



Il Lago
POP UP RESTAURANT

Dinner Menu

Monday - Friday | Lunch 11:30am - 2:30pm Dinner 5pm-9pm
Saturday | 11:30am-late Sunday | 11:30am-9pm

LET'S GET YOU STARTED

BREADS

HOUSE GARLIC BREAD / HERB BREAD (V)	\$8
HOMEMADE ROSEMARY FOCACCIA WITH EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC VINEGAR (VE)	\$8

ENTREES

FRESHLY SHUCKED OYSTERS KILPATRICK / RED WINE VINEGAR (GF)	HALF DOZEN	\$18
	DOZEN	\$32
GARLIC & CHILI PRAWNS HOT POT KING PRAWNS IN GARLIC & CHILI OIL IN POMODORO SAUCE (GF)	6 PIECES	\$20
	10 PIECES	\$28
CLASSIC ARANCINI BALLS CRUMBED PESTO RISOTTO STUFFED WITH BOLOGNAISE, MOZZARELLA IN POMODORO SAUCE		\$20
CHILI SALT SQUID WITH ROCKET, PEAR & PARMESAN		\$20
ANTIPASTO DELLA CASA - TO SHARE - SELECTION OF CURED MEATS, CLASSIC ARANCINI, GRILLED ASSORTED VEGGIES, BUFFALO MOZZARELLA, OLIVE, WALNUTS, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR & PANE DI CASA		\$28

SNACKS & LIGHT MEALS

STEAK FRIES WITH ROSEMARY SALT & AIOLI (GF) (VE)	\$8
SWEET POTATO FRIES (VE)	\$8
BUFFALO WINGS (8 PIECES) WITH RANCH DRESSING	\$15
HOUSE SALAD - MIXED SLAW, CHERRY TOMATOES, OLIVES, ROASTED PEPPER, SPANISH ONION & WALNUT (GF) (VE)	\$15
	ADD CHICKEN \$6
	ADD PRAWNS \$9
RUGHETTA - ROCKET, PEAR, SEMI-DRIED TOMATO, PARMESAN, OLIVE OIL & BALSAMIC VINEGAR (GF)	\$15
ROASTED VEGETABLE SALAD - PUMPKIN, DUTCH CARROT, BABY BEETS, ASPARAGUS, PESTO & PISTACHIO (GF) (VE)	\$15
CAESAR SALAD WITH CRISPY PROSCIUTTO	\$15
	ADD CHICKEN \$6
	PRAWNS \$9

PASTA & RISOTTO

CHICKEN PENNE BOSCIOLA	\$20
LINGUINE KING PRAWNS - KING PRAWNS, ROCKET & TOMATO IN A GARLIC CHILI SAUCE WITH FRESH BASIL	\$22
LINGUINE BOLOGNAISE - WITH SLOW BRAISED BEEF MINCE IN A RICH POMODORO SAUCE WITH HERBS & PARMESAN	\$18
PENNE POMODORO - NEAPOLITAN SAUCE, BUFFALO MOZZARELLA, GRATED PARMESAN & BASIL (V)	\$18
CLASSIC BEEF LASAGNA - LAYERS OF RICH BOLOGNAISE & BECHAMEL SAUCE	\$18
PESTO CHICKEN & MUSHROOM RISOTTO (GF)	\$22



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BURGERS

ANGUS BEEF CHEESEBURGER - MOZZARELLA, TOMATO, BEETROOT, LETTUCE, CARAMELIZED ONION, PICKLE, KETCHUP & AIOLI	\$15
SOUTHERN FRIED CHICKEN BURGER - MIXED PEAR SLAW, SPANISH ONION, CHIPOTLE AIOLI	\$15
BLACK ANGUS STEAK SANDWICH - ROCKET, TOMATO, CARAMELIZED ONION, SMOKY BBQ AIOLI	\$15
CRISPY PORK BELLY CHEESEBURGER - MIXED PEAR SLAW, SPANISH ONION, SMOKY BBQ AIOLI	\$15
GRILLED CHICKEN & BACON CLUB SANDWICH - LETTUCE, TOMATO, SPANISH ONION, MOZZARELLA, AIOLI	\$15

PUB FAVOURITES

ALL MEALS COME WITH CHIPS & SALAD OR CHIPS & VEGGIES

YEAST BATTER FISH & CHIPS BARRAMUNDI FILLET	\$15
CHICKEN SCHNITZEL - HOUSE MADE PANKO CRUMBED CHICKEN BREAST WITH GRAVY	\$18
CHICKEN PARMIGIANA - CHICKEN SCHNITZEL TOPPED WITH POMODORO & MOZZARELLA	\$20
CHICKEN SCALLOPINI - PAN-FRIED CHICKEN BREAST TOPPED WITH CREAMY MUSHROOM SAUCE	\$22
VEAL SCHNITZEL - HOUSE MADE VEAL PANKO CRUMBED VEAL BACKSTRAP WITH GRAVY	\$18
VEAL PARMIGIANA - VEAL SCHNITZEL TOPPED WITH POMODORO & MOZZARELLA	\$20
VEAL SCALLOPINI - PAN-FRIED VEAL BACKSTRAP TOPPED WITH CREAMY MUSHROOM SAUCE	\$22

CHEFS AT PLAY

CRISPY SKIN ATLANTIC SALMON WITH MASH POTATO, ASPARAGUS & HOLLANDAISE SAUCE (GF)	\$32
CRACKLING PORK BELLY WITH MASH POTATO, ASPARAGUS, APPLE PUREE & RED WINE JUS	\$32
SLOW-BRAISED LAMB SHANK PUFF PIE IN RED WINE JUS	\$32
SMOKED BBQ AMERICAN PORK RIBS WITH CHIPS & SALAD (GF)	\$39
BLACK ANGUS SCOTCH FILLET -300G- WITH MASH POTATO & VEGGIES, RED WINE JUS (GF)	\$32
CHICKEN OSCAR PAN-FRIED CHICKEN BREAST WITH ASPARAGUS, KING PRAWNS, MASH POTATO & HOLLANDAISE SAUCE (GF)	\$32
SURF & TURF SCOTCH FILLET WITH KING PRAWNS, ROOTS VEGETABLES SALAD & BEARNAISE SAUCE (GF)	\$39

TINY TAVERNERS

KIDS CHICKEN NUGGETS	\$10
KIDS PASTA	\$10
KIDS FISH & CHIPS	\$10