

IL LAGO

THE TAVERN @ LINKS GOLF CLUB

STARTERS & ENTREE

HOUSEMADE GARLIC BREAD \$10

CHEESY GARLIC BREAD (V) \$12

FRESHLY SHUCKED OYSTERS ½ dozen (GF) \$30
KILPATRICK OR NATURAL

CHEESY BEEF SPRING ROLLS (2) \$12

SATAY CHICKEN SKEWERS (GF) (4) \$12

PUMPKIN MOZZARELLA ARANCINI BALLS (2)(V) \$12

GARLIC & CHILLI PRAWNS (6) \$24
WITH FOCCACIA BREAD

CHILLI SALT CALAMARI \$15
LIGHTLY COATED WITH SEMOLINA FLOUR

SCALLOP (GF) \$18
LIGHTLY SEARED

BATTERED ZUCCHINI FLOWERS (V) (GF) \$12
STUFFED WITH LEMON RICOTTA

ANTIPASTO BOARD \$38
ASSORTED CURED MEAT, CHEESE, OLIVES, ASSORTED VEGETABLE, CRACKERS,
FOCCACIA BREAD & DIPS

SNACK &
INSALATA

BURRATA, PROSCIUTTO SALAD (GF) \$23
BURRATA CHEESE, HEIRLOOM CHERRY TOMATO, SPANISH PROSCIUTTO,
BASIL, OLIVE OIL BALSAMIC GLAZE

ROAST VEGETABLE SALAD (GF) (V) \$21
WITH SEASONAL VEGETABLES, PESTO

ROASTED PUMPKIN QUINOA SALAD (GF)(V) \$23
PUMPKIN, QUINOA, POMEGRANATE, CANDIED WALNUT, BRIE CHEESE

CAESAR SALAD \$20
WITH CRISPY BACON, EGG, PARMESAN CHEESE & CROUTONS
ADD CHICKEN \$6
ADD 4 PRAWNS \$12

FRIED BUFFALO WINGS \$18
WITH BBQ GLAZED SAUCE (HOT)

CHIPS W AIOLI \$10
WEDGES \$12
WITH SOUR CREAM & SWEET CHILLI SAUCE

SEASONAL VEGETABLES \$12

SEASONAL SALAD BOWL \$12

TINY
TAVERNERS'

KIDS CHICKEN NUGGETS & CHIPS \$10

KIDS PASTA (NAPOLETANA SAUCE) \$10

KIDS FISH AND CHIPS \$10



CONDIMENTS

PARMESAN CHEESE , RED WINE GRAVY \$2
SCALLOPINI SAUCE , DIANNE SAUCE \$4
TOMATO SAUCE, BBQ SAUCE, AIOLI, CHILLI OIL \$1

WHILST WE ENDEAVOUR TO MEET ALL DIETARY REQUIREMENTS WE CANNOT GUARANTEE THE DISHES DO NOT CONTAIN TRACES OF SEAFOOD, NUTS OR OTHER ALLERGENS. PLEASE ADVISE STAFF IF YOU HAVE ANY PARTICULAR DIETARY REQUIREMENTS 15% SURCHARGED ON PUBLIC HOLIDAY

