

SMALLER		MAINS	
Garlic Bread (4) baked crispy loaf with garlic butter (V)	\$12	Spicy Daal Curry \$27 lentil & mixed veg curry served with coconut rice & naan (V,DFO,GFO,VGO)	
Cheesy Garlic Bread (4) baked crispy loaf with melted cheese & garlic butter (V)	\$14	300g Scotch Fillet \$40 cooked to your liking, served with chips & salad (GF,DF)	
Spicy Chicken Wings (6/10) \$1 whole chicken wings coated in a spicy buffalo sauce served with lime (DF)	9/30	Chicken Parma \$32 panko crumbed chicken breast topped with	
Arancini Balls (5) homemade sweet potato, spinach & cream cheese arancini served on Chef's secret recipe chilli jam (V)	\$22	napoli sauce, ham & cheese served with chips & salad	
		Chicken Schnitzel \$27 panko crumbed chicken breast served with chips, salad & traditional gravy (DF)	
Bowl of Chips potato fries (V,GF,DF,VGO) Pumpkin	\$13 \$17	American Style Ribs \$34 BBQ pork ribs served with house salad, corn	
Pumpkin roasted pumpkin, whipped feta, honey & pine nuts (V,GF)	•	on the cob & chips (DF) Salmon Fillet \$33	
		honey & soy glazed salmon served with stir fried veg & coconut rice (DF,GF)	
BURGERS		Pork Cutlet \$32 oven roasted pork cutlet served with chat	
The Wandi Burger	\$34	potatoes, seasonal veg & an apple rum sauce (GF)	
double wagyu burger patty served in a brioch bun with cheese, bacon, pineapple, beetroot fried onions, lettuce, tomato, pickles, relish, house burger sauce & a side of chips		Barramundi \$29 house beer battered barramundi fillet served with chips, salad, homemade tartare & lemon (DF)	
(GF buns available +\$3) Classic Cheese Burger wagyu burger patty served in a brioche bun with cheese, pickles, tomato relish, house burger sauce & a sleep of chips	\$26	Gourmet Steak Sandwich \$28 sliced scotch fillet served in a brioche bun with brie, onions, mixed leaves, chimichurri, tomato relish & a side of chips (GF bread available)	
(GF buns available +\$3) Spicy Hawaiian Chicken Burger crumbed chicken thigh served in a brioche bun with pineapple, bacon, cheese, lettuce, tomato, green chilli sauce & a side of chips	\$28	Sauces peppercorn gravy, mushroom gravy \$4 traditional gravy, plant based aioli \$3 garlic butter, aioli, BBQ, dijon mustard \$2	
Chickpea & Lentil Burger chickpea & lentil patty in a dairy free brioche bun with cheese, lettuce, tomato, pickles, tomato relish, plant based aioli & a side of chips (V,DFO,VGO)	\$27	V Vegetarian GFO Gluten Free option on request DFO Dairy Free option on request VGO Vegan option available - please advise when ord	



KIDS		SENIORS	
Pasta penne with napoli sauce topped with parmesan (V,DFO)	\$12	Beer Battered Fish battered fish served with chips, salad, homemade tartare & lemon (DF)	\$21
Mini Salad small mixed salad with shredded chicken or pumpkin (V,VGO) & honey mustard dressing (DF,GF)	\$12	180g Scotch Fillet cooked to your liking, served with chips, salad & traditional gravy (GF,DF)	\$23
Nuggets chicken nuggets & chips (DF)	\$13		
Kids Fish battered fish & chips (DF)	\$15	DESSERTS	
Snack Plate warm flatbread, hummus, cucumber, cherry tomato, fruit (V,DF,VGO)	\$13	Frog in a Pond jelly, one scoop of vanilla ice cream & a chocolate frog (GF)	\$7
SALADS		Boozy Choc Mousse homemade chocolate mousse infused with liqueur served with whipped cream (GF)	\$14
Thai Salad	\$20	Hazelnut Pudding served with vanilla ice cream & chocolate sauce (GF)	\$15
vermicelli, cucumber, shredded carrot, leaves, tomato, red chili, red onion, peanuts, coriander & a sweet chilli lime dressing (V,GF,DF, VG)		Ice Cream vanilla ice cream with sprinkles, served with your choice of chocolate, caramel or	\$7
House Salad mixed salad topped with pine nuts, feta & a honey mustard dressing (V,GF,DFO,VGO)	\$20	strawberry topping (GF) Sorbet please ask our friendly staff for the current flavour (DF,GF)	\$ 7
+ halloumi (V,GF) \$6 + chicken (GF) \$4 + pumpkin (V,GF,VGO) \$4		Crumble homemade apple & berry crumble served with vanilla ice cream & berry compote	\$15
d allergies: ase advise our staff when ordering. We endeav ommodate customers who have food allergies lerances, but cannot guarantee completely al	s or	V Vegetarian GFO Gluten Free option on request DFO Dairy Free option on request VGO Vegan option available - please advise	when orc

free meals due to high volumes & potential trace allergens of wheat, seafood, eggs, fungi, dairy & nut

products in the kitchen