

VIST US FOR
Breakfast
Tuesday to Sunday
8:00 am - 10:15am

Lunch

Tuesday to Sunday - 11:00 am - 2:30 pm

WE SERVE
All Day Desserts
Tuesday to Sunday
8:00 am - 4:00 pm

ENTREE

Soup of the day \$ 16
(GFA)

Bread & Dips \$ 16
2 dips with pita bread
(GFA)

Baked Brie \$ 22
w red currant & apricot jam, toasted focaccia
(GFA)

Corn Ribs \$ 22
Crispy fried corn tossed in garlic butter,
chipotle sour cream (GF)

Secrets Salad \$ 24
Roast sweet potato, baby beetroot, Spanish
onion, cherry tomato, semi dried tomato,
rocket, honey mustard dressing, za'atar
(GF) (V) +\$ 8
Add Haloumi +\$ 8
Add Feta +\$ 8
Add Chicken +\$ 8

Secrets Leek & Cheese Souffle \$ 24
w apple, cranberries & seeded salad
(GF)(V)

Lamb Ribs \$ 24
Roast capsicum & walnut Muhammara, citrus
yogurt, pistachio dukkha (GF)

KIDS MEALS

Nuggets & Chips \$ 15

Fish & Chips \$ 15

SIDES

Bowl Of Fries \$ 12
w aioli

Steamed Greens \$ 12

MAIN

Karaage Rice Bowl \$30
Honey sriracha chicken, pickled cucumber,
Japanese mayo, steamed rice, coriander &
shallots

Coconut Vegetable Curry \$32
Thai red curry, coconut, green beans,
capsicum, carrot, broccoli, sweet baby corn,
lychees, Thai basil, jasmine rice (VG) (V) (GF)
Add Chicken +\$8

Lamb Shank \$40
Braised lamb shank, mash potato, steamed greens,
gremolata & red wine jus (GF)

Pan Fried Barramundi \$39
Buttered chat potatoes, Mediterranean
tomatoes, olives, fennel, lemon, watercress
(GF)

Wagyu Beef Burger \$ 30
Wagyu beef patty, pickles, lettuce, tomato,
beetroot, swiss cheese, mustard aioli, smokey
bbq sauce, brioche bun (GFA), side of fries
Add bacon +\$8

Vegetarian option available
Roasted carrot, kale & chickpea patty (VGA)

Grilled Chicken Burger \$30
Char grilled chicken breast, lettuce, tomato,
Spanish onion, pineapple chimichurri, mustard aioli,
toasted Turkish roll (GFA), side of fries
Add bacon +\$8

Vegetarian option available
Roasted carrot, kale & chickpea patty (VGA)

Prawn & Chorizo Linguine \$39
Mooloolaba prawns, chorizo, tomato, garlic,
white wine, lemon, chervil

Grazing Board for Two \$90
A selection of cured meats, smoked salmon, dips,
cheese and olives, served with lavosh (GFA)



info@secretsonthelake.com.au
www.secretsonthelake.com.au
Ph: 07 5478 5888

15% Surcharge on Public Holidays

(GF) Gluten free
(GFA) Gluten free available
(VA) Vegetarian available

(V) Vegetarian
(VG) Vegan
(VGA) Vegan Available