Butter Chicken \$28
Tandoori chicken cooked in creamy tomato sauce, seasoned with dried fenugreek, served with rice & poppadums

Veal and Mushroom Fricassee **GF** \$30
Thinly sliced veal fillet, served with creamy forest mushroom sauce

150 Day Grain-Fed Sirloin 200gm **GF** \$34
served with chips & salad. Choice of red wine jus/mushroom sauce

Wild Mushroom Risotto **GF** \$26
Served with spinach leaves and shaved parmesan

Lentil Burger **VG** \$22
Vegan lentil patty served with beetroot hummus, coleslaw & chips

DF Dairy free **GF** Gluten free **VG** Vegan **V** Vegetarian

Lachlan's
AT LAKESIDE



LACHLAN'S RESTAURANT CHRISTMAS MENU 2024

SIDES

French Fries	\$8
Steamed vegetables	\$8
Garden salad	\$8
Garlic bread	\$8

DESSERTS

Christmas pudding with rum custard	\$14
Pavlova with passion fruit and berry coulis GF	\$14
Apple and raisin crumble, roasted almonds and cinnamon cream	\$14

DF Dairy free GF Gluten free VG Vegan V Vegetarian

Lachlan's
AT LAKESIDE

