VETERANS AND WELLBEING EXCURSION









SECRETS ON THE LAKE

FRIDAY, 22ND NOVEMBER 2024

Immerse yourself in a beautiful Secret ...

Secrets Dining on the Deck is a truly special dining experience. Tucked away in the lush rainforest canopy right on the shores of magnificent Lake Baroon, offering patrons panoramic views of the water, mountains and rainforest. This intimate connection with nature is enhanced by the incredible food prepared inhouse by their team of chefs.

Dining on the Deck has been crafted with all the trademark exquisite carvings and attention to detail that the Secrets on the Lake has become famous for. There is also a beautiful wishing pond that merges with the amazing hand-carved Tree of Dreams in the adjacent Secrets Art Gallery. The gallery is stocked with a wide range of amazing work by local painters, sculptors, wood-carvers, authors and jewellery makers... and you are sure to find something unique as a momento of your visit.

COST:

\$80 per person (max. 50 pax) - Full payment required at the time of booking. See reception staff at Redlands RSL or phone 3488 1199.

Available for Redlands RSL Service members and one partner/carer only. Other members may add their names to a wait list.

DETAILS:

7.30am (meet at Redlands RSL) for 8am departure

- Centenary Lakes Park (Morning Tea included)
- Drive to Maleny
- 2 Course Lunch at Secrets on the Lake

YOUR CHOICE OF MAIN:-

- Vegetable Ricotta Gnocchi (in a rich tomato and basil sugo, mushroom, zucchini, capsicum, grana padana, toasted sourdough) (GFA) (V)
- Fish of the Day with a Kipfler potato salad, caramelised onion, roasted red capsicum, cucumber, dill, mayonnaise, tomato & herb vinaigrette (GF)
- Braised Lamb Shank with sweet potato gratin, steramed broccolini, roasted garlic creme friache, and a rosemary jus (GF)
- Wagyu Beef Burger with lettuce, tomato, beetroot, pickles, swiss cheese, smokey bbg sauce & aioli, on a sesame seed milk bun with a side of fries (GFA)

YOUR CHOICE OF DESSERT:-

- Sticky Date Pudding with whipped cream (GF)
- Roasted Strawberry Panna Cotta with strawberry salsa, macadamia shortbread crumb (GF)
- Dark Chocolate Brulee with fresh strawberries (GF)
- Vanilla Ice Cream Sandwich with coconut crumble, raspberry compote (Vegan) (DF)

5pm: Approx. time of arrival back at Redlands RSL.

BOOKINGS NOW OPEN! PHONE: 3488 1199

