

MOCKTAILS

Lakefront Breeze 12

Pineapple juice, cranberry, squeeze of lemon & passionfruit pulp

Dream Catcher 12

Strawberry syrup, fresh lemon juice topped with ginger beer & garnished with berries

Watermelon refresher 12

Watermelon, soda, and a dash of lime.

HOT DRINKS

Coffee – Fairtrade Organic Beans Long

Black **5**

Americano **5**

Espresso **5**

Cappuccino **6 / 6.5 lrg**

Latte **6.50**

Flat White **6 / 6.5 lrg**

Mochaccino (Belgium Chocolate) **6.5**

Chai Latte (sweet or spicy) **6.50**

Hot Chocolate 6

made with Belgian chocolate

Teas 5

English Breakfast – Earl Grey – Green

Tea – Lemon & Ginger – Chamomile –

Peppermint.

JUICES

Fresh Juice 5.5

Orange

Cranberry

Apple

Pineapple

Tomato

BEER BRITTLE

ClassicNZ Beers

Steinlager Classic 330ml **9**

International Beers

Corona **9.5**

Lower & Non Alcoholic Beers

Speights Summit 0% **9**

Speights Summit 2.5% **9**

Steinlager Light 2.5% **9**

Corona 0% **10**

WINES

Sparkling & Champagne

Lindauer 200ml **10**

(Fraise, Brut, Pinot Gris)

Lindauer 750ml **39**

(Fraise, Brut, Pinot Gris)

Lindauer 750ml Prosecco **54**

Sauvignon Blanc

Kopiko Bay **11/ 49**

Wither Hills **11 / 51**

Chardonnay

Kopiko Bay **11 / 49**

The Ned **12 / 56**

Pinot Gris

The Ned **12 / 56**

Wither Hills **11/ 49**

Rose

The Ned **12 / 56**

Pinot Noir

Kopiko Bay **11 / 49**

Mt Difficulty – Roaring Meg **14 / 66**

Shiraz/ Syrah

St Hallet Gamekeeper Shiraz **14/ 64**

Merlot

Huntaway Reserve (Merlot/Cab) **12 / 58**

ON TAP

StellaArtois – European Pilsner 4.8% **11**

Guinness –Black Beer 5% **12**

Speights summit ultra **10**

mersons pilsner 4.9% **11.5**

Panhead Supercharger APA 330ml 5.7% **11.5**

Crispy Apple Cider **10**

LAKEFRONT BEER CREATIONS

GoldenPassion – Lager w/ Passion fruit pulp **11**

Sparkling Mango – Ale w/ Mango Tea **11**

CIDERS

LAKEFRONT CIDER CREATIONS

(crisp apple base with special flavours)

Passionfruit Cider **11**

Peach Tea Cider **11**

Mango Cider **11**

Strawberry & Lime Cider **11**

Watermelon & Cider **11**

COCKTAILS

Lakefront Passion 18

Vodka, Passionfruit Pulp, Lime Juice topped with Lemonade

Flower Power 18

Gin, St Germain Elder Flower Liqueur, Apple Juice with a splash of Soda

El Diablo 18

1800 Tequila, Tabasco & ginger beer

Pina Colada 20

Bacard, malibu, pineapple juice & coconut cream

Caipirinha 18

Cachaça, Lime & Sugar

Passion Fruit Caipirinha 18

Cachaça, Passionfruit Pulp, Sugar & Crushed Ice

Margarita 19

Tequila, Cointreau & Lime Juice

Lakefront Roast Martini 19

Vodka, Kahlua & Social Roast Espresso

Leisure Island Ice Tea 20

Vodka, White Rum, Gin, Tequila, Triple Sec with a dash of Coke

SPIRITS

Vodka

42 Below **11**

Grey goose **13**

Ciroc **16**

Gin

Gordons **9.5**

Gordons Pink Gin **10**

Bombay Sapphire **11**

Scapegrace **12**

Tanqueray **11**

Hendricks **13**

Tequila

1800 Coconut **11**

Agavero **13**

Whiskey Blend & Liqueur

Canadian Club **10**

Jamesons **10**

Southern Comfort **10**

Fire ball **10**

Single Malt Whiskey

Glennfiddich **12**

Talisker **15**

Lagavulin **18**

Johnnie Walker Selection

Johnnie Walker Black Label **11**

Johnnie Walker Double Black **12**

SPIRITS

House Spirits

Smirnoff Red Vodka **9.5**

Gordons Gin **9.5**

Bacardi White Rum **9.5**

Johnny Walker Whiskey **9.5**

Jose Cuervo Silver Tequila **9.5**

Jim Beam **9**

Captain Morgan **9.5**

Bourbon

Jack Daniels **10**

Wild Turkey Honey **10**

Wild Turkey **10**

Rum

Appleton Signature **10**

Kraken (Spiced) **11**

Malibu **10**

Cachaça

Cachaça 51– **10**

Digestives/Aperatives

Jägermeister **10**

Liqueur

Frangelico **10**

Kahlua **10**

Baileys **10**

Cointreau **10**

Galliano Black Sambuca **10**

Galliano White Sambuca **10**

Midori **10**

Drambuie **10**

Butterscotch **10**

BREAKFAST

FROM 7:30AM TP 10:30AM

Eggs on toast V & GFO 14

Eggs your way on toasted ciabatta

Eggs Benne GFO 24

Poached free-range eggs, baby spinach, toasted ciabatta bread, and hollandaise sauce

