



# Cabin Menu

Secrets Guests

## Secrets BBQ Hamper from \$95 per couple

Everything prepped for you – just fire up the BBQ and cook your meat, sausages and onions, and then simply enjoy. Why not add a bottle of wine from our drinks menu (prices vary)!

Delivered approximately 6.00pm. Please order by 3pm

### Choose your meat:

(1 choice per person)

- Rump Steak (add \$5 per person)
- Rib Fillet Steak (add \$5 per person)
- Chicken Breast (or)
- Salmon Fillet

### Choose your 1 pack of sausages per couple:

Chicken, Beef or Pork

### Choose your bread to share per couple:

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

### Choose a dessert choice each:

(comes with cream and ice-cream)

- Chocolate Pudding with sauce
- Sticky Date Pudding with sauce (or)
- Apple Pecan Cake.

The BBQ Hamper also comes with:

- Garden Salad OR Home-made Coleslaw (add \$5 to have both salads)
- Baked Potatoes with Sour Cream
- Onions
- Sauces

## Meal to your Room (separate dish prices)

Available dinner. Plated up by our chefs and delivered to your door with reheating instructions. Not available Mondays. Dinner orders need to be in by 3pm to be delivered at approximately 6pm. (Escape Package to order 2 courses)



## Entrees

**Soup of the Day** \$14  
w grilled turkish bread (GFA)

**Kenilworth Vintage Cheddar & Leek Soufflé** \$20  
w rocket, apple & pine nut salad (GF)(V)

**Miso Stuffed Mushrooms** \$18  
w garlic & soy glaze (GF)(V)(VG)

**Anti-Pasto Platter** \$20  
w house made dips, melbas, olives, cured meats & local cheese (GFA)

## Main Course

**Secrets Slow Cooked Lamb Shank** \$30  
w truffle mash, broccolini & jus (GF)

**Roasted Vegetable Penang Curry** \$28  
w cauliflower, sweet potato, spinach, mushroom, cashews & steamed Jasmine rice (V)(VG)(GF)

**Seared Duck Breast** \$35  
w pumpkin puree, caramelised onions, roasted kipfler potatoes, horseradish crème fraiche & jus (GF)

**Aldy Salad** \$20  
w chickpeas, cranberries, pine nuts, tomato, cucumber, seasonal veg, avocado & house dressing (VG)(GF)

Add Chicken \$4  
Add Feta \$3

## Desserts

**Espresso Martini Brûlée** \$16  
w coconut & nut crumble, fresh blackberries (GF)

**Basil Panna Cotta** \$16  
w ginger & macadamia crumb, strawberry salsa, balsamic syrup (GF)

**Apple Strudel** \$16  
spiced apples in crisp filo pastry w vanilla bean gelato, cardamon anglaise & walnut brittle crumb

**Secrets Cheese Board** \$24  
A selection of local cheeses, apple & pear chutney, truffle melbas, fresh seasonal fruit, & quince paste (GFA)

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

(V) Vegetarian  
(VG) Vegan  
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