

LODGE

R E S T A U R A N T • B A R • C A F E

We love spending time with family and friends sharing good food, good drinks and good times. With our experience and our passion for fine food, drinks and service we aim to provide our customers with a great experience time after time.

Matt & Marketa

Specials

Drinks and Nibbles Happy Hour

Tuesday - Saturday 4pm - 5.30pm and Friday & Saturday 8.30pm - 9.30pm

Coffee & Cake Happy Hour - Everyday 3pm - 4pm

Purchase a cake for \$5.5 or more and get your coffee for half price. (Dine in only)

Pasta Special - Lunch and Dinner, Everyday

Pasta with garlic bread from \$20 with a drink purchase. Seafood plus \$3.

Kids Eat Free - From 5pm

when 1 adult has 1 main \$24 or over 1 child can choose from the kids eat free options.

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starters

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| Sourdough <i>with olive oil and balsamic reduction</i> | 6 |
| Herb and garlic bread | 8 |
| Warm marinated olives <i>with chargrilled bread</i> | 12 |
| Trio of dips <i>with chargrilled bread</i> | 15 |

tapas

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| 2 marinated lamb skewers <i>with minted yoghurt {extra sauces 2 / extra skewer 4}</i> | 10 |
| Spiced sweet potato fries and peri peri mayo | 13 |
| Zucchini fries <i>with aioli</i> | 14 |
| Croquettes with potato, spinach and feta <i>with peri peri mayo</i> | 14 |
| Siracha spiced hot wings <i>with sesame seeds and tzatziki</i> | 14 |
| Mushroom arancini with truffle oil, parmesan and aioli | 16 |
| Sautéed prawns and chorizo <i>with garlic, white wine and olive oil</i> | 18 |
| Salt and pepper calamari <i>with aioli</i> | 18 |
| Scallops <i>pan grilled and served with prosciutto, beetroot relish and salmon roe</i> | 19 |
| Antipasto <i>selection of seasonal vegetables, sautéed chorizo & olives, cheeses, cured meats and chargrilled bread</i> | 29 |

burgers

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| Lamb mince patty | 24 |
| <i>with beetroot relish, spinach, tzatziki and sweet potato fries</i> | |
| Wagyu beef mince | 24 |
| <i>with bacon, lettuce, tomato, cheese, caramelised onion, aioli, bbq sauce and beer battered fries</i> | |

pizza

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| Scotch fillet, bacon, roasted capsicum, bbq sauce | 21 |
| Chorizo, chicken chipolata, salami, peri peri mayo | 21 |
| Garlic prawn, calamari, chili, rocket | 22 |
| Spinach, pumpkin, ricotta and sun dried tomato | 21 |
| Margherita fresh tomato, bocconcini and basil | 21 |

main course

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| 300-gram grain fed scotch fillet | 32 |
| <i>with sautéed greens, beer battered fries and red wine jus</i> | |
| Market fresh fish fillet | 32 |
| <i>with wilted spinach, truffled mash potato and lemon</i> | |
| <i>or</i> | |
| <i>a mixed leaf salad with cucumber, tomato, beetroot, almond flakes and feta.</i> | |
| Marinated lamb cutlets | 32 |
| <i>with couscous, ratatouille and tzatziki</i> | |
| Chicken Saltimbocca | 32 |
| <i>pan fried chicken breast cooked with prosciutto, garlic and white wine. Served with char grilled greens.</i> | |
| 1kg braised beef short ribs (for two - please allow 30mins) | 69 |
| <i>prepared with red wine and spices and slow cooked for 6 hours. Served with zucchini fries, aioli and rocket salad.</i> | |

pasta with garlic bread from \$20 with a drink purchase. (Seafood plus \$3).

