



# Christmas Menu

TUESDAY TO SUNDAY 11.00AM - 2.15PM

## ENTREE

### Roast Pumpkin Soup \$18

Served with toasted sourdough (GFA) (VGA)

### Hot Smoked Salmon Rillettes \$18

Caper, dill and mustard relish with grilled sourdough

### Baked Brie \$25

Truffle honey, prosciutto crumb, focaccia bread (VA) (GFA)

### Coconut & Lemongrass Chicken \$20

Wombok, coriander, lychee, mint, peanut, sesame and ginger (GF) (DF)

### Masterstock braised Pork Ribs \$25

Red dragon sauce, pineapple salsa (GF)

### Tempura Mooloolaba Prawns \$24

Tomato, olive and basil, preserved lemon aioli (GF) (DF)

### Roasted Heirloom Carrots \$19

Noosa black garlic, puffed grains, harissa, za'taar (GF) (VG) (V)

## KIDS MEALS

### Nuggets & Chips \$15

### Spaghetti Bolognese \$15

## SIDES

### Bowl Of Fries \$14

With aioli

### Sauteed Vegetables \$12

## MAIN

### Apple & Fig Stuffed Turkey \$42

Potato bake, steamed greens, dutch carrots, gravy & red current jus (GF)

### Baked Leg of Ham \$42

Mash potato, dutch carrots, brocolini, cauliflower cheese sauce (GF)

### Secrets Leek & Cheese Souffle \$32

With apple, red onion, cranberries, & seeded salad (GF)

### Pan Seared Barramundi \$38

Dtom Kha, Asian greens, prawns & ginger dumplings

### Lamb Shank \$44

Braised lamb shank in a rich tomato sauce, mashed potato, broccolini & dutch carrots (GF)

### Homemade Ricotta Gnudi \$32

Forest mushroom, pumpkin, sage, local goats cheese (V)

### Farmhouse Country Chicken Pot Pie \$28

Smoked ham, root vegetables topped with creamy mash and local cheddar (GF)

### Wagyu Beef Burger \$32

Oakleaf, tomato relish, pickles, bacon aioli, smoked cheese, toasted milk bun and fries (GFA)

## SHARE BOARDS

### Cheese Board for two \$45

15% Surcharge on Public Holidays | 1.2% Surcharge for usage of card transaction

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

