

Available Tuesday - Sunday

Minimum of 10 guests

Seating times - 11am or 1pm

2 Course \$50 per person 3 Course \$65 per person

All packages can choose between;

- Alternate meal drop OR
- Pre-order meal (selections must be sent to us one week prior to the booking day).

Your whole group must choose from the same package.

- 2-course options, either Entree & Main OR Main & Dessert.
- 3 course entree, main & dessert

Bookings are essential, with a \$100 deposit required to confirm & secure your booking. Pre order of meals & balance of your due one week prior to your booking.

Book our private airconditioned dining room with designated waitstaff

"The Hideaway" for \$350 (seats 20)

Order a Celebration Cake from \$105



ENTREE:

Soup

roast tomato, basil & parmesan served with toasted ciabatta (GFA)

Secrets Salad

oak lettuce, radish, cherry tomato, spanish onion, cucumber, asparagus, fried flatbread with sumac, pine nuts & lemon thyme dressing (GFA, VGA)

Crispy Pork Belly

parsnip apple puree, micro herb salad, jus (GF)

MAIN:

Ricotta Gnocchi

baked ricotta gnocchi, basil & tomato sugo, parmigiano reggiano, with toasted ciabatta (V)

Honey Baked Ham

rich brown gravy, chat potatoes, roast pumpkin, steamed greens, Yorkshire pudding (GFA)

Roast Turkey

red currant jelly, chat potatoes, roast pumpkin, steamed greens, Yorkshire pudding (GFA)

DESSERT:

Croissant Bread & Butter Pudding

caramelised banana, vanilla ice cream, salted caramel

Dark Chocolate Brulee (GF)

fresh strawberries

Secrets Christmas Pudding (GF)

cardamon anglaise, raspberry compote, candied almonds

Vegan Vanilla & Choc Chip Ice Cream Sandwich fresh berries, chocolate sauce, raspberry coulis & candied pistachio

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

info@secretsonthelake.com.au www.secretsonthelake.com.au Ph: O7 5478 5888 (GF) Gluten free

(GFA) Gluten free available

(VA) Vegetarian available

(V) Vegetarian (VG) Vegan

(VGA) Vegan Available