

the Lake HOUSE DENMARK

LUNCH BY THE LAKE

Served daily 12pm – 3pm

STARTERS | SNACKS | SIDES

House Baked Bread (V)		\$8
Bread with Oil	house baked bread with local olive oil and Vinofood balsamic shiraz glaze (V)	\$10
Soup of the Day	seasonally inspired and served with freshly baked bread (V)	\$14.5
Dukkah Plate	spiced seed dukkah, Vinofood kalamata olives, freshly baked bread and local olive oil (V)	\$18
Cheese Platter	select from Capel club cheddar and Dellendale double cream brie with Vinofood wine jelly, Vinofood semillon pickled pears, Vinofood fig, apple and chardonnay chutney (V)	One cheese \$15 Two cheese \$25
Taste Platter	Mount Barker smoked chicken, beetroot and shiraz relish, local smoked leg ham, seeded chardonnay mustard, fig, prune and merlot mustard, vegetable frittata, seasonal dip, antipasto, cheddar or brie cheese, wine jelly, riesling pickled pears, fig, apple and chardonnay chutney, garden salad, grape seed oil vinaigrette, house baked bread and croutons.	\$35 Two course \$45 Three course \$52

SHARED MAINS

Sari Vineyard Platter

A vegetarian feast; lentil and nut patties, Vinofood tomato & riesling relish, vegetable frittata, vegetable savoury pastry, Vinofood red pepper, chilli & chardonnay sauce, seasonal dip, antipasto, Capel club cheddar, Dellendale double cream brie, Vinofood wine jelly, Vinofood riesling pickled pears, Vinofood fig, apple and chardonnay chutney, croutons, mixed leaves, Vinofood riesling pickled vegetables, Vinofood grape seed oil vinaigrette, house baked bread

Sari for Two \$70 | Sari for Three \$105

Sari Set Menu: Two course \$45 per person Three course \$52 per person (minimum two people. Soup, platter, dessert)

Madison Vineyard Platter

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

Madison for Two \$75 | Madison for Three \$112

Madison Set Menu: Two course \$48 per person Three course \$54 per person (minimum two people. Soup, platter, dessert)

Lake House Gourmet Platter

Indulge your senses; Prawns, Vinofood red pepper, chilli and chardonnay sauce, Mt Barker smoked salmon, Mt Barker smoked chicken, local smoked leg ham, Vinofood beetroot and shiraz relish, duck liver pate, Vinofood balsamic shiraz glaze, lamb koftas, vegetable frittata, seasonal dip, antipasto, Capel club cheddar, Dellendale double cream brie, Vinofood wine jelly, Vinofood semillon pickled pears, Vinofood fig, apple and chardonnay chutney, croutons, mixed leaves, Vinofood riesling pickled vegetables, Vinofood grape seed oil vinaigrette, house baked bread

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

Lake House Set Menu Two course \$65 per person Three course \$72 per person (minimum two people. Soup, platter, dessert)

Gluten free and vegan options available on request. Take-away available.

Open Daily 11am to 4pm (closed Christmas Day) | A surcharge of 15% applies on public holidays

Winery | Cellar Door | Restaurant | Café | Vinofood Gourmet Store | Winespa Skincare | Functions | Weddings

the Lake HOUSE DENMARK

COFFEE | CAKES | DESSERTS | KIDS

Served daily 11am-4pm | Take-away available

HOT DRINKS

Flat white cappuccino latte long black long macchiato	Cup \$4.5 Mug \$5
Mocha chai latte hot chocolate	\$5
Espresso short macchiato	\$4
Babycino	\$2.5
Tea: English breakfast earl grey green tea peppermint chamomile	Pot for one \$5 Pot for two \$8

COLD DRINKS

Iced coffee iced chocolate – made with milk and ice cream	\$8
Affogato – ice cream with a shot of coffee and drizzle of Vinofood merlot espresso syrup	\$6
Soft drinks: coke lemonade orange lemon	\$4
Margaret River Beverages: triple g (ginger beer) pink lemon lime and bitters	\$6
Kombucha: ginger lemon apple crisp	\$7
Spiders: ice cream with coke lemonade orange lemon	\$7

BEER

Due to our liquor licence beer can only be served ancillary to a meal

Corona (4.5%) Wilson Brewing Albany: Figure Head Blond Ale (4.9%) Draught (4.2%) Light House Session Ale (3.6%)	\$9
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CAKES | DESSERTS

<i>All our cakes and desserts are made in-house. Please ask our team or visit our cake display for more cakes and slices</i>	\$9.5
Scones served with Vinofood jam and cream – select from boysenberry and shiraz or sparkling strawberry	\$7.5
Sticky date pudding with butterscotch sauce and ice cream	\$12
Apple Crumble served with Vinofood syrup and ice cream	\$12
Cheese platter – select from Capel club cheddar and Dellendale double cream brie with wine jelly, semillon pickled pears, fig, apple and chardonnay chutney (V)	One cheese \$15 Two cheese \$25

KIDS MENU – Served 11am – 3pm. Available for children 12 years and under

Cubby House Kids Platter - an individual platter with local smoked leg ham, tasty cheese, hummus dip, carrot sticks, house baked bread, piece of fruit, apple juice box and freddo frog	\$13
Dessert - two scoops of vanilla ice-cream with a choice of strawberry or chocolate topping	\$5

The Lake House Denmark philosophy is about relaxing in nature, sharing good food and wine and reconnecting with family and friends. Our food is freshly prepared in house using produce from our organic vegetable garden and from local growers wherever possible. Our eggs are free range from a local farm and our Vinofood condiments and chocolates are made onsite and are free from artificial preservatives, colours and flavours.

Thank you for visiting and we hope you enjoy your experience at The Lake House Denmark.

*Please let us know if you have any dietary requirements or allergies.
All our food is prepared in a kitchen that stores and uses nuts, soy, seafood, gluten and eggs.*

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