



Wandi Pub

SMALLER	MAINS
Hummus Plate \$16 hummus, flatbread, cucumber, carrots, cherry tomatoes, fried chickpeas (V,VG,DF,GFO)	500g Black Angus Rump \$58 cooked to your liking, served with chats, honey roasted Dutch carrots, broccolini & Cafe de Paris butter (GF)
Cheesy Garlic Bread (4) \$15 baked crispy loaf with melted cheese & garlic butter (V)	300g Scotch Fillet \$45 cooked to your liking, served with chips, salad & your choice of sauce (GF,DF)
Spicy Chicken Wings (6/10) \$20/32 whole chicken wings coated in a spicy buffalo sauce served with blue cheese dip (DFO)	Chicken Parma \$34 crumbed chicken breast topped with napoli sauce, ham & cheese served with chips & salad
Arancini Balls (4) \$22 homemade pea, pesto & spinach arancini served with Chef's secret recipe chili jam & pea puree (V)	Chicken Schnitzel \$30 crumbed chicken breast served with chips & salad (DF)
Hot Chips \$14 large bowl of chips (V,GF,DF,VG) + gravy \$3 +aioli \$2	Pork Ribs \$35 glazed pork ribs served with slaw, corn cob & chips (DF,GF)
Veggie Medley \$18 seasonal veg cooked in garlic butter with flaked almonds (V,GF,DFO,VO)	Butter Chicken \$30 mild spiced chicken curry served with coconut rice & naan (DF,GFO)
SALADS	Snapper \$35 oven cooked skin-on snapper fillet (I) served with a tropical salsa, baby corn & coconut rice (GF,DF)
Asian Rice Bowl \$24 fresh vegetables, edamame & rice with a tangy sesame dressing (GF,DF,V,VG)	Fish & Chips \$32 house beer battered barramundi (I) served with chips, salad, homemade tartare & lemon (DF)
House Salad \$22 mixed salad topped with pine nuts, feta & a honey mustard dressing (V,GF,DFO,VGO)	Sweet Potato \$29 roasted spiced sweet potato steak with tahini dressing served with a side salad & flatbread (V,VO,DFO,GFO)
Salad Add-ons: + halloumi (V,GF) \$6 + chicken (GF) \$5 + pumpkin (V,GF,VO) \$4 + prawns (I) \$6	Fettuccine \$25 creamy garlic sauce with sautéed mushroom & spinach, topped with parmesan (V) + prawns (I) \$6 + chicken \$5 + pumpkin (V) +4
	Extra Sauces peppercorn gravy, mushroom gravy \$4 traditional gravy, plant based aioli, chimichurri \$3 garlic butter, garlic aioli, dijon mustard \$2

V Vegetarian | VG Vegan | VO Vegetarian option on request
GFO Gluten Free option on request | DFO Dairy Free option on request
VGO Vegan option available | I contains imported seafood

PLEASE NOTE: NO MENU ALTERATIONS OR SUBSTITUTIONS
weekends 8% surcharge, public holiday 15% surcharge



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KIDS		BURGERS			
Pasta	\$15	The Wandi	\$35		
penne with napoli sauce topped with cheese (V,DFO)		double wagyu burger patty served in a brioche bun with cheese, bacon, pineapple, beetroot, fried onions, lettuce, tomato, pickles, relish, house burger sauce & a side of chips (GFO, DFO) (GF buns available +\$3)			
Mini Salad	\$14	Classic Cheese	\$28		
small mixed salad with shredded chicken OR pumpkin & a honey mustard dressing (DF,GF, VO,VGO)		wagyu burger patty served in a brioche bun with cheese, pickles, tomato relish, house burger sauce & a side of chips (GFO, DFO) + bacon \$3 (GF buns available +\$3)			
Nuggets	\$15	Peri-peri Chicken	\$29		
chicken nuggets & chips (DF)		grilled chicken thigh served in a brioche bun with Swiss cheese, lettuce, tomato, mayo, peri-peri sauce & a side of chips (GFO, DFO) + bacon \$3 (GF buns available +\$3)			
Mini Fish	\$16	Garden Burger	\$28		
house battered barramundi & chips (DF)		lightly spiced broad bean & pea patty in a dairy & gluten free bun with cheese, lettuce, tomato, pickles, tomato relish, plant based aioli & a side of chips (GF, V,DFO,VGO)			
Snack Plate	\$14	DESSERTS			
warm flatbread, hummus, cucumber, cherry tomato, fruit (V,DF,VG)					
Frog in a Pond	\$8				
jelly, one scoop of vanilla ice cream & a chocolate frog (GF)					
Worms in Mud	\$8	Boozy Choc Mousse		\$16	
mini chocolate mousse, crushed oreo, gummy worms		homemade chocolate mousse infused with liqueur & topped with whipped cream (GF)			
SENIORS		Ice Cream		\$8	
		vanilla ice cream served with your choice of chocolate, caramel or strawberry topping & sprinkles (GF)			
		Sorbet		\$8	
		topped with berry compote - please ask our friendly staff for the current flavour (DF,GF,V,VG)			
Fish & Chips		\$24	Crumble		\$16
house beer battered barramundi (I) served with chips, salad, homemade tartare & lemon (DF)		homemade apple & berry crumble served with vanilla ice cream & berry compote (V,DFO)			
Pasta	\$24				
creamy garlic sauce with sautéed mushroom & spinach, topped with parmesan & your choice of chicken OR pumpkin (VO)					

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Food allergies: We endeavour to accommodate customers who have food allergies/intolerances, but cannot guarantee completely allergy-free meals due to high volumes & potential trace allergens of wheat, seafood, eggs, fungi, dairy & nut products in the kitchen

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