

VIST US FOR

*Breakfast*

Tuesday to Sunday  
8:00 am - 10:30 am

# 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 toasted sourdough  
(GFA)

**Baked Brie** \$ 22

w red currant & apricot jam, grilled pita bread  
(GFA)

**Spiced Fennel & Pumpkin** \$ 22

Char grilled butternut pumpkin on a bed of  
whipped feta, spiced fennel, honey, dill  
(GF)

**Caesar Salad** \$ 22

Baby gem lettuce, bacon, crouton, parmesan,  
boiled egg, caesar dressing (GF) (VA)

Add Avocado or Haloumi **+\$ 8**

Add Chicken **+\$ 8**

**Secrets Leek & Cheese Souffle** \$ 24

w apple, cranberries & seeded salad  
(GF)(V)

## KIDS MEALS

**Nuggets & Chips** \$ 15

**Fish & Chips** \$ 15

## SIDES

**Bowl Of Fries** \$ 12

w aioli

**Steamed Greens** \$ 12

## MAIN

**Pulled Beef Taco (x3)** \$30

Slow cooked beef brisket, green tomato  
verde, coriander, spring onion, sriracha,  
guacamole, pico de galo

**Coconut Chicken Curry** \$32

Coconut, lemongrass, kaffir lime, Thai basil,  
coriander, carrot, green beans, lychee,  
steamed jasmine rice (GF)(DF)

**Lamb Shank** \$40

Braised lamb shank, sweet potato puree, steamed  
greens, fresh chives & red wine jus (GF)

**Pan Fried Barramundi** \$39

Roast chat potatoes, cherry tomatoes,  
asparagus, lemon butter sauce (GF)

**Wagyu Beef Burger** \$ 30

Wagyu beef patty, lettuce, tomato, beetroot,  
cheddar cheese, aioli, smokey bbq sauce,  
sesame seed milk bun (GFA), side of fries  
Add bacon **+\$8**

**Grilled Chicken Burger** \$30

Char grilled chicken breast, lettuce, avocado,  
tomato relish, aioli, sesame seed milk bun (GFA),  
side of fries  
Add bacon **+\$8**

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

**Ricotta Gnocchi** \$34

Baked ricotta gnocchi, rich tomato sugo,  
shaved parmesan cheese, basil pesto,  
toasted sourdough  
(GFA) (V)

**Grazing Board for Two** \$80

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