

CELEBRATE

*With Us*Book your next Event
07 5478 5888

Lunch

Tuesday to Sunday - 11:00 am - 2:15 pm

ALL DAY

*Desserts*Tuesday to Sunday
8:00 am - 4:00 pm

ENTREE

Soup Of The Day \$18

Grilled sourdough (GFA)

Truffle & Local Honey Baked Brie \$26

Beetroot and macadamia, toasted focaccia (V)

Roasted Heirloom Carrots \$19

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

Duck Liver & Cognac Parfait \$22

Apple and cranberry chutney, chargrilled sourdough (GFA)

Casino Style Half Shell Scallops (A) \$25

Roast capsicum, bacon and parmesan (GF)

Tempura Mooloolaba Prawns (A) \$25

Tomato, olive and basil, preserved lemon aioli (GF) (DF)

Coconut & Lemongrass Chicken \$22

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

SIDES

Crispy Coated Fries \$12

With aioli (GF)

Simple Salad \$12

Blue dog farm leaves, shallot, macadamia, house dressing (GF) (DF)

Baby Vegetables \$12

In herb butter (GF)

MAIN

Secrets Leek & Cheese Souffle \$33

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

Handmade Beef Burger \$32

Oakleaf, tomato relish, pickles, bacon aioli, smoked cheese, toasted milk bun and fries (GFA)

Charred Baby Broccoli \$28

Ancient grains, heirloom tomato, beetroot, green olive, pumpkin, muhamarra, blue dog farm leaves (VG) (GF) (V)

Homemade Ricotta Gnudi \$33

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

Lamb Shank \$45

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

Farmhouse Country Chicken Pot Pie \$28

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

Market Fish (A) \$41

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

Beef Rendang \$41

Overnight braised beef in coconut, chilli and tamarind, steamed rice, cucumber pickle, roasted peanut. (GF) (DF)

KIDS MEALS

Nuggets & Chips \$15

Spaghetti Bolognese \$15

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.*info@secretsonthelake.com.au
www.secretsonthelake.com.au
Ph: 07 5478 5888(GF) Gluten free
(GFA) Gluten free available
(VA) Vegetarian available(V) Vegetarian
(VG) Vegan
(VGA) Vegan Available