

Group Package Lunch Menu

For Our Secrets Events and Functions

ENTREE

Soup of the Day

Grilled sourdough (GFA)

Duck Liver & Cognac Parfait

Apple & cranberry chutney, chargrilled sourdough (GFA)

Truffle & Local Honey Baked Brie

Beetroot and macadamia toasted focaccia (V)

Casino Style Half Shell Scallops (A)

Roasted capsicum, bacon and parmesan (GF)

Roasted Heirloom Carrots

Noosa black garlic, puffed grains, harissa, hummus, za'taar (GF) (VG) (V)

Coconut & Lemongrass Chicken

Wombok, coriander, lychee, mint, peanut, sesame and ginger (GF)

MAIN

Secrets Leek & Cheese Souffle

With rocket, apple, red onion, cranberries & seeded salad (GF)(V)

Homemade Ricotta Gnudi

Rocky creek mushrooms, pumpkin, sage, local goats cheese (V)

Market Fish (A)

Hummus, roasted grapes, green olive, baby tomato, spiced chickpeas, dukkah, herb oil (GF)

Lamb Shank

Braised lamb shank in a rich tomato sauce, mashed potato, broccolini, dutch carrots (GF)

Farmhouse Country Chicken Pot Pie

Smoked ham, root vegetables, topped with creamy mash and local cheddar (GF)

Please note our menus are seasonal and may change, as we focus on using the freshest locally sourced ingredients. Any updates will be sent to you closer to your event date.

Available Tuesday - Sunday

Minimum of 10 guests

Seating times

- 11am, 11.30am, 1pm, 1.30pm

- 11am or 12pm in Private Spaces

2 COURSE \$60 PER PERSON

3 COURSE \$80 PER PERSON

All packages choose between Alternate meal drops OR Meal choices. Your whole group must choose from the same package.

For the 2-course option, choice of either Entree & Main / Main & Dessert - NOT BOTH

Bookings are essential, with \$100 deposit required & pre order of meals due one week prior to your booking.

ORDER A CAKE FROM \$110

Raspberry & White Chocolate Mud Cake
Chocolate Mud Cake
Black Forest Cake

DESSERT

Sticky Date Pudding

Salted caramel, with Maleny vanilla bean gelato (GF)

Caramelised Banana & Rum Creme Brulee (GF)

Dark Chocolate Torte

Cacao and hazelnut, parsnip ice cream (GF)

Vegan Apple & Rhubarb Crumble

Cinnamon, toasted oats and rice malt syrup, coconut milk ice cream (VG)

KIDS MENU

\$20PP

Nuggets & Chips

served with Ice-cream as dessert

Spaghetti Bolognese

served with Ice-cream as dessert

15% Surcharge on Public Holidays | 1.2% Surcharge for usage of card transaction

Our kitchen team take the utmost care in preparing the menu items, however they work in an environment that comes into contact with some allergens. We advise you to notify our staff of any allergies. Thankyou for your understanding.

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(GF) Gluten free
(GFA) Gluten free available
(VA) Vegetarian available

(V) Vegetarian
(VG) Vegan
(VGA) Vegan Available

