



# BISTRO MENU

## OPENING HOURS

lunch 11:30am - 2:30pm  
dinner 5:30pm - 8:30pm

### BREADS & STARTERS

Garlic & herb bread (V)	6
Cheese & bacon bread	9
garlic bread topped w/ bacon & melted cheese	
Onion ring tower (V)	10
lightly battered onion rings w/ chipotle mayo & roasted garlic aioli	
Sweet potato fries (V)	10
w/ chipotle mayo	
Lemon pepper squid	13
served w/ garlic aioli & lemon wedge	
Potato skins	14.5
filled w/ bacon, herbs, onions & melted cheese drizzled w/ sweet chilli sauce & sour cream	
9" Bruschetta pizza (V)	14.9
garlic pizza topped w/ in-house bruschetta mix, shredded parmesan drizzled w/ honey balsamic & garnished w/ peppered rocket	
Chicken wings of the week	15
please see Chef's special board for this weeks creation	

### OUT OF THE GARDEN

Caesar salad	14.9
crisp cos, garlic croutons, parmesan cheese, bacon, boiled egg & house made dressing	
Glass noodle salad (GF)(V)(DF)	15.5
marinated noodles, wombok, fried tofu, coriander, red onions, cucumber, capsicum, carrot, mint & water chestnuts, finished w/ Asian infused dressing	
Wattle super salad (GF)(V)(DF)	16.5
mixed greens, trio of quinoa, fresh kale, baby tomatoes, Spanish onion, cucumber, cannellini beans, roasted sweet potato & sherry vinaigrette dressing	

### SALAD TOPPERS

Lemon pepper squid	6
Crumbed chicken strips	6
Grilled chicken (GF)	7
Marinated rump strips with Asian spices	8

### CHEF'S SELECTIONS

Thai green chicken curry	20.9
served w/ fluffy coconut rice, shredded wombok, fresh green beans topped w/ bean shoots & coriander	
Creamy ocean prawns (GF)	22.9
sautéed ocean prawns, roast garlic, white wine & fresh dairy cream served w/ steamed rice	
Pork medallion (GF)	25
grilled pork medallion served w/ garlic smashed chats, red cabbage & buttered leek & broccolini topped w/ apple jus	
Marinated lamb rump (GF)	26.5
rosemary & garlic marinated lamb rump cooked medium served w/ sweet potato, burnt butter & chive mash & broccolini drizzled w/ cab sauv jus	
Fish of the day	Market Price
please see Chef's special board for this weeks catch!!	

### STRAIGHT OFF THE IRON RODS

300g Grain fed rump	28.9
200g Grass fed eye fillet	33.9
300g Grass fed rib fillet	34.9
600g Grain fed rump	44.9

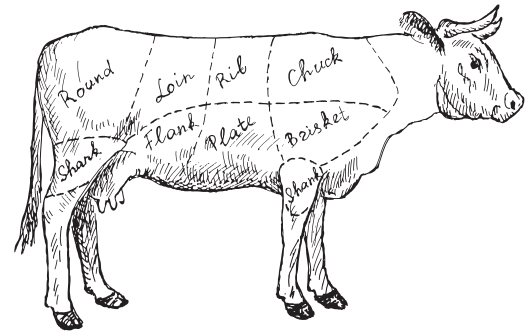
all grill items are served w/ your choice of  
chips & garden salad or creamy mash & vegetables,  
plus your choice of sauce

Sauces (all GF): creamy garlic, gravy, green pepper, forest mushroom, creamy diane

All steaks are seasoned with salt & pepper prior to hitting the iron rods

### STEAK TOPPER

Lemon pepper squid	6
Garlic prawns (GF)	8

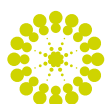


Here at the Wattle we use the brand Private Selection which is the premium brand of beef from Nolan Meats. Private Selection is produced from grain and grass fed yearling beef, renowned for superior eating quality and is characterised by a clean juicy taste, which on eating, delivers a light crisp flavour on the palate. Private Selection comes only from beef that complies with the production and processing requirements to exceed the MSA eating quality and is hung by the tenderstretch method to enhance tenderness.

### ANKLE BITERS

all kids meals served as entrees

Chicken little	8
chicken breast nuggets (6) w/ chips	
Juniors fish & chips	8
fish bites (4) w/ chips	
Cloudy with a chance of	8
pasta & meatballs in a napoli sauce topped w/ cheese	
Kids battered hot dog on a stick	8
2 mini dagwood dogs w/ sauce & chips	
Flying saucer	8
mini ham & cheese pizza w/ chips	
Cheesy B	8
cheeseburger w/ sauce & chips	
Chicken delight	8
2 grilled chicken strips w/ chips & salad	
Ice cream	2
w/ sprinkles & your choice of topping	



