



IL LAGO

Chef Steven Yeomans

Please advise of any dietary requirements

APPETIZERS

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

BREAD AND FOCACCIE

<i>Garlic bread (2 pcs)</i>		5
<i>Bruschetta with marinated tomato (2 pcs)</i>		9
<i>Italian bread , with extra virgin olive oil and balsamic vinegar (3 pcs)</i>		5
<i>Bruschetta with goat cheese and capsicum (2pcs)</i>		9
<i>Garlic focaccia</i>		15
<i>Garlic and cheese focaccia</i>		17

Please advise of any dietary requirements

ENTREES

<i>Freshly shucked oysters, white balsamic vinegar</i>	½ dozen	21
	dozen	31
<i>Scallop carpaccio, lime, fig, horse radish mascarpone, garlic crumbs</i>		20
<i>Buffalo ricotta tartlets, shitake mushroom, caramelised onion</i>		17
<i>Smoked quail, date puree</i>		20
<i>Beef Battuta, egg puree, semi dried Sicilian pepper</i>		18

PASTA

	E	M
<i>Seafood linguine, king prawns, calamari, mussels, scallops</i>	22	27
<i>Penne, spicy Italian sausage ragu', olive</i>	22	27
<i>House made prawn Mezzelune, cherry tomato, prawns butter sauce</i>	23	28
<i>House made Fettuccine, truffle butter, scallops, zucchini</i>	23	28
<i>House made spinach and ricotta Malfatti, braised goat shoulder, salted goat ricotta</i>	23	28
<i>Risotto, pea and ham</i>	23	28

Please advise of any dietary requirements

MAINS

<i>Salt baked New Zealand salmon, fennel, pea and fig salad, basil mascarpone</i>	35
<i>Seared Albacore tuna loin, carrot and ginger puree, saffron potato, semi dried tomato, black olive</i>	34
<i>Chicken Saltimbocca, chestnut puree, Brussel sprouts</i>	33
<i>Lamb loin, hazelnut crust, Jerusalem artichoke, radicchio, raisins</i>	34
<i>Slow cooked Rangers Valley Wagyu Rump, smoked beetroot puree, mushrooms, pepper and chive crumbs</i>	38
<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

Please advise of any dietary requirements

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

Please advise of any dietary requirement

DESSERT

Traditional tiramisu	13
Almost lemon meringue pie	13
Chocolate delight, hazelnut praline, hazelnut gelato	13
Not so traditional "strawberry shortcake"	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	Individual / 50grams 10
	Selection of 3 cheeses 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

Please advise of any dietary requirement