

the Lake House DENMARK

LUNCH BY THE LAKE

Served daily 11am – 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
Taste Platter	Mount Barker smoked chicken, beetroot and shiraz relish, local smoked leg ham, seeded chardonnay mustard, vegetable frittata, seasonal dip, antipasto, cheddar or brie cheese, wine jelly, fig, apple and chardonnay chutney, garden salad with grape seed oil vinaigrette, house baked bread.	\$35
Lake House Salad	seasonal garden salad with antipasto, Vinofood grape seed oil vinaigrette, Vinofood balsamic shiraz glaze, croutons and choice of smoked chicken, salmon or lentil nut patties (GF, V)	\$25
Cheese Platter	select from Capel club cheddar and Dellendale double cream brie with Vinofood wine jelly, Vinofood fig, apple and chardonnay chutney, Vinofood semillon pickled pears (V)	One cheese \$15 Two cheese \$25 Three cheese \$35

SHARED MAINS

Sari Vineyard Platter

A vegetarian feast; lentil and nut patties, Vinofood tomato & riesling relish, vegetable frittata, vegetable savoury pastry, Vinofood Indian tomato & white wine sauce, seasonal dip, antipasto, Capel club cheddar, Dellendale double cream brie, Vinofood wine jelly, Vinofood fig, apple and chardonnay chutney, garden salad with Vinofood grape seed oil vinaigrette, house baked bread and crackers.

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)

Cosmo Vineyard Platter

Mouth-watering selection; Local smoked leg ham, Vinofood mustard, Italian cacciatore sausage, Vinofood onion, thyme and red wine jam, Vinofood tomato & riesling relish, seasonal dip, antipasto, Capel club cheddar, Dellendale double cream brie, Vinofood wine jelly, Vinofood fig, apple and chardonnay chutney, garden salad with Vinofood grape seed oil vinaigrette, house baked bread and crackers.

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

Cosmo 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 mustard, Italian cacciatore sausage, vegetable frittata, seasonal dip, antipasto, Capel club cheddar, Dellendale double cream brie, Vinofood wine jelly, Vinofood fig, apple and chardonnay chutney, garden salad with Vinofood grape seed oil vinaigrette, house baked bread and crackers.

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; Marinated tarragon & honey prawns, Mt Barker smoked salmon, Mt Barker smoked chicken, local smoked leg ham, Vinofood beetroot and shiraz relish, house made pate, Vinofood balsamic shiraz glaze, lamb koftas, vegetable frittata, seasonal dip, antipasto, Capel club cheddar, Dellendale double cream brie, Vinofood wine jelly, Vinofood fig, apple and chardonnay chutney, garden salad with Vinofood grape seed oil vinaigrette, house baked bread and crackers.

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 10am to 5pm (closed Christmas Day & Boxing 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 10am to 4.30pm | 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: lemonade	\$4
Margaret River Beverages: triple g (ginger beer) pink lemon lime and bitters Dry Cola	\$6
Kombucha: ginger lemon apple crisp	\$7
Spiders: ice cream with lemonade	\$7

BEER

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

Corona (4.5%) Wilson Brewing Albany: Draught (4.2%) Light House Session Ale (3.6%) Figurehead Blonde Ale (4.9%)	\$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
Cheese platter – select from Capel club cheddar and Dellendale double cream brie with wine jelly, fig, apple and chardonnay chutney, semillon pickled pears (V)	One cheese \$15 Two cheese \$25 Three cheese \$35

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.