

VALENTINES DAY
SUNDAY 14 FEBRUARY 2016



an exciting new menu, you can choose all small entrée dishes or traditional entrée mains and dessert.
you can share, a variety of entree & cocktail size dishes to your table centre

Appetiser



complimentary Amuse-bouche starter

Sides

Garlic Bread (3 pieces) or Herb Bread (3 pieces) 6.9

Herbed Damper for two 12.9

Traditional Bruschetta for two 13.9

Tossed Garden Salad (C) 7.9
with a simple light oil, vinegar and salt vinaigrette

Green Beans with parmesan and pine nuts (C) 7.9

Hot Potato Wedges or Hot Chips (C just the chips, not the wedges) 7.9

Seafood

Thai Fish Cakes E19.9 M35.9
on Asian greens with Namjim (salty, sweet, spicy and sour) sauce

Salt and Pepper Calamari E18.9 M30.9
with rocket, pear and aioli

Seared Scallops (C) E22.9 M42.9
with sweet and sour apple sauce and black pepper gremolata

Australian Tiger Prawns (C) E22.9 M42.9
with mango salad and avocado puree

Grilled Swordfish Fillet E22.9 M42.9
with sweet potato cream, pepponata and crumbed olives

Chicken and Pork

Pork Belly and Crackling (C) E19.9 M 37.9
twice cooked with caramelized pumpkin

Roast Chicken Breast E19.9 M35.9
with mushroom risotto, a red wine jus and tomato pesto

Beef Lamb and Kangaroo

Herb Crusted Lamb Backstrap E22.9 M 42.9
with potato skordalia and sun dried tomato butter

Beef Eye Fillet (C) E22.9 M42.9
with pine nut potato gratin and a sour cherry jus

Seared Kangaroo (C) E20.9 M38.9
with grilled pepper potato and a caper and rosemary salsa

Vegetarian and Vegan

Spinach & Feta Slice (C) E19.9 M35.9
with rice flour pastry, spiced beetroot and roasted garlic yoghurt

Caramelized Onion & Goats Cheese Tart E19.9 M35.9
with beetroot relish

Roast Vegetable Risotto E19.9 M35.9
with parmesan wafer

Green Beans with parmesan and pine nuts (C) 7.9
Hot Potato Wedges or Hot Chips
(C) just the chips, not the wedges) 7.9

Dessert

A Tasting Dessert Plate
with four different petite desserts
to try and share for two 24.9

After Dinner Liqueur Chocolates

Espresso Coffee or Tea 4.60



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