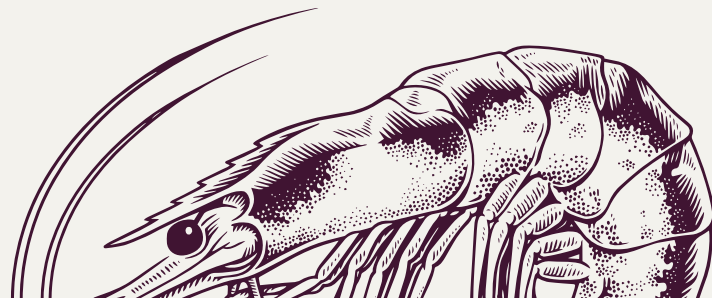


Cypress Lakes Resort

Signature Mains

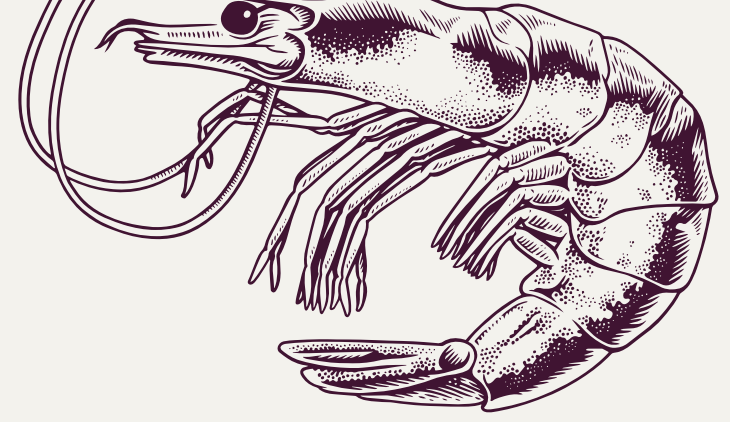
Char-grilled Porterhouse - 300g	\$48
Butternut purée, chimichurri, confit tomatoes, rich red wine jus & fries	
Crispy battered wild-caught Hoki 	\$30
Served with fries, tartare, salad, lemon & vinaigrette	
Traditional Chicken Schnitzel	\$32
Panko chicken breast schnitzel, herb-seasoned fries, gravy & market garden salad	
Chicken Parmigiana	\$33
Panko-crumber chicken breast, tomato sugo, smoked ham, mozzarella gratin, served with herb-seasoned fries & a market salad	
Sri Lankan Dhal & Pumpkin Curry	\$30
Butternut, baby spinach, coconut dhal curry & jasmine rice	
Chilli Prawns	\$34
Wok-tossed prawns, capsicum, cherry tomatoes, shallots, sweet chilli glaze & jasmine rice	
Scotch Fillet - 300g	\$48
Silky mash potato, steamed broccolini & truffle mushroom butter	
Twice-cooked Crisp Pork Belly	\$40
Cucumber, papaya, carrot, coriander & coconut salad, chilli-lime dressing & red wine reduction	
Steamed Barramundi - 200g	\$40
Steamed jasmine rice, soy & ginger glaze, baby bok choy, shallot & fresh chilli	

Fresh steamed seasonal vegetables - \$12
Fries, aioli - \$14
Creamy mashed potato - \$12
Mixed leaf garden salad - \$12



Taste & Share

Marinated Hunter Valley Olives Chef's Blend of warm Pukara Estate Olives	\$15
Salt & Pepper Squid ① Lightly crisped squid, citrus aioli & fresh lime	\$24
Signature Burrata Burrata, basil pesto, aged balsamic reduction & charred ciabatta	\$25
Crispy Battered Fish Tacos (2) ① Golden Hoki, shaved cos lettuce, coriander, vine-ripened tomato & cucumber chilli salsa	\$25
Chilli Beef Loaded Nachos House made chilli beef, corn chips, American cheddar, cultured sour cream, avocado & tomato salsa	\$19
Hand Rolled Prawn Dumplings (5) ① Delicate steamed dumplings, soy reduction & shallots	\$25
Hand Rolled Vegetarian Dumplings (5) Delicate steamed dumplings, soy reduction & shallots	\$25
Devil Fried Chicken Wings Crisp spicy coated wings & kimchi aioli	\$22
Bocconcini & Semi-dried Tomato Arancini Crisp golden fried arancini, parmesan shaving & herb aioli	\$25



Salads

Classic Caesar

Baby cos hearts, smoked bacon, anchovies, soft-boiled egg, aged parmesan & herb croutons

\$23

Thai Salad

Papaya, crisp cucumber, vine-ripened tomatoes, Asian herbs, shredded cabbage, fresh coriander, mint, fried shallots & a vibrant chilli-lime dressing

\$24

Chicken Poke Bowl

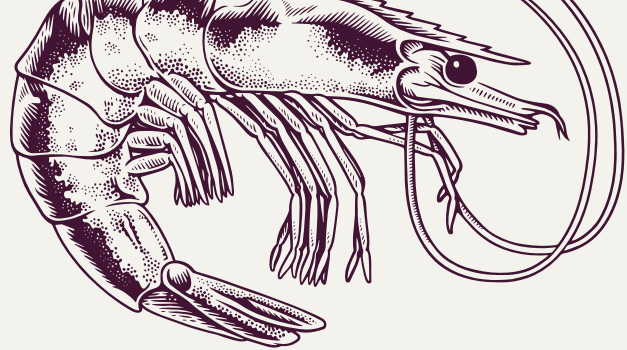
Warm steamed jasmine rice, cucumber, pickled carrot, edamame beans, radish, house made satay sauce & coriander

