

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)

Crumbed Maleny Brie \$25

Pear, hazelnuts, tomato, beetroot, noosa black garlic (GF)

Fried Baby Eggplant \$19

Artichoke, miso marinated eggplant, beetroot, pine nut, green olives, pink peppercorn aioli (VG)(GF)

Duck Liver & Cognac Parfait \$22

Apple and cranberry chutney, chargrilled sourdough (GFA)

Fraser Island Crab Bruschetta (M) \$25

Local crab, toasted ciabatta, lemon, avocado, salmon roe

Mooloolaba Prawns (A) \$25

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

Coconut & Lemongrass Chicken \$22

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

SIDES

Crispy Coated Fries \$14

With aioli (GF)

Simple Salad \$12

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

Charred Baby Broccoli \$12

smoked almonds, preserved lemon oil (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)

5-Spiced Tofu \$28

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

Homemade Ricotta Gnudi \$33

Rocky creek mushrooms, pumpkin, sage, little white goat's cheese (V)

Lamb Shank \$46

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

Farmhouse Country Chicken Pot Pie \$30

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

Market Fish (A) \$43

Baby cucumber, Mooloolaba prawns, quinoa, tomato, lemon, dill, shellfish mayo (GF)

Beef Rendang \$42

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

Hot Smoked Salmon Caesar (A) \$30

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

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. Thank you 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

