



BISTRO MENU

OPENING HOURS

Lunch 11:30am - 2:30pm

Dinner 5:30pm - 8:30pm

BREADS & STARTERS

	NM	M
Garlic & Herb Bread (V)	6	5
Cheese & Bacon Bread garlic bread topped w/ bacon & melted cheese	9	8
Sweet Potato Waffle Fries (V) w/ coriander & lime yoghurt	10	9
Parmesan & Garlic Pizza (V) stone baked pizza base w/ confit garlic, fresh herb butter & parmesan cheese	12	11
Buttermilk Chicken Wings please see board for this week's flavour	14	13
Rustic Bush Bruschetta (V) Australian cherry tomatoes, Spanish onions & basil served on toasted cobb slices	15	12
Dusted Potato Wedges (V) spice dusted potato wedges served w/ sweet chilli sauce & sour cream	11	10

CHEF'S SELECTIONS

IPA Braised Lamb Pizza slow cooked lamb marinated in our own Indian Pale Ale w/ Spanish onion & rocket on a tomato base finished w/ parmesan cheese & minted yoghurt	21	19
Creamy Ocean Prawns (GF) sautéed ocean prawns, roast garlic & white wine cream served w/ steamed rice	24	22
Grilled Chicken Breast (GF) chargrilled chicken breast, burnt butter sweet potato mash w/ baby greens & your choice of sauce	25	23
Reef & Beef 250g rump steak topped w/ garlic prawns served w/ your choice of chips & garden salad or mash & veg	25	23
Beef Short Ribs marinated in our own Indian Pale Ale slow roasted for 4hrs w/ sweet potato waffle fries & coleslaw	30	27
Fish Of The Day please see Chef's special board for this week's catch!!	28	25
Chicken Fettuccine Carbonara chicken, onion, bacon & garlic tossed through a white wine cream sauce topped w/ parmesan cheese	20	18
Vegetarian Stir Fry (VG) chargrilled vegetables, Asian greens & garlic served w/ brown rice topped w/ bean shoots	16	15
Add Pan Seared Chicken	6	5
Add South East Asian Beef Strips	7	6
Wild Mushroom Risotto (GF) wild forest mushrooms, shallots & asparagus topped w/ shaved parmesan & truffle oil	20	18
Traditional Laksa bok choy, wombok, onion & capsicum in a Malaysian coconut sauce & vermicelli noodles topped w/ bean shoots & fresh coriander	16	15
Add Scallop & Grilled Prawns (3 of each) (GF)	6	5
Add Pan Seared Chicken	6	5

STRAIGHT OFF THE IRON RODS

	NM	M
350g Grain Fed Rump	26	24
300g Grass Fed Rib Fillet	32	29
200g Grass Fed Eye Fillet	31	28
500g Grain Fed Rump	35	32

STEAK TOPPER

Garlic Prawns (4) (GF)	6	5
S&P Squid (6)	6	5
Scallop & Grilled Prawns (3) (GF)	6	5
Beef Short Rib (1)	6	5

All grill items are served w/ a choice of chips & garden salad or creamy mash & sautéed medley veg & your choice of sauce

Sauce (all GF): creamy garlic, gravy, green pepper, forest mushroom & IPA Jus

All steaks are seasoned with salt & pepper prior to hitting the iron rods
All onions are braised in our own Australian Brewery Indian Pale Ale

Here at the Wattle Hotel we use Private Selection a premium brand of beef from Nolan Meats

PUB CLASSICS

Fish N Chips crumbed Blue Eye Trevalla fillets served w/ chips, garden salad, lemon & tartare	20	18
Fisherman's Delight crumbed Blue Eye Trevalla, lemon pepper squid & tempura prawns served w/ chips, garden salad, lemon & herb caper mayo	25	23
Veggie Lasagne fresh chargrilled vegetables oven baked between fresh lasagne sheets topped w/ ricotta cheese served w/ chips & garden salad	20	18
Lemon Pepper Dusted Squid lightly dusted squid served w/ lemon, aioli, chips & garden salad	20	18
The Original Parmigiana smoked leg ham, Napoli sauce & blended cheese	24	22
Classic Schnitzel	20	18

Chicken schnitzels are all herb crumbed & come with your choice of creamy mash & sautéed medley veg or chips & garden salad