\$25

Chargrilled Chicken - \$5
Grilled Beef - \$8
Seared Prawns - \$8 (4) ①
Grilled Halloumi - \$6
Salt & Pepper Squid - \$6 (5) ①

SEAFOOD ORIGIN: (A) AUSTRALIA (M) MIX (I) IMPORTED

Please advise staff of any dietary requirements or allergies. While we endeavour to accommodate all customers, we cannot guarantee meals are free from traces of allergens due to potential cross contamination as our kitchen handles allergens of all types and prepares all meals, including vegan and vegetarian options in the same environment, therefore the decision to consume a meal is the responsibility of the customer. A 20% surcharge applies on public holidays. Our menus may change without prior notice.



AVANI

Cypress Lakes Resort

Hand Crafted Pizzas

Garlic Pizza Bread Confit garlic puree, parsley oil & first pressed extra virgin olive oil	\$18
Double Pepperoni & Crispy Pork Belly Tomato sugo, mozzarella, double pepperoni, crispy pork belly & chilli flakes	\$29
Garlic Prawn & Hot Honey ⓘ Marinated prawns, roasted capsicum, mozzarella, parsley & hot honey	\$31
Traditional Margherita Tomato sugo, buffalo mozzarella & basil	\$25
Tandoori Spiced Chicken Marinated chicken, capsicum, Spanish onion, mozzarella & chipotle mayonnaise	\$29
Loaded Meat Chicken, lamb, smoked ham, pepperoni, Spanish onion & smoky barbecue glaze	\$29

GLUTEN FREE PIZZA BASES AVAILABLE \$2 ON REQUEST

Burgers

Grilled Chicken Burger Seeded brioche, grilled chicken, slaw, pickles, lettuce, smoked bacon, spicy aioli, fries & tomato sauce	\$28
Signature Beef Burger Seeded brioche, premium beef patty with double bacon, cheese, tomato, mix lettuce, house made burger sauce & pickles, served with fries & tomato sauce	\$29
Mediterranean Halloumi Burger Grilled halloumi, roasted capsicum, baby rocket, pickles, mix lettuce, basil pesto, fries & aioli	\$28

Bistro & Bar

For the Little Putters – \$16

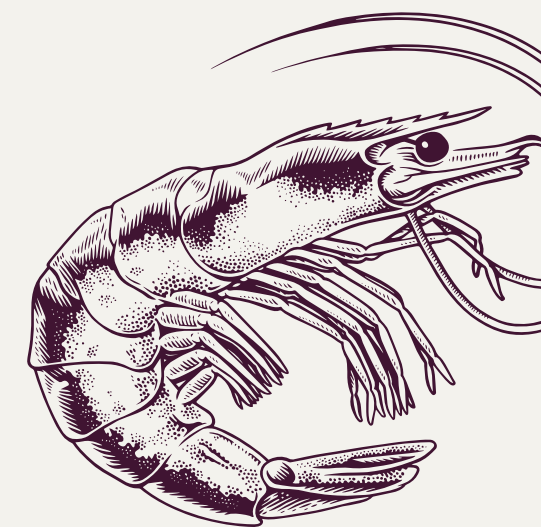
Gooey Cheese Pizza 6 - inch pizza base topped with tomato sugo & mozzarella cheese
Pepperoni Pizza 6 - inch pizza base topped with tomato sugo, pepperoni & mozzarella cheese
GLUTEN FREE PIZZA BASES AVAILABLE \$2 ON REQUEST
Chicken Nuggets Served with tomato sauce & chips
Spaghetti Bolognaise Spaghetti tossed in a rich tomato & slow-simmered beef mince, finished with freshly grated parmesan
Crispy Battered Fish ⓘ Served with lemon, tartare sauce & fries
KIDS ICE CREAM COMPLIMENTARY WITH ANY KIDS MEAL

Pasta Specialties

Prawn & Crab Chilli Spaghetti ⓘ Tossed with cherry tomatoes, lemon zest, fresh parsley & baby spinach in a garlic & chilli white wine sauce	\$39
Chicken Boscaiola Fettuccine Chicken breast, smoked bacon & mushrooms in a garlic cream sauce	\$35
Lamb & Feta Meatball Spaghetti Tomato sugo, aged parmesan & basil	\$37
Vegetarian Puttanesca Fettuccine Semi-dried tomato, olives, mushrooms, basil pesto & tomato sugo	\$32

Desserts

Golden Churros Cinnamon sugar, Nutella crèmeux, vanilla bean ice cream	\$16
Chocolate Brownie Chocolate ganache, chocolate butter cream & vanilla bean ice cream	\$16
Tiramisu Cake Espresso – infused sponge, whipped mascarpone cream & cocoa	\$16
Hunter Valley Artisan Cheese Selection Two Local cheeses, quince paste, seasonal fruit, crackers & toasted nuts	\$26



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