

MAGDALA motor lodge & Lakeside Restaurant

Entrée

Tempura Prawns
served with Chili Jam 15.5

Lemongrass Chili Chicken
served in a Cos Leaf (GF) 12.9

Wagyu Beef Meatballs
served in a Rich Tomato &
Basil Sauce with Risoni (O) 12.9

Vegetable Spring Rolls
served with Dipping Sauce 11.9 (V)

Thai Style Fried Calamari
served with Lime Aioli 13.9 (O)

Harissa Marinated Chicken Skewers
served w/ spiced Cous Cous salad 16.0

Mains

Slow Braised Lamb Shank
Braised in Red Wine, served w/ Mash
& variety of Seasonal Greens
29.9

Crispy Skinned Atlantic Salmon
grilled & served on a Cos Salad dressed
w/ Aioli, Parmesan & Croutons (O/GF)
33.9

Italian Style Chicken Breast
served on a Pumpkin Parmesan Arancini w/
Blistered Cherry Tomato, Roasted Capsicum and
Broccolini w/ Red Wine Jus (O/GF)
31.0

Black Angus Porterhouse Steak (350-400g)
served w/ Mash & Seasonal Vegetables
or Chips & Salad, w/ choice of
Garlic Butter, Mushroom or Pepper Sauce (GF)
38.9

Spicy Vietnamese Duck
Orange glazed confit Duck leg,
served w/ Fragrant Rice & Bok Choy (GF)
32.9

Bacon wrapped Pork Eye Fillet
served on Mash w/ Greens & finished w/ creamy
Seeded Mustard Sauce (GF)
32.9

Magdala Chicken Parmigiana
Our hand-cut & Panko crumbed Chicken Breast,
layered in Ham, Napoli Sauce & Mozzarella blend,
served w/ Chips & Salad
27.5

Pearl Barley Risotto
Slow roasted Mediterranean Vegetables
w/ Pancetta, wilted Spinach, lemon dressing
& Kale Basil Pesto (O/V)
29.5

Starters & Sides

Garlic & Herb Baguette 7.9
Garlic & Cheese Baguette 8.9
Bacon & Cheese Baguette 10.9

Seasonal Vegetables 8.5
Bowl Chips (GF) 8.5
Sweet Potato Fries (GF) 10.5

Garden Salad 8.5
Mediterranean Salad 12.5
Caesar Salad (OV/GF) 15.9

Kids Menu

– Available upon Request –
(up to 12 yrs)

Dessert Menu

– Please ask to see Dessert menu –

V: This dish is vegetarian GF: This dish is gluten free O/V: Optional Vegetarian O/GF: Optional Gluten Free

Public Holiday Surcharge + 15% - Room Service Fee \$7 - Cakeage \$2 p/person

E&OE Print Date 01/03/2020