

ENTREE

Soup of the day

Creamy roast tomato and capsicum, served with toasted sourdough. (GFA)

Secrets Salad

Roast sweet potato, baby beetroot, Spanish onion, semi dried tomato, rocket, honey mustard dressing, za'atar (GF) (V)

Secrets Leek & Cheese Souffle

w apple, cranberries & seeded salad (GF)

MAIN

Baked Ham

Dutch carrots, broccolini, roast potatoes, stuffing, with a honey mustard sauce (GF)

Roast leg of lamb

Dutch carrots, broccolini, roast potatoes, stuffing, with a rosemary jus and mint jelly (GF)

Vegetable Lasagna

Mushroom, zucchini, and capsicum lasagne served with a rocket and parmesan salad.

Vegan option available on request

DESSERT

Spiced apple crumble

With basil anglaise (GF)

Steamed banana pudding

With a salted butterscotch sauce, creme patisserie, and sour cherry compote (GF)

Coconut Panna Cotta

Pineapple and spiced rum salsa, macadamia shortbread crumb (GFA)

Vanilla Creme Brulee

Red wine poached pear, aerated dark chocolate (GF)

Vegan option available on request

Available Tuesday - Sunday

Minimum of 10 guests

Seating times 11am, 11.30am, 1pm, 1.30pm



2 COURSE \$55 PER PERSON 3 COURSE \$70 PER PERSON

PRE ORDERS - Are to be provided 1 week prior to the booking day.

For the 2-course option, either Entree & Main OR Main & Dessert.

Bookings are essential, with \$100 deposit required & final payment due one week prior to your event date.

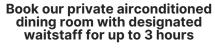
Book our private airconditioned dining room with designated waitstaff for up to 3 hours



THE HIDEAWAY



for \$350 (seats up to 20)





THE GALLERY



for \$350 (seats up to 45)

ORDER A CELEBRATION CAKE FROM \$105

Raspberry & White Chocolate Mud Cake Chocolate Mud Cake Black Forest Cake Vanilla Mud Cake



15% Surcharge on Public Holidays | 1.1% Surcharge for usage of card transaction

info@secretsonthelake.com.au www.secretsonthelake.com.au Ph: O7 5478 5888

(GF) Gluten free (GFA) Gluten free available (VA) Vegetarian available (V) Vegetarian(VG) Vegan(VGA) Vegan Available