



Menu

IL LAGO

@WOONONA BOWLING CLUB





Starter

HOUSE-MADE GARLIC BREAD	8/11
FOCCACCIA BREAD WITH EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC VINEGAR	10/13
STEAK FRIES W AIOLI	8/11
SWEET POTATO CHIPS W AIOLI	10/13
POTATO WEDGES WITH SWEET CHILLI & SOUR CREAM	12/15
SATAY CHICKEN SKEWERS (4 PCS)	10/13
CHILLI SALT SQUID (PINEAPPLE CUT) LIGHTLY COATED WITH SEMOLINA FLOUR	13/16
MUSHROOM SPINACH MOZZARELLA ARANCINI (4 PCS)	12/15
JUMBO VEGETABLE SPRING ROLLS (4PCS)	12/15
KOREAN FRIED WINGS (8 PCS) WITH HOT STICKY KOREAN CHILLI JAM	16/19
GARLIC & CHILLI PRAWN HOTPOT 10 KING PRAWNS IN HOTPOT WITH CHILLI OIL IN NEAPOLITAN SAUCE & FOCACCIA BREAD	30/33
ANTIPASTO DELLA CASA FOR SHARE SELECTION OF CURED MEAT, ARANCINI, GRILLED ASSORTED VEGGIES, ASSORTED CHEESE, OLIVE, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR & PANE DI CASA	30/33



Salad

THAI BEEF SALAD MESCLUN, ONION, TOMATO, CUCUMBER, PEANUTS ASIAN DRESSING & ASIAN HERBS	18/21
HOUSE SALAD (GF, V) WITH CHERRY TOMATO, MIXED LEAVES, OLIVES, ROASTED RED CAPSICUM, SPANISH ONION, WALNUT & HOME-MADE IL LAGO DRESSING	16/19
ROAST VEGETABLES SALAD ROAST PUMPKIN, CARROT, SEASONAL VEGETABLES, PESTO, WALNUT & PISTACHIO	18/21
CEASAR SALAD WITH CRISPY BACON, EGG, PARMESAN CHEESE CROUTONS ADD GRILLED CHICKEN \$6 ADD CHICKEN SCHNITZEL \$8 ADD PRAWNS \$12	18/21

Burgers

BEEF CHEESEBURGER BEEF PATTY, SLICED CHEESE, TOMATO, LETTUCE, ONION RELISH, AIOLI	20/23
PORTUGUESE CHICKEN BURGER MARINATED CHICKEN, BACON, LETTUCE, CHEESE, ONION, PINEAPPLE & CHIPOTLE AIOLI	22/25
CHICKEN SCHNITZEL BURGER CHICKEN SCHNITZEL, LETTUCE, ONION, AIOLI	20/23
STEAK BURGER BLACK ANGUS STEAK, ONION RELISH, LETTUCE, BBQ SAUCE	22/25
PORK BELLY BURGER CRISPY SKIN PORK BELLY, MIXED LEAVES, BBQ SAUCE	22/25



