

# 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	
Char Grilled Corn (3) (V)	10
mini char grilled corn on the cob served w/ fresh herb butter	
Sweet Potato Fries (V)	10
served w/ chipotle mayo	
Mexican Beef Poppers	10
chilli con carne mixed w/ cream cheese rolled & lightly crumbed in bread & corn chips finished w/ tomato salsa	
Dusted Potato Wedges (V)	11
spice dusted potato wedges served w/ sweet chilli sauce & sour cream topped w/ shallots	
Boneless Fried Chicken	14
crispy fried chicken served w/ kewpie mayo	

## OUT OF THE GARDEN

Caesar Salad	14.9
crisp cos lettuce, garlic croutons, parmesan cheese, bacon, boiled egg & house made dressing	
Warm Glass Noodle Salad (GF) (V)	15.9
marinated noodles, wombok, fried shallots, coriander, red onions, cucumber, fire roasted capsicum, carrot, mint, water chestnuts finished w/ an Asian infused dressing	
Roasted Pumpkin & Pear Salad (GF) (V)	16.9
oven baked pumpkin, fresh baby spinach, trio of quinoa, fresh pear, toasted pine nuts, Spanish onions & feta finished w/ balsamic & olive oil dressing	

## SALAD TOPPERS

Grilled Chicken (GF)	7
South East Asian Beef Strips	8
Lemon Pepper Dusted Squid	7
Crumbed Chicken Strips	7

## CHEF'S SELECTIONS

Butter Chicken	20.9
served w/ basmati coconut rice topped w/ cucumber raita & finished w/ naan bread	
Creamy Ocean Prawns (GF)	22.9
sautéed ocean prawns, roast garlic, white wine & fresh dairy cream served w/ steamed rice	
Beef Brisket	26.9
slow cooked brisket marinated in Jim Beam honey bourbon & smokey bbq sauce, accompanied by truffle mash potato, Dutch carrots & char grilled corn, garnished w/ in-house pickled onion	
Northern NSW Lamb Shanks	28.9
lamb shanks braised in a rich herb, tomato & vegetable sauce served w/ dairy whipped potatoes	
Bacon-Wrapped Fillet Mignon	33.9
tender eye fillet wrapped in bacon served w/ beer battered spiral chips & sauté winter vegetables finished w/ creamy diane sauce	
Fish Of The Day	MP
please see Chef's special board for this week's catch!!	

## STRAIGHT OFF THE IRON RODS

300g Grain Fed Rump	28.9
300g Grass Fed Rib Fillet	34.9
200g Grass Fed Eye Fillet	33.9
600g Grain Fed Rump	44.9

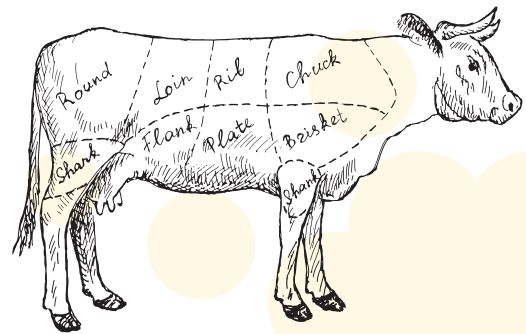
## STEAK TOPPER

Garlic Prawns (4) (GF)	9
S&P Squid (6)	7

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

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

All steaks are seasoned w/ salt & pepper prior to hitting the iron rods.



Here at The Wattle Hotel 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.

## LITTLE TUCKERS

Chicken Nuggets	8
6 x chicken nuggets w/ chips	
Juniors Fish & Chips	8
4 x fish bites w/ chips	
Cheesy Mac	8
macaroni w/ cheesy sauce topped w/ cheese	
Kids Battered Hot Dog on a Stick	8
2 mini dagwood dogs w/ chips	
Flying Saucer	8
mini bacon & cheese pizza & chips	
Cheese Burger	8
cheese burger w/ sauce & chips	
Chicken Delight	8
2 grilled chicken strips w/ chips & salad	
Ice Cream	2
w/ your choice of topping chocolate, strawberry & caramel	



