

al Lago

Italian Restaurant

Lunch Menu

Entree

Salt & Pepper Calamari Served on Rocket, Semi-Dried Tomato & Olive Salad	\$15.50
Garlic & Herb Crust (V) 9 Inch Pizza Crust with Garlic Herb Oil & Mozzarella	\$10.00
Bruschetta (V) (GF on request) Tomato, Spanish Onion, Basil, Parmesan Cheese on Toasted Sour Dough	\$11.00
Watermelon & Prosciutto Salad (GF) Stack of Melon, Marinated Feta & sliced Prosciutto, Sweet Sherry Reduction	\$13.50
Sautéed Garlic Prawns (GF) Avocado, Rocket & Asparagus Salad	\$15.50
Antipasta Platter for 2 (GF on request)	\$26.50

Burgers & Sandwiches

Al Lago Burger Beef patty with Bacon, Cheese & Salad	\$11.50
Chicken Burger Char-grilled Chicken Breast with Bacon, Cheese & Salad	\$11.50
Steak Sandwich Open Steak Sandwich served with Bacon, Cheese, & Salad	\$13.50
Chicken Pesto Sandwich on Panini	\$8.50
Ham, Cheese & Tomato Sandwich on Panini	\$8.50
Roasted Veg & Brie Sandwich on Panini (V)	\$8.50
Tuna & Shallots on Panini	\$8.50

Add a serve of Chips & a Soft Drink to
any of the above meals for \$5.50

Pizza

Meat Lovers Shaved Ham, Pepperoni, Chicken Breast, Salami & Capsicum	\$20.00
Pier (V) Spinach, Feta, Roast Pumpkin, Roast Capsicum, Kalamata Olives, Spanish Onion & Mushroom	\$20.00
Al Lago Grilled Chicken, Avocado, Shallots, Spanish Onion, Mushroom & Capsicum	\$20.00
Hawaiian Traditional Shaved Ham & Pineapple	\$20.00
Margarita With Fresh Basil & Oregano	\$16.50
Pisa Tiger Prawns, Smoked Salmon, Anchovies, Avocado, Shallots finished with Rocket leaves, Lemon Oil & Capers	\$20.00

Salads & Sides

Traditional Chicken Caesar (GF on request)	\$16.50
Smoked Chicken Salad (GF) Avocado, Asparagus, Rocket & Cherry Tomatoes finished with Mango, Chilli & Coriander Mayonnaise	\$18.50
Garden Salad (V) (GF)	\$11.00
Wedges with Sweet Chilli & Sour Cream (V)	\$9.50
Chips with Aioli (V)	\$9.00

Main

Fish & Chips Tempura battered Fish served with Chips, Salad & Aioli	\$18.00
Fish of the Day (GF) Ask your waiter for today's catch	\$26.50
Scotch Steak Sautéed Potatoes, Rocket, Baby Tomato Salad & Pepper Sauce	\$31.00
Char-grilled Chicken Breast (GF) Spinach, Cherry Tomato, Pine Nut, Olive & Sweet Potato with Pesto Mayonnaise	\$28.50
Spaghetti Bolognese (GF on request) Ground Beef cooked in a Rich Bolognese Sauce	\$20.00
Bosciola with Fettucini (GF on request) Sautéed Mushrooms, Bacon, Garlic & Shallots finished with White Wine Cream	\$20.00
Smoked Salmon & Prawn Fettucini (GF on request) Creamy Smoked Salmon, Prawns & Shallots	\$21.00
4 Cheese Ravioli Shallots, Cherry Tomatoes, Napolitana Sauce	\$20.00

Dessert

Sticky Toffee Pudding Toffee Sauce, Vanilla Bean Ice Cream	\$11.00
Fresh Fruit Salad with Vanilla Ice Cream	\$11.00
Dark Chocolate Tart Kahlua Anglaise & Chocolate Ice Cream sdx	\$11.00
Affogatto Vanilla Ice Cream, Espresso & Frangelico Liqueur	\$12.00
Vanilla Bean Panacotta Strawberry Compote, Raspberry Sorbet	\$11.00
Selection of Ice Cream & Sorbet	\$11.00

(V) - Vegetarian
(GF) - Gluten Free

Please note we cannot guarantee that dishes
are free of nuts or nut derivatives