

The logo for 'Il Lago At the Tavern' features a large, stylized red letter 'e' on the left. To its right, the words 'Il Lago' are written in a red, cursive script. Below this, the words 'At the Tavern' are written in a black, cursive script.

# Il Lago

## At the Tavern

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## Antipasti De Mare

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**Oyster 1/2 dozen (GF) 28**

kilpatrick - streaky bacon, tamarind & black pepper glaze

or

natural - eschalot mignonette

**Gamberi 25**

coconut king prawns, grapefruit, chilli, lemongrass in betel leaves

**Ceviche (GF) 25**

cured market fish, grapefruit, seaweed, pistachio, citrus dressing

**Scallop 25**

seared scallops, pumpkin purée, pistachio, crispy prosciutto, herbs, bread crumbs

**Squid Fritti 25**

semolina coated squid, chilli & garlic salt, jalapeño & lemon aioli

**Scampi (GF) 28**

lightly grilled scampi with jalapeno, dill, citrus & garlic butter

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## Pane / Bread (House Made)

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Rosemary, Olive, Focaccia Bread (VG) 15

Garlic, Chive, Puff Bread (VG) 15

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## Antipasti Misto

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Spanish Prosciutto (gf) 15

Hot Salami (gf) 12

Smoked Ham (gf) 12

Olives (gf) 10

Heirloom Tomato (gf) 12

Sweet Capsicum Filled with Cheese (gf) 12

Burrata (gf) 15

Double Brie (gf) 15

Cheddar (gf) 15

Parmigiana (gf) 15

Mushroom & Taleggio Arancini 15

### Chefs Board For Two:

chef's selection of two cured meats, two cheeses, one vegetable, plus crackers 48

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## Insalata / Salad

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Burrata, heirloom tomatoes, basil, olive oil and aged balsamic vinaigrette (V) (GF) 25

Pumpkin, quinoa, pomegranate, candied walnut, brie (V) (GF) 25

Grilled baby cos, crispy prosciutto, parmesan, croutons with kaffir lime chilli jam 25

Smokey beef brisket with cherry tomato, peanut, vermicelli salad, nam jim dressing (GF) 28

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## Pizzas

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Please see our separate pizza menu. Available for dinner seven days, plus lunch Saturday and Sunday

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

15% surcharge applies on public holidays

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## Pasta & Risotto

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<b>Linguine Al Granchio</b>	<b>30</b>
soft shell crab, squid ink pasta, cherry tomato, chilli jam	
<b>Orecchiette Al Gamberi</b>	<b>30</b>
scampi, king prawns, garlic, chilli, lemon crumb, gremolata with whole scampi	
<b>Penne Al pesto Pumpkin Puttanesca (V)</b>	<b>26</b>
roasted pumpkin, olives, capers, basil in pesto pomodoro sauce	
<b>Rigatoni Al Salsicce &amp; Peas</b>	<b>28</b>
pork fennel sausage, peas, in garlic & chilli pomodoro sauce	
<b>Pappardelle Al Beef Ragu</b>	<b>28</b>
slow-braised beef cheek, carrot, celery, in tomato madeira sauce	
<b>Risotto Con Funghi (V)</b>	<b>28</b>
mushroom medley, parsley, parmesan, in white wine porcini stock	

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## Secondi / Mains

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<b>Grilled Herb-crusted Barramundi</b>	<b>35</b>
heirloom tomato relish, grilled asparagus wrapped in prosciutto, creamy mash	
<b>Roast Pork Belly</b>	<b>38</b>
crispy skin pork belly, asian vermicelli noodle salad, crunchy veggie roll, hoisin & madeira sauce	
<b>Chicken Involtini (GF)</b>	<b>38</b>
prosciutto wrapped chicken breast, stuffed with mozzarella and tomato chutney, pumpkin purée, sautéed kale, chipotle hollandaise sauce	
<b>Herb-crusted Lamb Rump</b>	<b>42</b>
creamy mash, char-grilled broccolini, peas and merlot jus	
<b>Atlantic Salmon Wellington</b>	<b>42</b>
salmon stuffed with mustard cheese, wrapped in puff pastry, sautéed kale, chive hollandaise	