Pasta

LINGUINE BOLOGNAISE 22/25

SLOW-BRAISED BEEF MINCE IN RICH POMODORO SAUCE, BOCCONCINI & PARMESAN

GNOCCHI W CREAMY BACON SAUCE 25/28

CREAMY BACON SAUCE, PARMESAN, PARSLEY

PENNE BOSCAIOLA 22/25

CREAMY BACON AND MUSHROOM WITH PARMESAN
+ CHICKEN \$6
+ PRAWNS (4)\$12

SEAFOOD RISOTTO (GF) 34/37

KING PRAWNS, SCALLOP, FISH OF THE DAY, CALAMARI, PARMESAN, CHIVES, LEMON, CHILLI OIL

LINGUINE AL GAMBERI 26/29

KING PRAWNS, CHILLI OIL, FRESH BASIL IN POMODORO SAUCE

PENNE CHORIZO PRAWN 26/29

KING PRAWNS, CHORIZO, SEMI-DRIED TOMATO, GARLIC BUTTER

RICOTTA RAVIOLI W ROSÉ CREAM SAUCE 25/28

CHERRY TOMATO, ITALIAN HERBS, SPINACH, PARMESAN & CHIVES



Chef at Play

GRILLED CRISPY SKIN SALMON (GF) 36/39

WITH GRILLED CRISPY SKIN SALMON, CHAT POTATOES, GREENS FLORENTINE SAUCE, LEMON

GRILLED LAMB CUTLET (3 PCS, GF) 33/36

WITH CHAT POTATOES, MIGNONETTE DRESSING SALAD & CHIMICHURRI

CHICKEN & PRAWN OSCAR 32/35

GRILLED CHICKEN BREAST & KING PRAWNS WITH CHAT POTATOES, SEASONAL VEG, HOLLANDAISE SAUCE

330G BLACK ANGUS SCOTCH FILLET 37/40

WITH CHAT POTATOES, SEASONAL VEGETABLES & RED WINE GRAVY

T-BONE STEAK 32/35

WITH SALAD, CHIPS & RED WINE GRAVY

CRISPY SKIN PORK BELLY 35/38

SERVED GREEN APPLE SALAD, CHAT POTATOES & RED WINE GRAVY

PAD THAI (N) 26/29

CHICKEN, PRAWNS, TOFU, SHALLOTS, FRESH BASIL, PEANUTS, CHILLI, BEAN SPROUTS, CHILLI FLAKES

THAI GREEN CHICKEN CURRY 28/31

SERVED WITH RICE

Club's Favourite

SERVED W CHIPS & SALAD/ CHAT POTATOES & VEGETABLES

GRILLED BARRAMUNDI FILLET (GF) 22/25

WITH AIOLI & LEMON

BATTERED FLATHEAD FILLETS 22/25

WITH AIOLI & LEMON

CHICKEN SCHNITZEL 23/26

HOUSE-MADE PANKO CRUMBED CHICKEN BREAST WITH RED WINE GRAVY

CHICKEN PARMIGIANA 26/29

TOPPED WITH POMODORO & MOZZARELLA

CHICKEN SCALLOPINI (GF) 28/31

PAN-FRIED CHICKEN BREAST TOPPED WITH CREAMY MUSHROOM SAUCE

VEAL SCALLOPINI (GF) 28/31

PAN-FRIED VEAL BACKSTRAP TOPPED WITH CREAMY MUSHROOM SAUCE

little people

KIDS SCHNITZEL & CHIPS 10/13

KIDS LINGUINE POMODORO 10/13

KIDS FISH & CHIPS 10/13

KIDS NUGGETS & CHIPS 10/13

SCALLOPINI SAUCE \$4

RED WINE GRAVY \$3

TOMATO SAUCE, BBQ SAUCE, AIOLI \$1

WHILST WE ENDEAVOUR TO MEET ALL DIETARY REQUIREMENTS WE CANNOT GUARANTEE THE DISHES DO NOT CONTAIN TRACES OF SEAFOOD, NUTS OR OTHER ALLERGENS. PLEASE ADVISE STAFF IF YOU HAVE ANY PARTICULAR DIETARY REQUIREMENTS

Pizza

(WEEKDAY DINNERS & WEEKEND LUNCH AND DINNERS)

	M	V
GARLIC CHEESE PIZZA (V)	14	17
MARGHERITA (V) WITH CHERRY TOMATO, FRESH MOZZARELLA, OLIVE OIL & BASIL	18	21
HOT SALAMI WITH FRESH MOZZARELLA & POMODORO SAUCE	21	24
TROPICAL WITH DOUBLE SMOKED HAM & PINEAPPLE	21	24
MEDITERRANEAN (V) WITH EGGPLANT, ONION, MUSHROOM, ROASTED RED CAPSICUM & OLIVE	21	24
GAMBERI & PEPPERONCINO WITH PRAWNS, CHERRY TOMATO, HOT CHILLI, GARLIC & BASIL	23	26
FOUR STAGONI WITH DOUBLE SMOKED HAM, MUSHROOM, SALAMI & OLIVE	23	26
CRUDO WITH SEMI-DRIED TOMATO, MOZZARELLA, RICOTTA, PROSCIUTTO, ROCKET & SHAVED PARMESAN	23	26
CARNIVORA WITH DOUBLE SMOKED HAM, ITALIAN SAUSAGE, BACON & SALAMI	23	26
ROASTED PUMPKIN (NO RED SAUCE) (V) MOZZARELLA, HONEY & GARLIC ROASTED PUMPKIN, RICOTTA, SPINACH & ROASTED RED CAPSICUM	23	26
HOUSE SUPREME WITH DOUBLE SMOKED HAM, HOT SALAMI, BACON, MUSHROOM, PINEAPPLE, OLIVE & SPANISH ONION	23	26
BBQ CHICKEN WITH MARINATED CHICKEN, MUSHROOM, SPANISH ONION, ROASTED RED PEPPER IN SMOKEY BBQ SAUCE	23	26
BBQ CARNIVORA WITH DOUBLE SMOKED HAM, ITALIAN SAUSAGE, BACON & HOT SALAMI IN SMOKEY BBQ SAUCE	23	26
SMOKEY BBQ PULLED PORK SMOKEY BBQ SAUCE, SPANISH ONION, MUSHROOM, BACON, PINEAPPLE, SHALLOT	23	26
NUTELLA PIZZA (V) WITH NUTELLA, ICE CREAM, 100'S 1000'S	13	16
ADD ON FOR ALL PIZZA		
ANY VEGETABLE	\$2	
ANY MEAT	\$3	
ADD PRAWN	\$4	

- CHECK OUT OUR BLACKBOARD FOR DAILY SPECIALS -

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WEEKLY LUNCH SPECIALS

(MEMBER ONLY)

CHICKEN SCHNITZEL BURGER & CHIPS \$17

BATTERED FLATHEAD FILLET WITH SALAD & CHIPS
\$17

CHICKEN SCHNITZEL WITH SALAD & CHIPS \$17

LINGUINE BOLOGNESE \$17