

Cabin Menu

CABIN MENU

Available for dinner only. Plated by our chefs and delivered to your door with reheating instructions. Not available Mondays. (Packages to order 2 courses)

SECRETS BBQ HAMPER \$130 PER COUPLE

Everything prepped for you – just fire up the BBQ and cook your meat, sausages and onions, and then simply enjoy. Ask when ordering about adding a bottle of wine from our drinks menu.

Choose your meat:

(1 choice per person)

- Rib Fillet Steak (Surcharge \$5 per steak)
- Chicken Breast (Lemon & Thyme Marinated)
- Salmon Fillet

Choose your 1 pack of sausages per couple:

Beef, chicken or Pork

Choose your bread to share per couple:

Garlic Bread or a French Stick
(add \$5 for GF)

Choose a dessert each:

(comes with cream and ice-cream)

- Chocolate pudding with sauce
- Sticky date pudding with sauce (GFA)
- Apple pecan cake

The BBQ Hamper also comes with:

- Garden salad & home-made coleslaw
- Baked potatoes with sour cream
- Onions
- Sauces

SECRETS PICNIC HAMPER \$75 PER COUPLE

All baskets come with water, fruit, chocolate & soft drink/juice of your choice.

- Would you prefer ham/chicken & salad baguettes? Or one of each?
- You can have a choice of a cake each:
 - - Baked Cheesecake
 - - Carrot Cake
 - - Orange Almond Cake (GF, DFA)
 - - Chocolate Flourless Cake, Served with chocolate ganache & toasted hazelnuts (GF)

ENTREE

Soup of the Day \$18

Grilled sourdough (GFA)

Duck Liver & Cognac Parfait \$22

Apple and cranberry chutney, chargrilled sourdough

Coconut & Lemongrass Chicken \$22

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

Mooloolaba Prawns (A) \$25

Watermelon, olive, local buffalo feta, tomato, garden herbs, holistic hives hot honey, pork crackle. (GF)

MAIN

Secrets Leek & Cheese Souffle \$33

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

Beef Rendeng \$42

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

Farmhouse Country Chicken Pot Pie \$30

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

Lamb Shank \$46

Sous vide Lamb shank, baba ghanoush, potato rosti, baby broccoli, smoked almonds, pomegranate jus (GF)

Home Made Ricotta Gnudi \$33

Rocky creek mushrooms, pumpkin, sage, little white goats cheese (V)

Hot Smoked Salmon Caesar (A) \$30

Hot smoked salmon, prosciutto, free range egg, sourdough croutons, cos, anchovy, aged parmesan (GFA)

Spaghetti Bolognese \$30

Slow-cooked beef mince and spaghetti in a tomato and basil sauce, topped with Maleny cheddar

5 Spiced Tofu \$28

Puffed grains, lentil and chickpea tabbouleh, pumpkin, beetroot, green shallot, smoked eggplant (GF)(VG)

DESSERT

Sticky Date Pudding \$18

Salted caramel with whipped cream (GF)

Mango and Coconut Panna Cotta \$18

Lychee and mint salsa, oat crumble (GF) (VG)

Baked Cheesecake \$14

Served w raspberry coulis

Chocolate Flourless Cake \$14

Served with chocolate ganache & toasted hazelnuts (GF)

PLATTERS

Cheese Board for 2 \$50

Selection of Maleny cheeses, quince paste & lavosh (GFA)

Dinner deliveries will be made at approximately between 5.00pm & 5.30pm. Please order by 2:30pm at Reception or by calling (07) 5478 5888 If room is unattended, your meals will be placed in the fridge in your cabin.

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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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

