

Secrets Lunch Menu



ENTREES

Bread & Dips

2 dips w toasted turkish (GFA) \$12

Cheese Board for Two

selection of Maleny cheeses, Port wine jelly, fresh seasonal berries & lavosh (GFA) \$30

Soup of the Day

w sourdough (GFA) \$16

Secrets Leek and Cheese Souffle

in a creamy seeded mustard sauce served w green apple, pinenut, local salad greens & cranberries (V, GF) \$22

Buffalo Chicken Wings

crispy chicken wings tossed in buffalo sauce served w ranch (GF)
6 wings \$14
12 wings \$20

Falafel Salad

Hummus, falafel, tomato, cucumber, mint, coriander & greek yoghurt (V, GF, VGA) \$23

Secrets Grazing Board for two

An always evolving selection of smoked salmon, cured meats, dips, cheeses, olives & chefs add ons (GFA) \$75

MAINS

Wagyu Beef Burger

wagyu beef patty, cheese, oak lettuce, tomato, beetroot, pickle, smokey BBQ sauce & mayo on a brioche bun served w a side of fries (GFA) \$26

Add Bacon + \$6

Black Mussels

steamed South Australian black mussels, white wine, chilli, garlic & tomato w grilled sourdough (GFA) \$30

Braised Lamb Shank

slow cooked lamb shank, thyme infused mash, broccolini, tomato & red wine reduction & crispy parsnip (GF) \$36

Fish of the Day

crab & soba noodle salad, fresh herbs, red chilli Nahm Jim & crispy shallots \$36

Pasture Raised 100-day Grain Fed Charred Eye Fillet

200g eye fillet, potato rosti, Swiss brown mushrooms, blistered cherry tomatoes, broccolini, Dianne butter & jus (GF) \$45

Polenta & Veggie Stack

Layers of a potato rosti, eggplant, zucchini, red pepper, fluffy polenta, & pesto (GF, V, VGA) \$32

SIDES

Bowl of Fries

served w tomato sauce or garlic aioli (GF) \$10

15% Surcharge on Public Holidays | 1.1% Surcharge for usage of card transaction

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

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