SCHNITZEL TOPPERS

Garlic Prawns (4) (GF)	6	5
Beef Short Rib (1)	8	7
Nacho	6	5

(V) = Vegetarian

(GF) = Gluten Free

(DF) = Dairy Free

(VG) = Vegan

(NM) = Non-Members

(M) = Members



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OUT OF THE GARDEN

	NM	M
Caesar Salad cos lettuce, garlic croutons, parmesan cheese, bacon, boiled egg & house made dressing	15	14
Roasted Vegetable Salad (GF) (V) sweet potato, rocket, baby beets, red capsicums, toasted cashews, balsamic onions & feta w/ fresh lemon & olive oil	17	16
Cobb Salad bacon, tomato, avocado, boiled egg, lettuce, toasted cobb, ricotta cheese & a sherry & mustard vinaigrette	17	15

SALAD TOPPERS

Grilled Chicken (GF)	6	5
South East Asian Beef Strips	7	6
Lemon Pepper Dusted Squid	6	5
Crumbed Chicken Strips	6	5
Falafel	7	6

LUNCH & SENIORS MENU

Seniors menu available lunch & dinner 7 days

Classic Schnitzel half schnitzel served w/ chips, garden salad & your choice of sauce	12	11
Chicken Parmigiana half schnitzel w/ smoked leg ham, Napoli sauce & blended cheese served w/ chips & garden salad	14	12
Fish N Chips crumbed Blue Eye Trevalla served w/ chips, lemon & tartare	14	13
Lemon Pepper Dusted Squid lightly dusted squid served w/ chips, lemon & aioli	14	13
Grilled Chicken Burger tomato, lettuce, bacon & sweet chilli mayo served w/ chips	14	13
Grilled Chicken Breast served w/ chips, garden salad & your choice of sauce	15	14
Beef Burger 120g beef patty served on a toasted damper bun w/ glazed onions, cheese, house made pickles & paprika herb mayo served w/ chips	15	14
250g Rump served w/ chips, garden salad & your choice of sauce	17	16

STEAK TOPPERS

Garlic Prawns (4) (GF)	6	5
S&P Squid (6)	6	5
Scallop & Grilled Prawns (3 of each) (GF)	6	5

SIDES

Chips w/ Roasted Garlic Aioli	Small 3	Large 7
Creamy Mash Potato	Small 3	Large 6
Sautéed Medley Vegetables (V) (GF)	Small 3	Large 7
Chef's Garden Salad	Small 3	Large 7

BURGERS

	NM	M
Beef Burger house made beef patty w/ lettuce, tomato, bacon, beetroot relish, red cheddar cheese, sweet mustard mayo & braised onions	19	17
Pulled Lamb Burger lamb shoulder braised for 6 hours in our own Indian Pale Ale, lettuce, tomato & cheese w/ minted yoghurt	19	17
Rib Fillet Burger lettuce, bacon, beetroot relish, tomato salsa & braised onions	19	17
Grilled Chicken Burger tomato, lettuce, bacon, red cheddar cheese, guacamole & sweet chili mayo	19	17
Herb Crumbed Chicken Burger herb crumbed chicken breast, creamy slaw, cheese, bacon & aioli	19	17

All burgers are served on dampers and come w/ chips

SOMETHING FOR THE KIDS

Chicken Nuggets 6 x chicken nuggets w/ chips	8	7
Juniors Fish & Chips 4 x fish bites w/ chips	8	7
Spaghetti Bolognese bolognese sauce w/ spaghetti topped w/ cheese	8	7
Flying Saucer mini bacon & cheese pizza w/ chips	8	7
Cheese Burger cheese burger w/ tomato sauce & chips	8	7
Chicken Delight 2 grilled chicken strips w/ chips & salad	8	7
Ice cream your choice of chocolate, strawberry or caramel topping		2

DESSERTS

Sticky Date Pudding house made sticky date pudding drizzled w/ caramel sauce	7	6
New York Baked Cheesecake classically baked cheesecake	7	6
Hummingbird Cake softly baked sponge cake w/ bananas, pineapple & pecans finished w/ cream cheese frosting	7	6
Strawberry Tart (GF) gluten free tart baked w/ glazed strawberries	7	6
Dessert of the Week please see chef's special board for this week's dessert special	7	6
Add Ice Cream		1.5

All care is taken when catering for special requirements, however please note that within the premises we handle nuts, seafood, sesame seeds, wheat flour, eggs, fungi & 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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