

BISTRO LAGO

SET MENU | \$105pp

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BISTRO LAGO

FOR THE TABLE

Handcrafted Breads
Home made dips

ENTREE (Choose 1)

Crispy calamari
Anchovy, parmigiana reggiano, lemon, caesar dressing

Feta stuffed jumbo olives 
Red pepper romesco, basil


Oxtail raviolo
Onion caramel, brown butter, parmigiana reggiano


Confit duck leg croquet
Harissa mayo

MAIN (Choose 1)



12 hour cooked lamb shoulder
Smoked buttermilk, pomegranate, harissa



Potato gnocchi 
Basil pesto, fried broccolini, parmesan cheese

Market Fish 
Little neck clams, nduja, summer herbs

Speckle Park sirloin (300gms) 
Roasted vine tomato, green peppercorn sauce


SIDES (To Share)


Whipped potato 
Brown butter, chives, feta



Romaine hearts 
Endive, blue cheese, pecan

Grilled asparagus 
Boiled egg dressing, Sourdough
croutons, capers

DESSERT (Choose 1)

Tiramisu 
Mascarpone, whittaker's dark chocolate flakes

Apricot & vanilla cream brulee bowl 
Shortbread, apricot gel

Whittaker's white chocolate and yoghurt
mousse 
Passion fruit, mix berry sorbet