



Mezze Small Plates

BEETROOT HOMOUMUS, Persian fetta, toasted pine nuts and pita bread **12** (V, GFO)

LEMONGRASS CURED KINGFISH, avocado puree with lime and coriander dressing **16.5** (GFO)

FRIED CALAMARI with garlic aioli **14** (GFO)

SOFT BLUE CORN TACO with smoked beef brisket, charred corn and chimi-churri **8** (GFO)

PRAWN TOAST with toasted cashew crust and nuoc cham **9** (N)

SOUTHERN FRIED BUFFALO CHICKEN with SLH hot sauce **13.5** (GFO)

Senior's Meals

SOUP of the Day **4**

ROAST of the Day **12.9**

SALMON Fishcake **12.9**

FISH AND CHIPS with salad **12.9**

RIGATONI Bolognese **12.9**

Sweets

PAVLOVA **6**

STICKY DATE Pudding **6**

Seniors also get a 20% discount off Other items on the Main Menu

MAINS

BEER BATTERED FLATHEAD AND CHIPS, salad and house tartare **22**

PAN SEERED BARRAMUNDI FILLET with orange and fennel salad and baked kipfler potatoes **28.5** (GFO)

POTATO GNOCCHI with wild mushrooms, smoked ham, and green peas **24**

KING PRAWN PASTA with saffron linguini, smoked chorizo and tomato **22.5**

BAKED LASAGNE wagyu bolognese with mozzarella, with chips or salad **24**

GRASS FED BEEF BURGER with lettuce, American jack cheese, tomato, onion, bacon, pickles, bbq sauce with chips **19.5** (GFO)

CRISPY FRIED CHICKEN FILLET BURGER with streaky bacon, cheese, coleslaw, chipotle mayo and chips **19.5** (GFO)

TRADITIONAL ROAST BEEF with roasted seasonal veg and gravy **20** (GFO)

CHICKEN PARMAGIANA with ham, chips and salad **23.5**

CHICKEN SCHNITZEL with chips and salad **21.5**
Add gravy **1.5**

500GM TWICE COOKED STICKY PORK SHANK, Vietnamese salad, bean shoots, mint, chilli with steamed rice **26.5** (N)

SEARED LAMB LOIN, beetroot hommus, ancient grains, smoked yogurt and pita **27.5** (N)

CURRY OF THE DAY with rice **18.5**

SALADS

ANCIENT GRAINS SALAD, red quinoa and freekeh with cauliflower, pomegranate and sherry vinaigrette with smoked yogurt **18** (V, N)

KOREAN BBQ BEEF BOWL with cherry tomato, wombok, cucumber, carrots, cashew and nuoc cham dressing and rice **21.5** (GFO, N)

CEASAR SALAD with grilled chicken, streaky bacon, 6 min egg, parmesan and grissini **19.5**

GRILL

500GM RIB EYE "GREAT SOUTHERN M.S.A" GRASS FED **46.5**

400GM T BONE "GREAT SOUTHERN" GRASS FED 4-7 MARBLE SCORE **32.5**

300GM SIRLOIN "RED GUM CREEK" FREE RANGE GRAIN FED **33.5**

300GM SCOTCH FILLET "HEREFORD BOSS" GRASS FED **36**

COOKED TO YOUR LIKING, served with Chips, Salad and your choice of sauce

SAUCES:

RED WINE JUS, GARLIC BUTTER, PEPPER OR MUSHROOM

All our steak is locally sourced Victorian produce

SIDES

WEDGES with sour cream and sweet chilli **7** (V, GFO)

FRIES / CHIPS **6** (V, GFO)

GARDEN SALAD with house dressing **4** (V, GFO)

MASHED POTATO **6** (V, GFO)

STEAMED SEASONAL VEGETABLES **7** (V,GFO)

WOODFIRED PIZZA

All PIZZA (GFO)

NO PIZZA SERVED ON MONDAY, TUESDAY OR WEDNESDAY LUNCH

GARLIC and HERB **6.5**

GARLIC and CHEESE **8.5**

PORK SAUSAGE, wild mushrooms, garlic, provolone cheese and truffle oil **19**

MARGARITA, tomato, bocconcini and basil **16**

SPANISH CHORIZO with tomato, bocconcini, capers, anchovies, shaved garlic and oregano **19**

CAPRISCOSA, smoked ham, mozzarella, olives and mushrooms **17**

PROSCIUTTO DI PARMA, tomato and bocconcini, rocket and parmesan **19**

'THE BUTCHERS' streaky bacon, salami, pork sausage and smoked leg ham **19.5**

AUSTRALIAN KING PRAWNS, chilli, garlic, onion, cherry tomatoes and rocket **19**

HOT SOPRESSA SALAMI, roasted bell peppers, olives and chilli **17**

WILD MUSHROOM, spinach, olives, garlic and provolone **18**

TANDOORI CHICKEN, red onion, coriander and yogurt **18**

SWEETS

PAVLOVA with lemon curd, vanilla cream, fresh raspberries and pistachio **10** (GFO, N)

NUTELLA PANNA COTTA with salted caramel and peanut crumble **12** (N)

STICKYDATE PUDDING with caramel popcorn and vanilla bean ice - cream **12**

VANILLA BEAN PARFAIT with strawberry salad and caramelised white chocolate **12** (GFO)



Sanctuary Lakes
Hotel

Wine List

White Wine

	<i>Glass</i>	<i>Bottle</i>
<i>Aura Sauv Blanc</i>	6.5	30
<i>Freehand Marlborough Sauv Blanc</i>	7.5	36
<i>Skipjack Marlborough Sauvignon Blanc</i>	9	42
<i>Markview Chardonnay</i>	6.5	30
<i>Mt Monster Chardonnay</i>	9	42
<i>Morambro Creek Chardonnay</i>		55
<i>Markview Moscato</i>	6.5	32
<i>Fish Called Wonder Pinot Grigio</i>		42

Sparkling

<i>Aura Sparkling</i>	6.5	32
<i>Yellowtail Piccolo Pink</i>	10	10
<i>Yellowtail Piccolo Yellow</i>	10	10
<i>Zilzie Selection 23</i>	7.5	36
<i>Mandala</i>		45

Champagne

<i>Moet</i>		90
<i>Veuve Clicquot</i>		105
<i>Billiecart Salmon</i>		120

Red Wine

	<i>Glass</i>	<i>Bottle</i>
<i>Aura Cabernet Merlot</i>	6.5	32
<i>Antmore Pinot Noir</i>		38
<i>Markview Shiraz</i>	6.5	32
<i>Under / Over Heathcote Shiraz</i>	7.5	32.5
<i>Zeppelin Big Bertha Shiraz</i>	8.5	40
<i>Edwards Road Barossa Shiraz</i>		42
<i>Mt Monster Shiraz</i>	9	42
<i>Silence of the Lambs Heathcote Shiraz</i>		48
<i>Morambro Creek Shiraz</i>		60
<i>Mt Monster Cabernet Sauvignon</i>	9	42
<i>Wood Block Coonawarra Cabernet Sauvignon</i>		50
<i>Morambro Creek Cabernet Sauvignon</i>		60