

LUNCH BY THE LAKE served daily 11am to 3pm

SMALL	SOUP BOWL , seasonal soup, house baked bread, butter (v)	15
	DUKKAH PLATE , seed dukkah, Vinofood kalamata olives, bread and olive oil (v)	20
	HOUSE BAKED BREAD (v)	8
	Add local olive oil, Vinofood balsamic shiraz glaze (v)	12
FOR ONE	TASTE PLATE , Mt Barker smoked chicken, vegetable frittata, seasonal dip, Vinofood marinated olives, cheddar or brie cheese, salad, Vinofood condiments: tomato & riesling relish, beetroot & shiraz relish, wine jelly, fig, apple & chardonnay chutney, grapeseed oil vinaigrette, balsamic shiraz glaze (vegetarian option available)	39
TO SHARE	SARI VINEYARD PLATTER , vegetarian patties, vegetable frittata, mushroom pate, seasonal dip, Vinofood marinated olives, cheddar and brie cheese, salad, house baked bread, crackers, Vinofood condiments: tomato & riesling relish, beetroot & shiraz relish, wine jelly, fig, apple & chardonnay chutney, grapeseed oil vinaigrette, balsamic shiraz glaze (v)	For two 78 For three 110 Two course 48pp Three course 56pp
	COSMO VINEYARD PLATTER , local smoked ham, Italian cacciatore sausage, seasonal dip, Vinofood marinated olives, cheddar and brie cheese, salad, house baked bread, crackers, Vinofood condiments: tomato & riesling relish, onion, thyme & red wine jam, mustard, wine jelly, fig, apple & chardonnay chutney, grapeseed oil vinaigrette, balsamic shiraz glaze	For two 78 For three 110 Two course 48pp Three course 56pp
	MADISON VINEYARD PLATTER , Mt Barker smoked chicken, local smoked ham, Italian cacciatore sausage, vegetable frittata, seasonal dip, Vinofood marinated olives, cheddar and brie cheese, salad, house baked bread, crackers, Vinofood condiments: tomato & riesling relish, onion, thyme & red wine jam, beetroot & shiraz relish, mustard, wine jelly, fig, apple & chardonnay chutney, grapeseed oil vinaigrette, balsamic shiraz glaze	For two 85 For three 120 Two course 52pp Three course 60pp
	LAKE HOUSE GOURMET PLATTER , Mt Barker smoked chicken, marinated prawns, Mt Barker smoked salmon, local smoked ham, mushroom pate, vegetable frittata, vegetarian patties, seasonal dip, cheddar and brie cheese, Vinofood marinated olives, salad, house baked bread, crackers, Vinofood condiments: tomato & riesling relish, beetroot & shiraz relish, mustard, wine jelly, fig, apple & chardonnay chutney, semillon pickled pears, grapeseed oil vinaigrette, balsamic shiraz glaze	For two 115 For three 165 Two course 65pp Three course 75pp
	LAKE HOUSE PREMIUM RESERVE EXPERIENCE – make your visit extra special with a Lake House Gourmet Platter for Two, a bottle of Premium Reserve Wine (your choice), a dessert plus coffee or tea per person	For two 99pp

15% surcharge applies on public holidays

Please advise staff of any allergies.

Gluten free & vegan options available.

Our kitchen uses and stores nuts, soy, seafood, gluten, dairy and eggs.



OPEN DAILY

The Shed 10 - 5 Restaurant 11 - 4

Closed Christmas Day, Boxing Day & Good Friday

106 Turner Road, Denmark WA 6333

Tel +618 9848 2444

www.lakehousedenmark.com.au

DESSERT | DRINKS | KIDS | PICNIC served daily 11am-3pm

DESSERTS & CHEESES	DAILY CAKES , our cakes and desserts are all made in-house. Please visit our cake display or ask our staff for today's freshly baked cakes (served with cream), scones and Vinofood rocky road.		
	STICKY DATE PUDDING , warm butterscotch sauce and ice-cream		15
	AFFOGATO , ice cream, shot of coffee & Vinofood merlot espresso syrup		10
	CHEESE BOARD , cheddar, brie and blue cheese, Vinofood condiments: fig, apple & chardonnay chutney, wine jelly, semillon pickled pears	One cheese Two cheese Three cheese	16 28 39
KIDS MENU	CUBBY HOUSE PLATTER , local smoked ham, cheese, dip, carrot sticks, house baked bread, fruit, freddo frog, apple juice box		14
	ICE-CREAM BOWL , vanilla ice-cream with a choice of strawberry or chocolate topping		6
BEER & CIDER	Wilson Brewing Light House Session Ale (3.6%)		10
	Wilson Brewing Rough Seas Pale Ale (5.8%)		10
	Artisan Brewing Great Southern Mid Strength (3.5%)		10
	Wilson Brewing Ginger Betty's Ginger Beer (3.5%)		10
	Denmark Heritage Pet Nat Cider (8%)		15
	<i>Due to our liquor licence beer and cider can only be served ancillary to a meal.</i>		
COLD DRINKS	Coke / Coke Zero / Lemonade / Lemon		6
	Margaret River Beverages, triple g (ginger beer), pink lemon, lime & bitters		6
	Kommunity Brew Kombucha, ginger turmeric		9
	Orange juice		6
	Iced coffee, iced chocolate, iced mocha with ice cream		9
	Spider, lemonade & ice cream		8.5
	Sparkling mineral water (750ml)		9
HOT DRINKS	Flat white, cappuccino, latte, long black, long macchiato, mocha, chai latte, hot chocolate	Cup 5 Mug 6	
	Espresso, short macchiato		4
	Babycino		2.5
	Tea, english breakfast, earl grey, green tea, peppermint, chamomile	Pot for one -	5
		Pot for Two -	8
	Soy milk, almond milk, decaf, extra shot		1

Enjoy a taste of **the good life** at The Lake House Denmark. Relax in nature, share good food and connect with family and friends. All food is freshly prepared in-house using produce from our own **organic veggie garden** and local growers.

VISIT US ONLINE



The Shed - Our menu features **Vinofood** gourmet condiments which are all handmade on-site and available for tasting at The Shed. Plus taste our wines and try our **Lake Botanicals** skincare, home and wellness products. **Open Daily 10 - 5**