

# Group Package Lunch Menu

For Our Secrets Events and Functions

## ENTREE

### Soup of the Day

Grilled sourdough (GFA)

### Duck Liver & Cognac Parfait

Apple & cranberry chutney, chargrilled sourdough (GFA)

### Truffle & Local Honey Baked Brie

Beetroot and macadamia toasted focaccia (V)

### Casino Style Half Shell Scallops

Roasted capsicum, bacon and parmesan (GF)

### Roasted Heirloom Carrots

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

### Coconut & Lemongrass Chicken

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

## MAIN

### Secrets Leek & Cheese Souffle

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

### Homemade Ricotta Gnudi

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

### Market Fish

Hummus, roasted grapes, green olive, baby tomato, spiced chickpeas, dukkah, herb oil (GF)

### Lamb Shank

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

### Farmhouse Country Chicken Pot Pie

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

Please note our menus are seasonal and may change, as we focus on using the freshest locally sourced ingredients. Any updates will be sent to you closer to your event date.

Available Tuesday - Sunday  
Minimum of 10 guests

### Seating times

- 11am, 11.30am, 1pm, 1.30pm  
- 11am or 12pm in Private Spaces

2 COURSE \$60 PER PERSON

3 COURSE \$80 PER PERSON

All packages choose between  
Alternate meal drops OR Meal choices. Your whole  
group must choose from the same package.

For the 2-course option, choice of either Entree &  
Main / Main & Dessert - NOT BOTH

Bookings are essential, with \$100 deposit required  
& pre order of meals due one week prior to your  
booking.

## ORDER A CAKE FROM \$110

Raspberry & White Chocolate Mud Cake  
Chocolate Mud Cake  
Black Forest Cake

## DESSERT

### Sticky Date Pudding

Salted caramel, with Maleny vanilla bean gelato (GF)

### Caramelised Banana & Rum Creme Brulee (GF)

### Dark Chocolate Torte

Cacao and hazelnut, parsnip ice cream (GF)

### Vegan Apple & Rhubarb Crumble

Cinnamon, toasted oats and rice malt syrup, coconut  
milk ice cream (VG)

## KIDS MENU

\$20PP

### Nuggets & Chips

served with Ice-cream as dessert

### Spaghetti Bolognese

served with Ice-cream as dessert

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