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## Pub Favourites

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<b>Oatmeal-crusted Chicken Schnitzel</b>	<b>28</b>
creamy mash, fennel & orange pomegranate salad, side of merlot gravy	
<b>Chicken Parmigiana</b>	<b>30</b>
panko crumbed chicken breast, sugo di pomodoro, mozzarella, seasonal salad, pub chips	
<b>Veal Scallopini (GF)</b>	<b>32</b>
veal backstrap, creamy mash, char-grilled broccolini, peas and creamy mushroom sauce	
<b>Garlic &amp; Chilli King Prawns</b>	<b>32</b>
seared king prawns, in garlic & chilli sugo di pomodoro, with focaccia	
<b>Bistecca Florentino T-Bone</b>	<b>35</b>
t-bone steak, seasonal salad, pub chips, chimichurri, diane sauce	
<b>Scotch Fillet</b>	<b>45</b>
330g black-angus scotch applewood smoked, creamy mash, prosciutto wrapped asparagus, chimichurri, merlot jus	
<b>Pork Ribs (GF)</b>	<b>45</b>
full rack of american style ribs, with sticky asian hoisin sauce, chimichurri, pub chips	

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## Contorni / Sides

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Pub Chips	<b>10</b>
Creamy Mash Potato	<b>12</b>
Sweet Potato Fries	<b>10</b>
Seasonal Vegetables	<b>12</b>
Char-grilled Broccolini	<b>12</b>
Seasonal Salad Bowl	<b>10</b>

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## Tiny Taverners

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Napoletana Pasta	<b>10</b>
Creamy Ham & Pea Pasta	<b>10</b>
Chicken Nuggets & Chips	<b>10</b>
Fish & Chips	<b>10</b>

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# Burgers & Tacos

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Available Lunchtime only, seven days

**Beef Cheese Burger** **22**

cheese, bacon, relish, honey mustard, with chips

**Black Angus Steak Burger** **24**

scotch fillet, pickle, cos lettuce, relish, honey mustard, with chips

**Caesar Chicken Schnitzel Burger** **22**

crumbed schnitzel, bacon, parmesan, cos lettuce with chips

**Fish Tacos** **21**

battered flathead, salsa, tortilla with chips

**Beef Brisket Tacos** **23**

smokey spiced beef brisket, salsa on tortilla with chips

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# Pizzas

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<b>Garlic Cheese</b>	<b>16</b>
<b>Margherita</b> cherry tomato, mozzarella, pomodoro sauce	<b>20</b>
<b>Tropical</b> double smoked ham, pineapple and mozzarella	<b>23</b>
<b>Mediterranean</b> eggplant, onion, mushroom, roasted red capsicum and olives	<b>23</b>
<b>Gamberi Peperoncino</b> prawns, cherry tomato, chilli, garlic and basil	<b>24</b>
<b>Four Stagioni</b> double smoked ham, mushroom, salami and olives	<b>24</b>
<b>Crudo</b> semi-dried tomato, mozzarella, ricotta, prosciutto, rocket and shaved Parmesan	<b>24</b>
<b>Carnivora</b> double smoked ham, italian sausage, bacon and salami	<b>24</b>
<b>House Supreme</b> double smoked ham, hot salami, bacon, mushroom, spanish onion, pineapple and olives	<b>24</b>
<b>BBQ Chicken</b> marinated chicken, mushroom, spanish onion, roasted red capsicum, smokey BBQ sauce	<b>24</b>
<b>BBQ Carnivora</b> double smoked ham, italian sausage, bacon and hot salami with smokey BBQ sauce	<b>24</b>
<b>Nutella Pizza</b> nutella, marshmallows and mixed berries	<b>15</b>