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| Amatriciana <i>with chorizo, bacon, chilli and olives cooked in napolitana and garlic</i> | 24 |
| Truffled Mushrooms <i>with cream, feta, spinach, garlic and white wine</i> | 26 |
| Roasted pumpkin, olives, spinach and roasted capsicum <i>with a napolitana sauce</i> | 25 |
| Prawn and chili squid <i>with garlic butter</i> | 27 |
| Chicken, sundried tomato, mushroom <i>cooked with garlic and white wine.</i> | 24 |
| Traditional Bolognese <i>with shaved parmesan</i> | 24 |
| Traditional Carbonara <i>with ham, egg, cheese and cream</i> | 24 |

All pastas can be cooked with your choice of rigatoni, gnocchi or spaghetti

sides and extras

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| Rocket, pear and parmesan salad, olive oil, balsamic | 11 |
| Beetroot, spinach, feta and balsamic | 11 |
| Mixed tomato salad with feta and basil | 11 |
| Beer battered fries and aioli | 10 |
| Truffle mashed potato | 10 |
| Sautéed greens with almonds | 11 |
| Aioli / Peri peri mayo | 2 |
| Parmesan / feta / ricotta | 2 |

kids meals Kids can eat for free when 1 adult has a main valued at \$24 or more.

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| Crumbed chicken and chips | 10 | Kids wagyu burger with cheese, | 10 |
| Fried calamari or fish and chips | 10 | tomato sauce and chips | |
| (not available as a Kids Eat Free option) | | | |
| Spaghetti bolognese or napolitana | 10 | | |
| Pizza margherita or pizza with bbq sauce | 10 | | |
| and bacon | | | |

kids desserts

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| Ice cream with a chocolate frog | 2.5 |
| Kids brownie and ice cream | 4.5 |

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Dessert Menu *all desserts are made in house*

Orange and almond cake
with chocolate ganache and vanilla ice cream. GF

Warm triple chocolate brownie
with Belgian chocolate sauce, strawberry and vanilla ice cream.

Salted caramel and chocolate tart
with candied almond praline and vanilla ice cream.

Chocolate Fondant
with vanilla gelato, Chantilly cream, chocolate soil and fresh strawberry

Lemon meringue
with raspberry coulis and vanilla ice cream.

Affogato
with frangelico or baileys, fresh espresso and ice cream.

All Desserts 10

drinks

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| Liqueur Coffees | 10 |
| <i>With your choice from our spirit and liqueur selection.</i> | |
| Espresso Martini | 16 |
| <i>Patron café, kahlua, fresh shot of espresso.</i> | |
| Crème Brulee Martini | 16 |
| <i>House infused crème brulee vodka, licor 43, vanilla syrup and milk, finished with cinnamon and chocolate powder, shaken and strained.</i> | |
| Courvoisier | 10 |
| Galway Pipe | 9 |
| Fonseca Porto Bin No 27 | 10 |
| Dessert Wine | 8 / 34 |
| <i>Botrytis Semillon from Keith Tulloch at the Hunter Valley</i> | |

liqueurs

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| Frangelico / Sambucca / White chocolate liqueur | 8.5 |
| Baileys / Amaretto / Kahlua / Choc Mozart | 9 |
| Cointreau / Liqueur 43 / Pomegranate Liqueur / Chambord / Amaretto / Amaro Montenegro | 9.5 |

coffee

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| Ristretto | 3.6 |
| Espresso | 3.6 |
| Macchiato | 3.8 |
| Piccolo | 4 |
| Flat white | 4 |
| Café latte | 4 |
| Cappucino | 4 |
| Long Black | 4 |

tea

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| English breakfast | 4.7 |
| French breakfast | 4.7 |
| Earl grey | 4.7 |
| Green Sencha | 4.7 |
| Peppermint | 4.8 |
| Lemongrass and ginger | 4.8 |
| Chammomile | 4.8 |
| Masala chai | 4.8 |

hot stuff

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| Hot chocolate | 4 |
| Chai latte sprinkled with spice dust | 4.2 |
| Hot apple spice with a house made spiced syrup and apple juice | 4 |
| Sticky chai | 5.5 |
| <i>9 spice fresh chai infused with milk and sprinkled with spice dust</i> | |
| Matcha green tea latte | 5.5 |
| Turmeric latte | 5.5 |