



## A LA CARTE

In summer dine on the verandah looking through the old grape vine to the courtyard and Old Government House beyond. In winter dine in the cosy private Garrison dining rooms.

Park within Parramatta Park close to our front door and arrive along the long Garrison verandah.

Our a la carte menu is usually available seven lunchtimes a week and Friday evenings. On Saturday evenings we usually use our popular Chef's Choice menus. You can book any other evening with a minimum number of 10 guests.

We are not a large restaurant so it always a good idea to book. The verandah is usually set with 6 or 7 tables with the largest size table able to seat a maximum of 10 guests. Larger bookings can often avail themselves of a private room.

Our full menu is available on our website  
[www.lachlans.com.au](http://www.lachlans.com.au)

Here is a selection from our recent menus. We adjust this menu from time to time so if minor changes matter just give us a call.



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

DINING IN HISTORY



## a la carte selection

*our 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.

### Seafood Entrée Mains

Salt and Pepper Calamari	19.9	37.9
<i>rocket yoghurt, citrus crumble</i>		
Grilled Atlantic Salmon Fillet (C)	22.9	42.9
<i>charred bok choy, coriander pesto, nam jim coulis</i>		

### Chicken and Pork Entrée Mains

Berkshire Pork Belly Confit (C)	19.9	38.9
Free Range Chicken Fillet (C H)	19.9	38.9

### Beef and Lamb Entrée Mains

Braised Lamb Shanks (C)	22.9	42.9
<i>with potato skordalia, fetta, pine nuts and lemon crumble (one shank with entrée and two for mains)</i>		
Southern Grass Fed Sirloin (C)	22.9	42.9
<i>potato fondant, horseradish butter, merlot jus</i>		

### Vegetarian and Vegan Entrée Mains

Spinach & Feta Slice (V C H)	19.9	36.9
<i>rice flour, spiced beetroot relish &amp; roasted garlic yoghurt</i>		
Baked Goats Cheese Tart (V C H)	19.9	36.9
<i>sweet onion marmalade, roast beetroot coulis</i>		

### Dessert Entrée Mains

Mango Tartlett		13.9
<i>biscotti, vanilla icecream</i>		
Sticky Fig Pudding	11.9	15.9
<i>butterscotch beurre blanc, vanilla icecream</i>		
Toblerone Icecream	11.9	14.9
<i>dark chocolate and honey nougat icecream on brandy anglaise</i>		

This is a small selection from our full a la carte menu. These menus change from time to time.