

Christmas Menu

TUESDAY TO SUNDAY 11.00AM - 2.15PM

Raspberry SPRITZ ONLY $16

ENTREE

Soup Of The Day $18
Creamy Cauliflower and truffle

Goats Cheese Mousse $23
Coffee roasted beetroot, candied hazelnuts, salsa verde

Fried Baby Eggplant $19
Artichoke, miso marinaded 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

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)

SHARE BOARDS

Cheese Board for two $45

MAIN

Apple and Fig Stuffed Turkey $42
Potato rosti, baby brocolli, redcurrent jus

Coca-cola Glazed Ham $42
Potato rosti, baby brocolli, cauliflower cheese sauce

Secrets Leek & Cheese Souffle $33
With rocket, apple, red onion, cranberries & seeded salad (GF)(V)

Hot Smoked Salmon Caesar *(A)* $30
Hot smoked salmon, prosciutto, free range egg, sourdough croutons, cos, anchovy, aged parmesan (GFA)

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)

Kaeng Lueng $36
Yellow curry of tofu, eggplant, pumpkin, heirloom tomatoes and chickpeas, with steamed rice

Handmade Beef Burger $32
Oakleaf, tomato relish, pickles, bacon aioli, smoked cheese, toasted milk bun and fries (GFA)

KIDS MEALS

Nuggets & Chips $ 15

Spaghetti Bolognese $ 15

Secrets on the Lake

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.

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

Dessert Menu

TUESDAY TO SUNDAY 8:00AM TO 4:00PM

HOUSE MADE CAKES

Baked Cheesecake **$15**
Served with raspberry coulis

Chocolate Flourless Cake **$15**
Served with chocolate ganache & toasted hazelnuts (GF)

Orange & Almond Cake **$15**
Served with orange syrup & candied orange (GF) (DFA)

Carrot Cake **$15**
With chantilly

DEVONSHIRE TEA **$16**

Freshly baked scones paired with your choice of tea or coffee.

A classic country treat, best enjoyed on the deck while soaking up the stunning lake views.

Plain Scones
Served with home-made strawberry jam & cream

Cinnamon & Raisin Scones
Served with home-made strawberry jam & cream

Savoury Scones
Served with goat's cheese & house chutney

DESSERTS

Sticky Date Pudding **$17**
Salted caramel sauce, Chantilly (GF)
Add Maleny Ice Cream **$4**

Pavlova **$18**
Local strawberries, basil, chantilly, cocoa crumbs

LimoncCello Pannacotta **$17**
Raspberry crush, sesame crumb

Rhubarb & Apple Crumble **$18**
with Coconut Gelato (VG)

Cheese Board for two **$50**
Selection of Maleny cheeses, quince paste, grapes & lavosh (GFA)

COFFEE & CAKE SPECIAL **$16**

Cake of the Day
From our specials board + tea or coffee

ICECREAM

Vanilla Bean - Chocolate - Strawberry

One Scoop **$5**

Two Scoop **$8**

Three Scoop **$11**

Indulge and add a scoop of Locally made Maleny Icecream

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ENTREE

Creamy Cauliflower and truffle Soup
Served with toasted sourdough (GFA) (VGA)

Goats Cheese Mousse
Coffee roasted beetroot, candied hazelnuts, salsa verde

Coconut & Lemongrass Chicken
Wombok, coriander, lychee, mint, peanut, cherry tomatoes, sesame and ginger (GF) (DF)

MAIN

Apple and Fig Stuffed Turkey
Potato rosti, baby brocolli, redcurrent jus

Coca-cola Glazed Ham
Potato rosti, baby brocolli, cauliflower cheese sauce

Secrets Leek & Cheese Souffle
With apple, red onion, cranberries, & seeded salad (GF) (V)

Market Fish *(A)*
Baby cucumber, Mooloolaba prawns, quinoa, tomato, lemon, dill, shellfish mayo (GF)

DESSERT

Pavlova
Local strawberries, basil, chantilly, cocoa crumbs

LimoncCello Pannacotta
Raspberry crush, sesame crumb

Christmas Pudding
Brandy anglaise, orange and blueberry compote

Rhubarb & Apple Crumble
with Coconut Gelato (VG)

Available Tuesday - Sunday
Minimum of 15 guests

Seating Times
11am 2-3 course
11.30am 2-3 course
12pm 2-3 course

2 COURSE $60 PER PERSON
3 COURSE $80 PER PERSON

BOOKINGS ARE ESSENTIAL
$100 - $350 deposit required depending on event.

PRE ORDERS & PAYMENT
These are due 1 week prior to the event date.

For the 2-course option, either Entree & Main OR Main & Dessert only.



Book our private airconditioned dining room with designated waitstaff for up to 3 hours
THE HIDEAWAY
for $350 (seats up to 20)

Book our private airconditioned dining room with designated waitstaff for up to 3 hours
THE GALLERY
for $350 (seats up to 45)



DRINKS — Optional

Soft Drink & Coffee Package — $12PP
1 x Soft Drink + 1 x Tea or Coffee

Beverage Package — $18PP
1 x Beer or Wine + 1 x Tea or Coffee

KIDS MENU — $20PP

Nuggets & Chips
Served with Ice-cream as dessert

Spaghetti Bolognese
Served with Ice-cream as dessert

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