

**Please place your Order at the Bar**  
**No substitutions on meals when ordering**

**G - no gluten added V - vegetarian D - no added dairy**  
**traces of allergens may be present in all foods so please inform staff**  
**of allergies/dietary requirements when ordering**

**BREADS**

Crispy Baked Cob with Garlic Parmesan Butter (serves 2)	9.50
Classic Garlic Bread	6.50
Home Made Cheese Damper	5.50

**STARTERS**

Prawn & Pork Dumplings with Mango Salsa D	9.50
Prawn Cutlets & Tartare Sauce D	12.00
Beef Sates with Peanut Sauce D	12.00
Arancini Cake with Citrus Sauce V G	9.50
Sriracha Chicken & Vegetable Salsa G D	11.00
Seared Scallops with Orange & Lime Mayo G D	13.00
Crumbed Camembert with Cranberry V	10.00

**SIDES**

Chips	7.50
Side Of Vegetables	7.00
Side Salad	7.00

**MAINS**

<b>Chicken Risotto G</b>	
Chicken Risotto, Parmesan Cheese & Truffle Oil	25.50
<b>Veggie Risotto G V</b>	
Mushroom & Roasted Capsicum Risotto with Parmesan Cheese & Truffle Oil	21.00
<b>Chicken and Mushroom Fettuccini</b>	
Chicken Strips Sautéed with Mushrooms tossed in Garlic White Wine Cream Sauce & Egg Fettuccini	24.50
<b>Vegetable Stir Fry V</b> with Hokkien Noodles	17.00
<b>Chicken Stir Fry</b> with Vegetables & Hokkien Noodles	22.50
<b>Grilled Barra</b>	
Grilled Barramundi with Mild Red Curry, Mash & Veg	24.50
<b>Classic Style Fish and Chips</b>	
Tempura Barramundi, Chips, Salad & Tartare Sauce	24.00
<b>Aussie Chicken G</b>	
Chicken Breast smothered in Seeded Mustard, Honey & Bacon served with Mashed Potato & Vegetables	24.50
<b>Field Mushroom G V</b>	
Oven Baked with Haloumi, Baby Spinach, Roasted Capsicum & Balsamic Glaze	22.00
<b>Slow Cooked Salmon G D</b>	
with Fennel, Orange & Quinoa Salad	26.50
<b>Pork Belly and Scallops G</b>	
with Mild Sweet Pepper Glaze and Pea Risotto	25.50
<b>Lambs Fry &amp; Bacon with Mash</b>	19.00
<b>Smokey Bbq Pork Ribs G D</b>	
with Chips & Salad	24.50
<b>Noodle Bowl</b>	
Garden Greens & Hokkien Noodles in Soy & Ginger Broth	
With Pork Dumplings	20.50
With Vegetable Dumplings V	20.50
With Chicken	24.50

**DESSERTS All Made in House**

Pavlova with Mango & Berry Coulis	9.00
Sticky Date Pudding with Butterscotch Sauce	9.00
Caramel and Macadamia Tart	9.00
Warm Chocolate Pudding with Chocolate Sauce	9.00
Tim Tam Cheese Cake with Caramel Sauce	11.00
Add Ice Cream to any Dessert	1.00

**AFTER DINNER LIQUEURS**

<b>Liquor Coffee</b> Single shot of Coffee & your choice of Liquor	
Tia Maria, Baileys, Kahlua, Bourbon or Whiskey	12.50
<b>Affogato</b> Single shot of Coffee with Ice Cream & your choice	
of Liquor - Tia Maria, Baileys, Kahlua, Bourbon or Whiskey	14.50
<b>Dessert Liqueur</b> - Mint Slice, Jaffa, Turkish Delight,	
Rocky Road OR Tim Tam	10.00

**TEA AND COFFEE**

Tea Pot - Please ask staff for Tea Selections	4.50
Cappuccino, Flat White, Latte, Long Black, Short Black	4.50
Chai Latte	4.50
Hot Chocolate	4.50
Vanilla, Hazelnut or Caramel Shot	1.00
Extra Coffee Shot OR Decaf	1.00
Soy OR Lactose Free Milk	1.00

# Cedar Lake Bistro



## Menu

Please Place Order at Bar

1 Order & 1 Bill per Table Please

Please Note: A 15% Surcharge Applies for Public Holidays