

# Lachlan's... hello

*thank you* for dining at Lachlan's...

*our a la carte menu* combines the best of past menus and an exciting new Australian cuisine.

*even more exciting* you can choose all small entrée dishes or traditional entrée mains and dessert.

*you can share* a variety of entree and cocktail size dishes to the centre of your table. Dishes are easy to find and the value of these crafted fine Australian dishes is better than ever.

*vegetarian and vegan options* plus all our coeliac friendly dishes are highlighted.

## Appetisers and Sides

Garlic Bread or Herb Bread	6.9
Herbed Damper for two	12.9
Traditional Bruschetta for two	13.9
Tossed Garden Salad (C) with a light oil, vinegar and salt vinaigrette	7.9
Green Beans with Parmesan and Pinenuts (C)	7.9
Hot Potato Wedges or Hot Chips (C) just the chips, not the wedges	7.9

## Entrée Mains

### Seafood

Thai Fish Cakes on Asian greens with Namjim (salty, sweet, spicy & sour) sauce	19.9	35.9
Salt and Pepper Calamari with rocket, pear and aioli	19.9	35.9
Seared Scallops (C) with sweet and sour apple sauce and black pepper gremolata	22.9	42.9
Australian Tiger Prawns (C) with mango salad and avocado puree	22.9	42.9
Spanish Seafood Risotto (C) with a tomato saffron dressing	20.9	38.9
Grilled Swordfish Fillet (wild caught) (C) with sweet potato cream, pepponata and crumbed olives (sometimes we vary this fish depending on availability)	22.9	42.9

### Chicken and Pork

Pork Belly and Crackling (C) twice cooked with caramelized pumpkin and parsnip puree	19.9	37.9
Roast Chicken (C) with mushroom risotto, a red wine jus and tomato pesto	19.9	35.9



cosy dining  
in winter

# Garrison Building and Verandah

	Entrée	Mains
<b>Beef Lamb and Kangaroo</b>		
<b>Herb Crusted Lamb Backstrap</b> <i>with potato skordalia, and sundried tomato butter</i>	22.9	42.9
<b>Beef Eye Fillet (C)</b> <i>with pine nut potato gratin and a sour cherry jus</i>	22.9	42.9
<b>Seared Kangaroo (C)</b> <i>with grilled pepper potato and a caper and rosemary salsa</i>	20.9	38.9
<b>Vegetarian and Vegan</b>		
<b>Spinach &amp; Feta Slice (C)</b> <i>with rice flour pastry, spiced beetroot relish &amp; roasted garlic yoghurt</i>	19.9	35.9
<b>Caramelized Onion &amp; Goats Cheese Tart</b> <i>with beetroot relish</i>	19.9	35.9
<b>Roast Vegetable Risotto (C)</b> <i>with parmesan wafer</i>	19.9	35.9



BOOK YOUR OWN  
PRIVATE DINING ROOM

**Lachlan's**  
OLD GOVERNMENT HOUSE

9687 2662

[www.lachlans.com.au](http://www.lachlans.com.au)

(C) = Wheat Free and suitable for Coeliac intolerance

# Desserts

## Cocktail Dessert      Full Dessert

### Affogato

*rich vanilla ice cream with a strong espresso coffee*



*and crisp almond tuille biscuits on the side. Pour the espresso over the ice cream and enjoy.*

*The espresso coffee is made from an Australian single origin Arabica bean harvested on the Atherton Tablelands in Far North Queensland.*

*add a nip of Amaretto liqueur*

15.9

plus 5.5

### Passionfruit Bacardi Slice

*with raspberry coulis and double cream*

10.9

14.9

### Sticky Fig Pudding

*with butterscotch sauce and icecream*

11.9

15.9

### Apple and Rhubarb Crumble

*with custard and vanilla icecream*

15.9

### Coffee Panna Cotta (C)

*with caramel sauce and light whipped cream*

11.9

15.9

### Chocolate Fudge Brownie

*dense and moist with intensely chocolatey interior with cream and icecream*

10.9

14.9

### Toblerone Icecream (C)

*dark chocolate and honey nougat icecream on a vanilla anglaise*

10.9

14.9

## Iced Tea (C)

*an iced black tea poured over a full glass of ice with pouring honey for a delicious rich sweetness... lemon, mint and garnish*

non alcoholic

7.9

with a nip of

vodka or bourbon

14.9



(C) = Wheat Free and suitable for  
Coeliac intolerance

*Lachlan's*  
OLD GOVERNMENT HOUSE

[www.lachlans.com.au](http://www.lachlans.com.au)