



### *to Start and Share*

Organic bread selection, with olive oil (O,V,VG, GF)	\$12.50
Wild rice with beetroot, fresh curd and pine nuts (O,V,VG)	\$25.00
Potato, zucchini and fresh curd gratin served with seasonal green salad and melba toast (O,V)	\$23.00
Roasted pumpkin, semi dried tomato, rocket and pine nut salad with seeded mustard dressing (O,V,GF,VG)	\$22.00
Pan fried Tasmanian lamb tenderloin fillet <sup>1</sup> served on quinoa, tomato, seasonal greens and olives (GF)	\$28.00
Beef roulade served on cauliflower puree with apple, served with a red wine jus (O,GF)	27.00

O: Organic / V: Vegetarian / VG: Vegan / GF: Gluten Free



### *the Main Affair*

Daily prime cut organic steak <sup>3</sup> with potato sarladaise, vegetable bundle and red wine jus (O,GF)	\$55.00
Marinated chicken fillet <sup>1</sup> with oregano, lemon and thyme, served on root vegetables (O,GF)	\$45.00
Grilled Tasmanian salmon <sup>1</sup> with sweet potato puree and sautéed greens (O,GF)	\$42.00
Creamy home-made potato oat gnocchi with broccoli, lemon zest, pine nuts, peas and mustard (O,V,GF)	\$39.00
Roasted vegetable stack with baked potato and seasonal green (O,V,GF,VG)	\$38.00
Saffron infused organic cauliflower risotto with seasonal vegetables (O,V,GF,VG)	\$35.00

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### *Sweet Temptation*

Seasonal fruit salad served with dessert-style yoghurt or vanilla ice-cream (V, GF)	\$16.00
Organic chocolate and roasted pumpkin pie served with ginger ice cream (V)	\$18.00
Chocolate, chai seed and berry pudding served with chantilly cream (O, V)	\$18.00
Black sticky rice and coconut cream served with mango sorbet (V, VG)	\$18.00

### *Sides*

Roasted Root Vegetable (O,V,GF,VG)	\$14.00
Mashed Potatoes (O,V,GF,VG)	\$14.00
Seasonal Vegetable (O,V,GF,VG)	\$14.00
Seasonal Salad (O,V,GF,VG)	\$14.00

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*1 non-organic items: chicken, fish, lamb, ice-cream.*

*2 fruit and vegetables are local and seasonal, therefore may vary*

*3 please ask wait staff for today's cut*

*All food is freshly made to order, please expect reasonable waiting times*

# WELCOME



Lake St Clair Lodge

TASMANIA

## Restaurant Menu

*Nature's Organic Goodness*