



IL LAGO

Chef Steven Yeomans

Please advise of any dietary requirements

APPETIZERS

Mixed salumi plate with crisp bread (salame, prosciutto di Parma, bresaola, coppa)		16
Calamari fritti, red wine vinegar dipping sauce		11
Warm marinated mixed olives	✓	9
Fried mozzarella, aioli	✓	9
Marinated white anchovies		9
Salame "cacciatore" hot		9
Arancini with napoletana sauce	✓	9
Selection of three (salumi plate excluded)		22

BREAD AND FOCACCIE

Garlic bread (2 pcs)		5
Bruschetta with marinated tomato (2 pcs)		9
Italian bread , with extra virgin olive oil and balsamic vinegar (3 pcs)		5
Garlic Focaccia		15
Chilli focaccia		15
Rosemary and olive oil focaccia		15

(optional Fior di Latte Mozzarella on focaccia additional \$2)

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ENTREES

<i>Freshly shucked oysters, white balsamic vinegar</i>	½ dozen	21
	dozen	31
<i>King fish crudo, pickled cucumber, basil mascarpone</i>		20
<i>Buffalo ricotta and beetroot tartlets, pinenuts</i>		17
<i>Confit pork shoulder, apple</i>		18
<i>Wagyu bresaola, goat cheese, caramelised onion</i>		18

PASTA

	E	M
<i>Seafood linguine, king prawns, calamari, mussels, scallops</i>	22	27
<i>Penne, Italian sausage ragu', chilli, olives</i>	22	27
<i>House made oxtail Mezzelune, brown butter and sage sauce</i>	23	28
<i>House made Tagliolini 'Carbonara' Steven's way</i>	23	28
<i>House made spinach and ricotta Malfatti, braised goat shoulder, salted goat ricotta</i>	23	28
<i>Risotto, prawn, speck and peas</i>	23	28

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MAINS

<i>Crispy skin salmon, cauliflower, corn salsa</i>	34
<i>Silver dory, saffron potatoes, olive, cherry tomato, broccolini</i>	34
<i>Chicken Saltimbocca, chestnut puree, Brussel sprouts</i>	33
<i>Lamb loin, onion glaze, leek, eggplant, hazelnut</i>	34
<i>Slow cooked beef cheeks, kipfler puree, root vegetables</i>	35
<i>Oakey Reserve Black Angus Beef Sirloin (150 days grain fed) marble score 2, truffle butter, hand cut chips</i>	46
<i>Mixed salad</i>	12
<i>Rocket, pear, parmesan salad</i>	12
<i>Roasted chat potatoes, rosemary</i>	8
<i>Mixed green vegetables, pine nuts, preserved lemon</i>	8
<i>Roasted pumpkin, honey, almond, sage</i>	8

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PIZZE(We aim to use the finest ingredients available; All pizzas are tomato based and we use FIOR DI LATTE MOZZARELLA)

Margherita Tomato, mozzarella, basil	✓	19
Napoletana anchovies, olives, basil, garlic		20
Funghi mushrooms, garlic	✓	21
Contadina grilled zucchini, eggplant, capsicum	✓	21
Cotto double smoked ham, basil		21
Coppa coppa, Reggiano, Gorgonzola cheese		23
Cotto e Funghi ham, mushrooms, basil		22
Diavola salame, anchovies, capers , Gorgonzola cheese		22
Salame salame, onions, basil		21
Salame e Caprino salame, goat's cheese		22
Prosciutto e Rucola prosciutto, rocket, shaved parmesan		23
Gamberetti garlic, prawns		21
Gamberetti e Zucchine prawns, grilled zucchini, shaved parmesan		22
Romana Italian sausage, potato, rosemary		22
Salsiccia Italian sausage, goat's cheese		23
Pancetta pancetta, prawns, olives, basil		22
Gavin Cacciatore "hot salame", cavolo nero, gorgonzola		22

Extra toppings \$ 3.00

10% surcharge applies on public holidays. Only one offer can be redeemed at any one time

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DESSERT

Traditional tiramisu	13
Vanilla brulee, Nashi pear	13
Chocolate delight, hazelnut praline, hazelnut gelato	13
Mandarin cheese cake, mixed nut crumble	13
Fried apple and cinnamon ravioli, rhubarb compote, vanilla bean gelato	13
Gelato (per scoop)	4
Affogato	8
Affogato with Frangelico	14
DESSERT WINE (glass) 2011 Chateau Du Pavillon Semillon Sauvignon Botrytis	9
DESSERT + GLASS OF DESSERT WINE (not valid with affogato)	18
CHEESE	10
	<i>Individual / 50grams</i>
	<i>Selection of 3 cheeses</i>
	22
<i>All cheeses are served with a selection of dried fruits and bread</i>	
Reggiano - Cow milk, hard cheese, 24 months – Emilia Romagna	
La Tur - Cow milk, goat milk, sheep milk, soft cheese – Piemonte	
Camembert – buffalo milk, soft cheese – Lombardia	
Gorgonzola dolce – Cow milk, soft mould style – Lombardia	
Truffled pecorino – Sheep milk, hard cheese – Toscana	
Tea and Herbal Tea	4
Espresso, Macchiato	4
All other Coffees and hot chocolate	4.5
Calipso Coffee, Irish Coffee and Roman Coffee	10

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