



Welcome to our house on the lake. If you are staying with us, please take the opportunity of a tour of our beautiful regenerative Dairy Flat Farm, just down the road. Our menu contains much of the daily harvest. The current picking list includes – plenty of new-season brassicas, beetroot, potatoes, heirloom beans, radishes, Jerusalem artichokes, pumpkin, kohlrabi, rhubarb, carrots, alliums, cauliflowers, chestnuts and a multitude of herbs and edible flowers. Dishes titled “The art of the vegetable” are a tribute to how much inspiration this beautiful produce offers us. Our sourdough and breakfast pastries are also baked daily at our farm bakehouse.

ALLA WOLF-TASKER AM | CULINARY DIRECTOR LAKE HOUSE & DAIRY FLAT FARM

ONE FROM CHEF... ONE BITE ONLY

TWO THE ART OF THE VEGETABLE – HEIRLOOM TOMATOES, TOMATO BAVAROIS, HERBS, WARM PERSIMMON VINAIGRETTE
SASHIMI OF LINE-CAUGHT SEA BREAM, RED PLUM, RADISH, SANSHO PEPPER, RED SHISO (GF)
PASTURE-RAISED CHICKEN ‘KIEV’, SAUCE RAVIGOTE, BRAISED MORELS, QUAIL EGG
Includes - Spelt (Grown by Burrum Biodynamics) Sourdough from our bakehouse at Dairy Flat Farm (DFF)

THREE THE ART OF THE VEGETABLE – PARMIGIANO REGGIANO CUSTARD, SWEET ONION, BAY LEAF, AUTUMN ‘LEAVES’ (GF)
BEN COLLISON’S CORAL TROUT, MUSQUÉE DE PROVENCE PUMPKIN, GREY GHOST MUSHROOMS, GINGER (GF)
SILVER LAKE SMOKED EEL, ISTRA PANCETTA, SHALLOT, DAIRY FLAT FARM HEIRLOOM BEETROOT (GF)

FOUR THE ART OF THE VEGETABLE – LEMON THYME GNOCCHI, PINE MUSHROOMS & BROAD BEANS, BROWN BUTTER
COOK STRAIT HAPUKA, LARDO, FENNEL, GLOBE ARTICHOKE, SPRING ONIONS, CALAMARI, SAFFRON BOURRIDE (GF)
DRY-AGED MOORABOOL VALLEY DUCK, RED GRAPES, PARSNIP, JUS GRAS (GF)
SPRING RIDGE WILD VENISON, JERUSALEM ARTICHOKE, CROSNES, PEAR, AUTUMN BRASSICAS (GF)

FIVE HOLY GOAT ‘BLACK SILK’ (SUTTON GRANGE, VIC), QUINCE, TRUELIGHT FARM HAZELNUTS, SOURDOUGH CRACKERS (MGF)
HOLY GOAT ‘LA LUNA’ (SUTTON GRANGE, VIC) - FRENCH TOAST, SULTANAS, CANDIED WALNUTS, WARM DFF HONEY (MGF)
‘THE APPLE’ – CALVADOS, COMOROS ISLANDS VANILLA, VERJUICE
HARCOURT FIGS, NEW-SEASON HONEYCOMB, BEE POLLEN, YOGURT, FIG LEAF ICE-CREAM (GF)
JIVARA CHOCOLATE, HAZELNUT, PASSIONFRUIT, PRALINE

SIX SOMETHING SWEET
ST. ALI ESPRESSO OR SELECTED TEAS FROM OUR LIST

AND... SOMETHING SPECIAL FOR YOUR SUPPER

SIDES HEIRLOOM CARROTS, GRILLED SPRING ONION DRESSING, PEPITA CRUMB (GF) – 16
ROASTED HEIRLOOM CAULIFLOWER, BAGNA CAUDA, CHIVES (GF) – 16
AUTUMN LEAVES, BURNT HONEY & CITRUS VINAIGRETTE, MIMOLETTE (GF) – 16

MULTI-COURSE DINNER MENU 225 | WINE PAIRINGS • CLASSIC 75 / 95 • PREMIUM 115 / 135

ALLA WOLF-TASKER AM, CULINARY DIRECTOR | BRENDAN WALSH, HEAD CHEF



FOOD ALLERGIES: Lake House makes every effort to do whatever is possible to accommodate guests with food allergies.

PLEASE NOTE: Flour, dairy, fructose, onion, garlic, and other similar traditional cooking ingredients are routinely used in our kitchen as part of our normal daily preparation. As a result, a complete lack of any trace of any of these routine ingredients cannot be guaranteed.

PLEASE ALSO NOTE: Not all dietary preferences are able to be accommodated.