

Lakeside

BAR & RESTAURANT

NIBBLES

HUMMOUS & OLIVES 5.50 ♥
with speciality sourdough toasts

BLANCHBAIT 5.50 (P)
with zesty lemon aioli

HALLOUMI FRIES 4.50 (v)
with sweet chilli dip

STARTERS

STICKY BBQ CHICKEN WINGS 5.50 ✂
with cool sour cream & chive dip

GARLIC TIGER PRAWNS 6.95
with hobbs house bread

BURRATA 6.50 (V)
with red pesto, rocket & pine nuts with
toasted sourdough

SHARER

NACHOS GRANDE 9.50 (v) ✂
tortilla chips loaded with spicy refried beans
melted cheddar, mixed peppers, crispy
onions, avocado, salsa & sour cream



FAVORITES

STEAK FRITES 12.95 (P) ✂

Jesse smiths 7oz bavette steak served pink with garlic butter & dressed rocket salad, add peppercorn sauce 1.50

BBQ RIBS 14.95 (P) ✂

slow cooked rack of baby back ribs in smoky BBQ sauce, served with house fries, corn on the cob & house slaw

GRILLED SEA BASS FILLET 12.95 ✂

topped with tomato & caper salsa, served with buttered new potatoes & rocket salad (may contain bones)

CHIMICHURRI CHICKEN 12.50 (P) ✂

half roast chicken with herby parsley, oregano & garlic sauce with fries, house slaw & lemon wedge

chef's recommendation

SPICY SIZZLING FAJITAS 13.95

mixed peppers & onions stir-fried in fajita spices served sizzling on a hot skillet with chicken, tiger prawn
or veggies 12.95 (v) ♥ served with soft tortilla wraps, grated cheddar, guacamole, salsa & sour cream

BURGERS

gourmet style with house fries

THE WATERMARK

6oz jesse smith's burger loaded with crispy bacon
monterey jack cheese, onion rings, lettuce &
tomato in a hobbs house bakery sesame topped
bun, BBQ sauce on the side

CAJUN SKI (P)

cajun spiced butterfly chicken breast, avocado
tomato & lettuce in a hobbs house bakery
sesame topped bun, lime mayo on the side

ZESTY SOLE (P)

crisp tempura coated lemon sole fillets, lettuce
tomato pickles & zesty lime mayo in a hobbs
house bakery sesame topped bun

chef's recommendation

KOREAN BBQ JACKFRUIT ♥

in tangy korean BBQ sauce with lettuce kimchi
spring onions & pickles in a hobbs house
bakery sesame topped bun

PIZZERIA

12" sourdough pizza base with tomato sauce & mozzarella
can be made without cheese, additional toppings 50p

MARGHERITA (v)

sun blushed tomatoes, mozzarella

DIABOLO

nduja, pepperoni, roquito peppers, pesto

chef's recommendation

DI CAPRA (v)

soft goats' cheese, onion marmalade & rocket

REGINA

parma ham, sun dried tomatoes, rocket, pesto

*please tell your server if you have any
food allergies or special dietary requirements*
can be made gluten free ✂ **can be made** vegan ♥
can be made dairy free (P)
and let us know if you have a 10% discount card

SALADS

CLASSIC CHICKEN CAESAR

roast chicken, bacon, mixed leaves,
tomatoes, cucumber, creamy caesar
dressing, grated parmesan

HALLOUMI (v)

fried halloumi, avocado, mixed leaves
tomato, cucumber onion, mango
pineapple & habanero dressing
toasted seeds

LAKESIDES

seasoned house fries 3.95 (v)

beer battered onion rings 3.95 (v)

buttered corn cob 2.95 ♥

mixed salad 4.50 ♥

house slaw 2.92 (v)

COFFEES ETC...

latte 2.80 cappuccino 2.80
flat white 2.80 americano 2.60
espresso 2.00 mochaccino 2.90
iced latte 3.00 iced mocha 3.00

extra shot 60p

add a syrup 40p *chai, vanilla, hazelnut, caramel*
can be served decaf

alternative milks available

hot chocolate with cream & marshmallows 3.00

pot of tea for one 2.50 for two 4.00
yorkshire, earl grey, peppermint, green
decaf, berry infusion

SHAKES & SMOOTHIES

CHOCOLATE CHIP RASPBERRY HEAVEN (SM)

STRAWBERRY WHIP PINEAPPLE SUNSET (SM)

SALTED CARAMEL GREEN REVIVER (SM)



DESSERTS

BISCOFF CHEESECAKE (v)

baked vanilla cheesecake, toffee sauce & biscoff crumbs

CHOCOLATE BROWNIE ✂

vanilla ice cream & chocolate sauce

TANGY LEMON TART & double cream (v)

STICKY TOFFEE PUDDING & vanilla ice cream (v)

CHOCOLATE & ORANGE TART & vanilla ice cream ♥