

Cabin Menu

SECRETS BBQ HAMPER \$130 PER COUPLE

Everything prepped for you – just fire up the BBQ and cook your meat, sausages and onions, and then simply enjoy. Ask when ordering about adding a bottle of wine from our drinks menu.

Choose your meat:

(1 choice per person)

- Rib Fillet Steak (*Surcharge \$5 per steak*)
- Chicken Breast (*Lemon & Thyme Marinated*)
- Salmon Fillet

Choose your 1 pack of sausages per couple:

Beef or Pork

Choose your bread to share per couple:

Garlic Bread or a French Stick
(add \$5 for GF)

Choose a dessert each:

(comes with cream and ice-cream)

- Chocolate pudding with sauce
- Sticky date pudding with sauce (GFA)
- Apple pecan cake

The BBQ Hamper also comes with:

- Garden salad & home-made coleslaw
- Baked potatoes with sour cream
- Onions
- Sauces

SECRETS PICNIC HAMPER \$70 PER COUPLE

All baskets come with fruit, chocolate & soft drink/juice of your choice.

- Would you prefer ham/chicken & salad baguettes? Or one of each?
- You can have a choice of a cake each:
 - Baked Cheesecake
 - Carrot Cake
 - Orange Almond Cake (GF, DFA)
 - Pistachio Cake w orange syrup & candied pistachios (GF)

Available for dinner only. Plated by our chefs and delivered to your door with reheating instructions. Not available Mondays. (*Packages to order 2 courses*)

ENTREE

Roast Pumpkin Soup \$18
Served with toasted sourdough (GFA) (VGA)

Hot Smoked Salmon Rillettes \$18
Caper, dill and mustard relish with grilled sourdough

Coconut & Lemongrass Chicken \$20
Wombok, coriander, lychee, mint, peanut, sesame and ginger (GF)

MAIN

Baked Leg of Ham \$42
Mash potato, dutch carrots, brocolini, cauliflower cheese sauce (GF)

Apple & Fig Stuffed Turkey \$42
Potato bake, dutch carrots, steamed greens, red current jus (GF)

Secrets Leek & Cheese Souffle \$32
With rocket, apple, red onion, cranberries & seeded salad (GF)(V)

Farmhouse Chicken Pot Pie \$28
Smoked ham, root vegetables, topped with creamy mash and local cheddar (GF)

Lamb Shank \$44
Braised lamb shank in a rich tomato sauce, mashed potato, broccolini & dutch carrots (GF)

DESSERT

Sticky Date Pudding \$18
Salted caramel with whipped cream (GF)

Christmas Pudding \$18
With vanilla anglaise blueberry compote (GF) (V)

Vegan Apple & Rhubarb Crumble \$18
Cinnamon, toasted oats and rice malt syrup, coconut milk ice cream (VG)

Baked Cheesecake \$14
Served w raspberry coulis

Chocolate Flourless Cake \$14
Served with chocolate ganache & toasted hazelnuts (GF)

PLATTERS

Cheese Board for 2 \$45
Selection of Maleny cheeses, quince paste & lavosh (GFA)

Dinner deliveries will be made at approximately between 5.30pm & 6.00pm. Please order by 2:30pm at Reception or by calling (07) 5478 5888 If room is unattended, your meals will be placed in the fridge in your cabin.

info@secretsonthelake.com.au
www.secretsonthelake.com.au
Ph: 07 5478 5888

(GF) Gluten free
(GFA) Gluten free available
(VA) Vegetarian available

(V) Vegetarian
(VG) Vegan
(VGA) Vegan Available