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# Lost Lake

## The Deck Restaurant

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<b>Chicken Pate</b> infused with port & cracked pepper, served with garlic crustini <b>10.5</b>	<i>2008 Pemberton Classic Red</i>
<b>Seared Scallop and Venison Chorizo</b> mixed salad drizzled with a Honey Merlot glaze <b>16.0/23.0</b>	<i>2009 Honey Merlot</i>
<b>Filo Parcel</b> balsamic caramelised onions with goats cheese wrapped in filo pastry served with fresh salad leaves <b>12.5/ 18.0</b>	<i>2007 Barrel Select Cabernet</i>
<b>Fresh Marron</b> marinated with coriander, garlic, chilli and lemon grass served on organic udon noodles with a palm sugar dressing half <b>24</b> / whole <b>38</b>	<i>2009 Single Vineyard Sauvignon Blanc</i>
<b>Free Range Chicken Breast</b> , dukkah crusted, served on a rosemary & parmesan polenta cake, with seasonal vegetables and cream jus <b>24.0</b>	<i>2008 Single Vineyard Chardonnay</i>
<b>Caramelised Roast Pork Belly</b> infused with a sauce of cinnamon, cardamom and orange marmalade served with seasonal vegetables and garlic roast potatoes <b>26.0</b>	<i>2007 Barrel Select Pinot Noir</i>
<b>Grilled Beef Eye Fillet</b> served on Pemberton roast potatoes, herb roast tomato, local market vegetables with a field mushroom, brandy cream sauce <b>32.0</b>	<i>2008 Single Vineyard Shiraz</i>
<b>Whole Pemberton Trout</b> deboned, filled with sage, orange zest, anchovies, garlic herb butter wrapped with prosciutto, oven roasted and served with seasonal salad <b>33.0</b>	<i>2008 Single Vineyard Classic White</i>
<b>Cheese Plate</b> a selection of regional cheese served with crisp breads and dried fruits <b>17.5</b>	

*Children's Menu available on request*