Choice of: bacon, chorizo, smoked salmon, or halloumi

Lakefront Big Breakfast GFO 26

Bacon, chorizo, mushroom, baby spinach, roasted tomato, hash browns, free-range eggs and toasted ciabatta

Vegan Warrior VG & GFO 23

Creamy coconut mushrooms, baby spinach, roasted tomato, and avocado mousse on toasted ciabatta

Waffle VO 21

Bacon, berry compote & maple syrup

Kids Bacon & Egg GFO 12

Egg your way on toasted ciabatta with crispy free-range bacon

Add bacon 6

Add smoked salmon 8

Add chorizo 6

Add hash browns 5

Add grilled tomato 4

Add avocado mousse 5 Add

halloumi 6

Add creamy mushrooms 6

Add hollandaise 6

BURGERS

All Burgers served with side of fries

Smokey BBQ Burger 25

Beef burger with smoky BBQ sauce, cheddar sauce, bacon and onion rings.

Chicken Burger 25

Bacon bites, tomato, lettuce, cheese and avocado mousse.

Vegan Fish Burger 25

Brioche bun, banana blossom marinated in seaweed crumbed in lemon panko, lettuce, tomato, beetroot and vegan tartar sauce.

LAKEFRONT SEMI

Lakefront Bowl V&GF 28

Green leaves, asparagus, corn, cherry tomato, broccoli, feta cheese and honey lemon dressing.

Choice of: chicken, halloumi, chorizo, vegan fish, or fish bites

Eye Fillet GF 42

Creamy potato gratin, seasonal vegetables and jus sauce

Scotch fillet GF 42

Creamy potato gratin, seasonal vegetables and jus sauce

Grilled Salmon GF 38

Potato gratin, creamy coconut mushrooms, baby spinach and seasonal vegetables.

Chicken and Bacon Fettuccine 34

Creamy sauce, baby spinach, mushrooms topped with parmesan

Vegan Fish & Chips VG 28

Banana blossom marinated in seaweed crumbed in lemon panko, garden salad and fries, with vegan tartare sauce

Fish N Chips 28

Beer battered, served with garden salad and tartar sauce

Braised Lamb GF 38

Served with mashed potatoes, and silver beet sautéed with bacon bites.

Pork Belly 28

Chili caramel with Asian-style slaw

Pork Ribs Barbecue Smokey 38

Slow cook ribs, served with wedges and social slaw

Lakefront

LAKEFRONT SUPER

Olives VG & GF 12

Kalamata, Black & Green olives marinated in herbs, spices and olive oil

Guacamole & Corn Chips GF 14

Homemade guacamole

Garlic Bread V 14

Baguette, fresh herbs & garlic butter

Kumara fries 14

Served with vegan aioli

Polenta fries VG & GF 14

Served with vegan aioli

Calamari 21

Squid Twists Salt and Pepper crumb

Fried Chicken 22

Crunchy chicken breast tenders served with warm creamy cheese

Katsu Prawns 21

coated with breadcrumbs & served with aioli

Loaded Fries 24

Bacon, melted cheddar sauce topped with sour cream and sweet chili

Lakefront Tacos VGO 22

Two soft tortillas, served with green leaves, salsa and chipotle sauce.

Choice of: halloumi, chicken, fish bites., vegan fish or chorizo.

Add fries 6

Sides:

Fries 11

Side salad 10

Seasonal Vegetables 12

SWEET TREATS

Crispy Waffle V 17

Berry compote and vanilla bean ice cream

Sundae Session V 15

Vanilla bean ice cream

Choice of chocolate, strawberry or caramel topping

Apple & Rhubarb VG GF 17

Served with hazelnut crumble, mango sorbet and creme custard

Chocolate Brownie 16

Served warm with vanilla ice cream and berry compote

Sticky Date Pudding 17

Served with vanilla ice cream & caramel sauce

Dietary Options:

V Vegetarian VG Vegan GF Gluten Friendly
VO Vegetarian on request VGO Vegan on request
GFO Gluten Friendly on request

Deep-fried items marked **GLUTEN FRIEDLY**
are not suitable for **CELIACS**