CHEF AT PLAY

PAN SEARED WILD BARRAMUNDI (GF) \$32

WITH CRISPY SKIN BARRAMUNDI, ROASTED PUMPKIN, SAUTEED SPINACH & YELLOW CURRY

GRILLED JUMBO KING PRAWNS (GF) \$36

WITH GRILLED COCONUT RICE WRAPPED IN BANANA LEAF

CLASSIC BRAISED LAMB SHANK \$28

WITH MASH POTATO, CHARRED BROCCOLINI & RED WINE GRAVY

CHICKEN & PRAWN OSCAR (GF) \$34

WITH KING PRAWNS, SAUTEED SPINACH, BUTTER BEANS & CHILLI CREAMY SAUCE

BBQ AMERICAN PORK RIBS (GF) \$45

WITH CHIPS & SALAD

MB5+ NEW YORK STEAK \$36

WITH CHIPS, SALAD & DIANNE SAUCE

330g BLACK ANGUS SCOTCH FILLET \$42

WITH MASH POTATO, CHARRED BROCCOLINI & RED WINE GRAVY

PUB FAVOURITE'S

SERVED WITH CHIPS & SALAD / MASH & GREENS

BATTERED FLATHEAD FILLET & CHIPS \$25

WITH AIOLI

OAT-CRUSTED CHICKEN SCHNITZEL \$26

HOUSEMADE OAT CRUSTED PANKO CRUMBED CHICKEN SCHNITZEL & RED WINE GRAVY

CHICKEN PARMIGIANA \$29

TOPPED WITH POMODORO SAUCE & MOZZARELLA CHEESE

CHICKEN SCALOPINI (GF) \$30

PAN-FRIED CHICKEN BREAST TOPPED WITH CREAMY MUSHROOM SAUCE

VEAL SCHNITZEL \$26

CRUMBED VEAL BACKSTRAP & RED WINE GRAVY

VEAL SCALOPINI (GF) \$30

PAN-FRIED VEAL BACKSTRAP TOPPED WITH CREAMY MUSHROOM SAUCE

PASTA & RISOTTO

MALFADINE RAGU \$27

WITH SLOW BRAISED BEEF BRISKET, PARMESAN

CLASSIC BEEF LASAGNA \$22

WITH ROCKET, SEMI-DRIED TOMATO, PARMESAN

PASTA ALLA VODKA \$25

RIGATONI, TOMATO, CREAMY SAUCE, BURRATA, CHILLI

BOSCIOLA \$25

PENNE, CREAMY BACON AND MUSHROOM WITH PARMESAN

LINGUINE KING PRAWN \$28

POMODORO SAUCE WITH KING PRAWNS & CHILLI OIL

CHICKEN PASTA PRIMAVERA \$28

WITH CHICKEN, VEGETABLES & CREAMY MUSTARD

SEAFOOD RISOTTO (GF) \$35

KING PRAWNS, CALAMARI, FISH, SCALLOP, CHIVES, PARMESAN

PUMPKIN RISOTTO (GF) \$26

WITH SPINACH & SEMI-DRIED TOMATO, PUMPKIN SEED, PARMESAN

BURGERS, SANDWICH & TACO

SERVED WITH CHIPS

BEEF CHEESEBURGER \$22

LETTUCE, TOMATO, CARAMELISED ONION, PICKLE, CHEESE, KETCHUP, AIOLI

PORK RIBS BURGER \$22

LETTUCE, TOMATO, BBQ SAUCE

BLACK ANGUS STEAK SANDWICH \$24

LETTUCE, CARAMELISE ONION, AIOLI, BBQ SAUCE

CLUB SANDWICH \$24

GRILLED CHICKEN, BACON, CHEESE, LETTUCE, TOMATO, AIOLI

FISH TACOS \$22

FLATHEAD FILLET, GUACAMOLE, LETTUCE, SALSA & SOUR CREAM

BEEF TACOS \$22

BEEF BRISKET, GUACAMOLE, LETTUCE, SALSA & SOUR CREAM

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PIZZA

(WEEKDAY DINNERS & WEEKEND LUNCH AND DINNERS)

GARLIC CHEESE PIZZA (V) \$16

MARGHERITA (V) \$20

WITH CHERRY TOMATO, MOZZARELLA, OLIVE OIL & BASIL

HOT SALAMI \$23

WITH MOZZARELLA, SALAMI & POMODORO SAUCE

TROPICAL \$23

WITH DOUBLE SMOKED HAM & PINEAPPLE

NAPOLI \$23

WITH WHITE ANCHOVIES, OLIVES, BASIL

MEDITERRANEAN (V) \$23

WITH EGGPLANT, ONION, MUSHROOM, ROASTED RED CAPSICUM & OLIVE

GAMBERI & PEPERONCINO \$25

WITH PRAWNS, CHERRY TOMATO, HOT CHILLI, GARLIC & BASIL

FOUR STAGONI \$25

WITH DOUBLE SMOKED HAM, MUSHROOM, SALAMI & OLIVE

CRUDO \$25

WITH SEMI-DRIED TOMATO, MOZZARELLA, RICOTTA, PROSCIUTTO, ROCKET & SHAVED PARMESAN

CARNIVORA \$25

WITH DOUBLE SMOKED HAM, ITALIAN SAUSAGE, BACON & SALAMI

ROASTED PUMPKIN (V) \$25

WITH ROASTED PUMPKIN, RICOTTA, SPINACH & ROASTED RED CAPSICUM

HOUSE SUPREME \$25

WITH DOUBLE SMOKED HAM, HOT SALAMI, BACON, MUSHROOM, PINEAPPLE, OLIVE & SPANISH ONION

BBQ CHICKEN \$25

WITH MARINATED CHICKEN, MUSHROOM, SPANISH ONION, ROASTED RED PEPPER IN SMOKEY BBQ SAUCE

BBQ CARNIVORA \$25

WITH DOUBLE SMOKED HAM, ITALIAN SAUSAGE, BACON & HOT SALAMI IN SMOKEY BBQ SAUCE

NUTELLA PIZZA (V) \$15

WITH BERRIES & MARSHMALLOW

ADD ON FOR ALL PIZZA

ANY VEGETABLE	\$2
ANY MEAT	\$3
ADD PRAWN	\$4

- CHECK OUT OUR BLACKBOARD FOR DAILY SPECIALS -

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