

LUNCH BY THE LAKE available 11am - 3pm

SMALL	OLIVES BOWL , marinated kalamata olives	9
	DUKKAH PLATE , seed dukkah, bread and olive oil (v)	15
	HOUSE BAKED BREAD (v)	9
	Add local olive oil, Vinofood balsamic shiraz glaze (v)	14
FOR ONE	TASTE PLATE , local smoked ham, vegetable frittata, seasonal dip, camembert cheese, marinated fetta, salad, Vinofood condiments: tomato & riesling relish, mustard, wine jelly, fig, apple & chardonnay chutney, grapeseed oil vinaigrette, balsamic shiraz glaze (vegetarian option available)	40
TO SHARE	SARI VINEYARD PLATTER , vegetarian patties, vegetable frittata, mushroom pate, seasonal dip, cheddar and camembert cheese, marinated fetta, 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 80 For three 115
	COSMO VINEYARD PLATTER , local smoked ham, Italian cacciatore sausage, seasonal dip, cheddar and camembert cheese, marinated fetta, 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 80 For three 115
	MADISON VINEYARD PLATTER , Mt Barker smoked chicken, local smoked ham, Italian cacciatore sausage, vegetable frittata, seasonal dip, cheddar and camembert cheese, marinated fetta, 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 90 For three 125
	LAKE HOUSE GOURMET PLATTER , Mt Barker smoked chicken, marinated prawns, Mt Barker smoked salmon, local smoked ham, Hungarian salami, mushroom pate, vegetable frittata, seasonal dip, cheddar and camembert cheese, salad, house baked bread, crackers, Vinofood condiments: tomato & riesling relish, beetroot & shiraz relish, mustard, wine jelly, fig, apple & chardonnay chutney, grapeseed oil vinaigrette, balsamic shiraz glaze	For two 120 For three 170

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

Cellar Door 10 – 5

Kitchen 11 – 3 (Mon-Sat)

The Shed 10 – 5 (Mon-Sat)

Closed Christmas Day, Boxing Day & Good Friday

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www.lakehousedenmark.com.au

DESSERT | DRINKS | KIDS

available 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 cakes and slices (served with cream).	
	STICKY DATE PUDDING , warm butterscotch sauce and ice-cream	15
	CHEESE BOARD , cheddar, camembert and marinated fetta, crackers, Vinofood condiments: fig, apple & chardonnay chutney, wine jelly, semillon pickled pears	Two cheese 28 Three cheese 36
KIDS MENU	CUBBY HOUSE PLATTER , local smoked ham, cheese, dip, carrot sticks, house baked bread, fruit, chocolate buttons, juice box	15
	ICE-CREAM BOWL , vanilla ice-cream with a choice of strawberry or chocolate topping	6
BEER	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%)	13
	Wilson Brewing Ginger Betty's Ginger Beer (3.5%)	10
	<i>Due to our liquor licence beer 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	8
	Juices: see deli fridge for selection	8
	Iced coffee / iced chocolate / iced mocha with ice cream	9
	Spider: lemonade & ice cream	9
	Sparkling mineral water (750ml)	10
HOT DRINKS	Flat white / cappuccino / latte / long black / long macchiato / mocha	6
	chai latte / hot chocolate	
	Espresso / short macchiato	4
	Babycino	2.5
	Pot of Tea: english breakfast / earl grey / green tea / peppermint / chamomile	6
	Soy milk / oat 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.