## THE WATTLE HOTEL

(V) = Vegetarian

(GF) = Gluten Free

(DF) = Dairy Free



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## OPENING HOURS

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dinner 5:30pm - 8:30pm

### BURGERS & PUB CLASSICS

<b>Beef burger</b> beef patty, lettuce, tomato, bacon, beetroot relish, cheese, aioli & beer braised onions served w/ chips	19
<b>Pulled pork burger</b> braised for 6 hours in honey bourbon, smoky BBQ & apple cider liquid, sriracha mayo & creamy slaw served w/ chips	19
<b>Steak burger</b> tenderised steak, lettuce, bacon, tomato, beetroot relish, roasted garlic aioli & beer braised onions served w/ chips	19
<b>'No beef' burger (V)</b> lettuce, tomato, garlic field mushroom, fire roasted capsicums, grilled sweet potato & haloumi topped w/ a beetroot & mint chutney & served w/ chips	19
<b>Grilled chicken burger</b> chicken tenderloins, tomato, lettuce, bacon, cheese, guacamole & aioli served w/ chips	19
<b>Lemon pepper squid</b> lightly dusted & served w/ lemon wedge, aioli, chips & garden salad	19.5
<b>9" Smoky BBQ &amp; bourbon pulled pork pizza</b> 6hr slow cooked pulled pork, sitting on a smokey BBQ base, topped w/ spanish onions, jalapenos, then finished w/ a blended cheese	20
<b>Fish &amp; chips</b> crunchy battered whiting w/ chips, garden salad, lemon & tartare	20
<b>Fisherman's catch</b> battered whiting, lemon pepper squid & tempura prawns served w/ chips, garden salad, lemon & herb caper mayo	24

All of our burgers are served on milk buns

### SIDES

<b>Creamy mash potato</b>	5
<b>Chef's garden salad (V)(DF)</b>	6
<b>Seasonal vegetables</b>	6
<b>Chips &amp; roasted garlic aioli</b>	6.9
<b>Dusted potato wedges (V)</b> spice dusted potato wedges served w/ sweet chilli sauce & sour cream topped w shallots	11
<b>Extra sauces (GF)</b> creamy garlic, gravy, green pepper, forest mushroom, creamy diane	2

### SENIORS AVAILABLE ALL DAY

all served w/ chips & garden salad

<b>Chicken schnitzel</b>	11
<b>Chicken parmigiana</b>	12.9
<b>Fish &amp; chips</b> Crunchy battered whiting w/ lemon & tartare	13.9
<b>Lemon pepper squid</b> lightly dusted & served w/ lemon & aioli	13.9
<b>200g Grain fed rump</b> w/ your choice of sauce, chips & salad or mash & vegetables	16.9

### CHICKEN SCHNITZELS

Our Chicken Schnitzels all are herb crumbed & come w/ your choice of sides; chips & garden salad or creamy mash & vegetables

<b>Classic schnitzel</b> w/ your choice of sauce	19.9
<b>Chicken parmigiana</b> smoked leg ham, Napoli sauce & blended cheese	23.9
<b>Spanish schnitzel</b> chorizo, onions, bacon, mushroom, BBQ sauce & blended cheese	24.9
<b>Smoky pulled pork schnitzel</b> 6 hour slow cooked pork, shredded & drizzled w/ smoky BBQ sauce w/ blended cheese	25.9
<b>Garlic prawn schnitzel</b> ocean prawns tossed in a garlic cream sauce	26.9

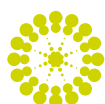
### FROM THE PAN TO THE BOWL

<b>Saffron noodle stir fry (V)</b> sauté onions, field mushrooms, shallots, wombok, capsicum & garlic tossed through Asian infused sauce topped w/ fresh bean shoots & coriander	19
<b>Add grilled chicken</b>	7
<b>Add marinated rump strips with Asian spices</b>	8
<b>Chicken fettuccine carbonara</b> seared chicken, onions, bacon & garlic tossed through a white wine cream sauce topped w/ parmesan cheese	20
<b>Chorizo &amp; prawn penne</b> chorizo sausage, Spanish onions, fire roasted capsicums, mushrooms, blistered tomatoes, a hint of chilli drizzled w/ infused garlic & citrus extra virgin olive oil	24.5

### LUNCH AVAILABLE 7 DAYS

<b>Chicken schnitzel</b> w/ chips & salad	11
<b>Chicken parmigiana</b> w/ chips & salad	12.9
<b>Fish &amp; chips</b> crunchy battered whiting w/ chips, salad, lemon & citrus aioli	13.9
<b>Lemon pepper squid</b> lightly dusted & served w/ lemon wedge & citrus aioli, chips & salad	13.9
<b>Grilled chicken burger</b> tomato, lettuce, bacon & mayo served w/ chips	13.9
<b>Double beef, bacon &amp; cheese burger</b> smoky BBQ sauce served w/ chips	14.9
<b>200g Grain fed rump</b> w/ chips, salad & your choice of sauce	16.9

All care is taken when catering for special requirements, however please note that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.



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