

the Lake House DENMARK

LUNCH MENU

ENTREE

Bread with Oil – house baked bread with local olive oil and Vinofood balsamic shiraz glaze	\$10
Soup of the Day – seasonally inspired and served with freshly baked bread	\$14
Dukkha Plate - spiced pumpkin seed dukkha, Vinofood marinated kalamata olives, freshly baked bread and local olive oil	\$18
Taste Plate	\$30

Great as a snack or platter for one. Seasonal dip, Italian cacciatore sausage with Vinofood onion, thyme & red wine jam, vegetable frittata with Vinofood beetroot & shiraz relish, mixed leaves with Vinofood riesling pickled vegetables, grape seed oil vinaigrette and house baked bread.

Select from Capel club cheddar, Dellendale double cream brie and mauri gorgonzola picante. (Vegetarian option available)

MAINS

Sari Vineyard Platter

A vegetarian feast; lentil and nut patties (GF) topped with Vinofood tomato & riesling relish, vegetable frittata, seasonal dip, antipasto bowl, cheese selection; Capel club cheddar, Dellendale double cream brie, Vinofood wine jelly, semillon pickled pears and fig, apple & chardonnay chutney, house baked croutons, crackers, mixed leaves with Vinofood riesling pickled vegetables, grape seed oil vinaigrette and house baked bread.

Sari for Two \$60 Sari for Three \$90

Sari Set Menu (Soup, Sari Platter & Cake) **\$48 per person.** Minimum of two people

Cosmo Vineyard Platter

Mouth-watering selection; Local cherry wood smoked leg ham with Vinofood seeded chardonnay mustard, fig, prune & merlot mustard, Italian cacciatore sausage, Vinofood onion, thyme & red wine jam, tomato & riesling relish, seasonal dip, antipasto bowl, cheese selection; Capel club cheddar, Dellendale double cream brie, Vinofood wine jelly, semillon pickled pears and fig, apple & chardonnay chutney, house baked croutons, crackers, mixed leaves with Vinofood Riesling pickled vegetables, grape seed oil vinaigrette and house baked bread.

Cosmo for Two \$62 Cosmo for Three \$93

Cosmo Set Menu (Soup, Cosmo Platter & Cake) **\$49 per person.** Minimum of two people

Madison Vineyard Platter

A taste sensation; Mount Barker smoked chicken, Vinofood beetroot & shiraz relish, local cherry wood smoked leg ham, Vinofood seeded chardonnay mustard, fig, prune & merlot mustard, Italian cacciatore sausage, vegetable frittata, seasonal dip, antipasto bowl, cheese selection; Capel club cheddar, Dellendale double cream brie, Vinofood wine jelly, semillon pickled pears and fig, apple & chardonnay chutney, house baked croutons, seasonal leaves with Vinofood riesling pickled vegetables, grape seed oil vinaigrette and house baked bread.

Madison for Two \$72 Madison for Three \$108

Madison Set Menu (Soup, Madison Platter & Cake) **\$55 per person.** Minimum of two people

Lake House Gourmet Vineyard Platter (fit for a king & queen)

Indulge your senses; Pickled baby octopus, Mount Barker smoked salmon with crème fraiche and capers, Mount Barker smoked chicken, local cherry wood smoked leg ham, Vinofood beetroot & shiraz relish, duck liver pate with Vinofood balsamic shiraz glaze, lamb koftas, seasonal dip, antipasto bowl, cheese selection; Capel club cheddar, Dellendale double cream brie, Vinofood wine jelly, semillon pickled pears and fig, apple & chardonnay chutney, house baked croutons, seasonal leaves with Vinofood riesling pickled vegetables, grape seed oil vinaigrette and house baked bread.

Lake House for Two \$110 Lake House for Three \$165

Lake House Set Menu (Soup, Lake House Platter & Cake) **\$75 per person.** Minimum of two people

Open Daily 10am to 5pm (closed Christmas Day) **A surcharge of 15% applies on public holidays**

Winery - Cellar Door – Restaurant – Café – Vinofood Condiments – WineSpa Skincare – Function and Wedding Venue

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ON THE SIDE

Lake House Salad - with seasonal leaves, antipasto, aioli dressing, parmesan & house baked croutons with your choice of Mount Barker smoked chicken, salmon or lentil peanut patties (V) \$25

Bowl of House Baked Bread \$8

Lake House Cheese Platter - served with Vinofood wine jelly, semillon pickled pears and fig, apple & chardonnay chutney, wafers. Select from Capel club cheddar, Dellendale double cream brie and mauri gorgonzola picante
One cheese \$15 Two cheeses \$25 Three cheeses \$35

CHILDRENS MENU

(For children 12 years and under)

Cubby House Kids Platter \$13

Fun for the kids that want to feel like grown-ups and have their own little platter. Leg ham, tasty cheese, hummus dip with carrot & cucumber sticks, house baked bread, a piece of fruit and your choice of water or apple juice box.

Kids Ice Cream \$5

Two scoops of vanilla ice cream served with chocolate or strawberry syrup and a scatter of sprinkles

DRINKS

Beers

Corona, Rogers (3.8%), Asahi \$8.50

Non-Alcoholic

Soft Drinks: Coke, Zero Coke, Orange, Lemon, Lemonade \$4

Orange or Apple Juice \$4

Margaret River Beverages: Triple G (Ginger Beer), Lemon Lime and Bitters \$5

Grapetiser (Sparkling Grape Juice) \$5

Appletiser (Sparkling Apple Juice) \$5

San Pellegrino Sparkling Natural Mineral Water (500ml) \$6

Spiders: Coke, Zero Coke, Orange, Lemon, Lemonade served with vanilla ice-cream \$6

Ice Coffee or Iced Chocolate served with vanilla ice-cream \$6

Hot Beverages

Flat White, Cappuccino, Long Macchiato, Mocha, Latte, Chai Latte, Hot Chocolate \$4.50

Long Black, Espresso, Short Macchiato \$4

Vinofood Mandarin, Chilli & Shiraz Hot Chocolate \$6

Affogato – ice-cream with a shot of coffee & a drizzle of Vinofood Espresso Syrup \$6

Baby Cino \$2

Tea: English Breakfast, Earl Grey, Green Tea, Peppermint, Chamomile Pot for One \$4.50

Pot for Two \$7.50

Soy Milk & Decaf available



All our food in the restaurant is prepared using fresh, biodynamic and organic produce where ever possible which is sourced from our own biodynamic vegetable garden and orchard and select local producers. Vinofood is our delicious range of gourmet condiments combining the unique flavours of wines and grapes with farm fresh produce. Made onsite by hand in small batches in our commercial kitchen, Vinofood contain all-natural ingredients and are free from artificial preservatives and colours. Our complete range of Vinofood is available for purchase to take home to enjoy ... or they make the perfect gift.

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