



The Lake House Denmark Menu

Entree's

Spiced Pumpkin Seed Dukkah with freshly baked bread & local olive oil \$9.50

Soup of the Day – seasonally inspired served with house baked bread \$12

Marinated Kalamata Olives \$6.50

Tasting Plate - great as a snack. Seasonal veggie dip, antipasto bowl, Capel Club Cheddar Cheese complimented with Vinofood Wine Jelly, Semillon Pickled Pears & Fig, Apple & Chardonnay Chutney, garden salad drizzled with our chef's special dressing, freshly baked bread & wafers \$27

Mains

Sari Vineyard Lunch

A delectable vegetarian feast with our nut patties topped with Vinofood Tomato & Riesling Relish, vegetable frittata, Vinofood Beetroot & Shiraz Relish, seasonal dip, antipasto bowl, Capel Club cheddar & Tasmanian Lactos brie cheeses complimented with Vinofood Wine Jelly, Semillon Pickled Pears and Fig, Apple & Chardonnay Chutney, garden salad drizzled with our chef's special dressing, house baked bread & wafers

Sari for Two \$55 Sari for Three \$82.50 Sari Set Menu (Soup, Main & Cake) \$45 pp

Cosmo Vineyard Lunch

A mouth watering selection with leg ham accompanied with Vinofood Seeded Chardonnay Mustard & Fig, Prune & Merlot Mustard, Italian cacciatore sausage, Vinofood Onion, Thyme & Red Wine Jam, seasonal dip, antipasto bowl, Capel Club cheddar & Tasmanian Lactos brie cheeses complimented with Vinofood Wine Jelly, Semillon Pickled Pears and Fig, Apple & Chardonnay Chutney, garden salad drizzled with our chef's special dressing, house baked bread & wafers

Cosmo for Two \$55 Cosmo for Three \$82.50 Cosmo Set Menu (Soup, Main & Cake) \$45 pp

Madison Vineyard Lunch

A gourmet taste sensation with Mt Barker smoked chicken, leg ham accompanied with Vinofood Seeded Chardonnay Mustard & Fig, Prune & Merlot Mustard, Italian cacciatore sausage, vegetable frittata, Vinofood Beetroot & Shiraz Relish, seasonal dip, antipasto bowl, Capel Club cheddar & Tasmanian Lactos brie cheeses complimented with Vinofood Wine Jelly, Semillon Pickled Pears and Fig, Apple & Chardonnay Chutney, garden salad drizzled with our chef's special dressing, house baked bread & wafers

Madison for Two \$68 Madison for Three \$102 Madison Set Menu (Soup, Main & Cake) \$52 pp

The Lake House Gourmet Lunch (fit for a King & Queen)

A banquet to indulge your senses with a spectacular selection of prawns marinated in red wine vinegar & tarragon, Mt Barker Smoked Trout with Vinofood Onion, Thyme & Red Wine Jam, Mt Barker Smoked Chicken, nut patties topped with Vinofood Tomato & Riesling Relish, vegetable frittata, Vinofood Beetroot & Shiraz Relish, antipasto bowl, Capel Club cheddar & Tasmanian Lactos brie cheeses complimented with Vinofood Wine Jelly, Semillon Pickled Pears and Fig, Apple & Chardonnay Chutney, garden salad drizzled with our chef's special dressing, house baked bread & wafers

Lake House for Two \$110 Lake House for Three \$165 Lake House Set Menu (Soup, Main & Cake) \$75 pp

CELLAR DOOR - RESTAURANT - WEDDING VENUE - WINERY - GOURMET FOOD EMPORIUM

Open Daily 11am to 5pm





On the Side

Lake House Garden Salad \$8

Bowl of House-Baked Bread \$7

Lake House Cheese Platter - Two Cheeses \$19 Three Cheeses \$29

Cheese Selection

Tasmanian Lactos Brie - Region: Burnie Tasmania

Made from cow's milk, Brie has a dense, white mould rind that smells mildly of mushroom. Its pale paste is smooth and firm but pliable and matures to pleasant rich, creamy flavour.

Mauri Gorgonzola Picante - Region: Lombardy, Italy

The recipe for this cow's milk blue cheese originates from the town of Gorgonzola in Lombardy Italy. The texture is somewhat creamy, with a spicy flavour and a bite that gently hits the tongue.

Capel Club Cheddar (Blue Cow) - Region: Capel Western Australia

Description: Made with milk sourced from the surrounding districts of Capel, Western Australia, this is a traditional club style cheese. Matured for 4 months, the paste is smooth and dense and the flavour creamy.

Children's Menu

(For children 12 years and under)

Cubby House Kids Platter

Fun for the kids that want to feel like grown-ups and have their own little platter. Leg ham, Capel Club Cheddar cheese, garden salad with carrot sticks, house baked bread, juice box & freddo frog \$12

Kids Ice Cream – two scoops of delicious vanilla ice cream served with chocolate or strawberry syrup and a scatter of sprinkles \$5

In keeping with The Lake House Denmark's organic/biodynamic philosophy all food in the restaurant is prepared using fresh, biodynamic and organic produce wherever possible which is sourced from our own biodynamic vegetable garden and orchard and select local producers.

Vinofood

Vinofood is a range of handmade gourmet condiments produced at The Lake House Denmark featuring the flavours of grapes and wines creating unique and delicious products that can be used every day. Our range of Vinofoods is made on the premises and is available for purchase to take home to enjoy ... or they make the perfect gift.



A surcharge of 15% applies to all food & wine consumed in the restaurant on public holidays.

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