THE WATTLE HOTEL

(V) = Vegetarian

(GF) = Gluten Free

(DF) = Dairy Free



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## BURGERS

<b>Beef Burger</b> lettuce, tomato, bacon, beetroot relish, red cheddar cheese, aioli & beer braised onions served w/ chips	19
<b>Shredded Beef Burger</b> braised for 6 hours in Jim Beam honey bourbon, smokey bbq & pineapple sauce served w/ lettuce, tomato, in-house pickled onions & drizzled w/ sweet mustard mayo & chips	19
<b>Steak Burger</b> lettuce, bacon, tomato, beetroot relish, roasted garlic aioli, beer braised onion w/ chips	19
<b>Veggie Burger</b> lettuce, tomato, garlic field mushroom, fire roasted capsicums, grilled eggplant, zucchini strips, grilled sweet potato, haloumi & a beetroot mint chutney served w/ chips	19
<b>Grilled Chicken Burger</b> tomato, lettuce, bacon, red cheddar cheese, guacamole & mayo served w/ chips	19
<b>Crunchy Fried Chicken Burger</b> marinated chicken dusted & shallow fried served w/ slaw, sliced cucumber finished w/ kewpie mayo & chips	19
<b>Wagyu Beef Sliders (2)</b> in-house made wagyu beef pattie sitting on a toasted brioche slider w/ lettuce, tomato, onion jam, red cheddar cheese & roasted garlic aioli served w/ chips.	19

All burgers are served on milk buns or brioche slider

## PUB CLASSICS

<b>Fish N 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	25
<b>Lemon Pepper Dusted Squid</b> lightly dusted & served w/ lemon, aioli, chips & garden salad	19.9
Chicken schnitzels are all herb crumbed & come w/ your choice of side creamy mash & vegetables or chips & garden salad	
<b>Classic Schnitzel</b>	19.9
<b>Chicken Parmigiana</b> smoked leg ham, napoli sauce & blended cheese	23.9
<b>Aussie BBQ Schnitzel</b> bacon, sausage, onion, bbq sauce & blended cheese	24.9
<b>Italian Supreme Schnitzel</b> kalamata olives, onions, roasted capsicums, semi dried tomatoes, Napoli sauce topped w/ blended cheese	25.9
<b>Creamy Garlic Prawn Schnitzel</b> ocean prawns tossed in a garlic cream sauce	26.9

## SIDES

<b>Creamy Mash Potato</b>	5
<b>Chips &amp; Roasted Garlic Aioli</b>	7
<b>Sauté Medley Garden Vegetables (V)</b>	7
<b>Chef's Garden Salad</b>	7
<b>Roasted Baby Potatoes</b> w/ in-house seasoning & mayo	7

## FROM THE PAN TO THE BOWL

<b>Chicken Fettuccine Carbonara</b> seared chicken pieces, onions, bacon & garlic tossed through a white wine cream sauce topped w/ parmesan	20
<b>Hokkien Noodle Stir Fry</b> sauté onions, bok choy, shallots, wombok, shredded carrot, shaved cabbage, capsicum, forest mushroom & garlic tossed through honey & soya sauce topped w/ fresh bean shoots & coriander	19.9
<b>Add Pan Seared Chicken</b>	7
<b>Add South East Asian Beef Strips</b>	8
<b>Prawn &amp; Pumpkin Risotto (GF)</b> sauté prawns tossed through, Spanish onions, fresh spinach, roasted pumpkin, peas & toasted pine nuts finished in vegetable broth topped w/ shaved parmesan	25.9

## SENIORS

Available all day all served w/ chips & garden salad

<b>Classic Schnitzel</b> half schnitzel w/ your choice of sauce	11.9
<b>Chicken Parmigiana</b> half schnitzel w/ smoked leg ham, Napoli sauce & blended cheese	13.9
<b>Fish N Chips</b> crunchy battered whiting w/ lemon & tartare	13.9
<b>Lemon Pepper Dusted Squid</b> lightly dusted & served w/ lemon & aioli	13.9
<b>200g Rump</b> w/ your choice of sauce	16.9

## STEAK TOPPER

<b>Garlic Prawns (4) (GF)</b>	9
<b>S&amp;P Squid (6)</b>	7

## LUNCH AVAILABLE 7 DAYS

<b>Classic Schnitzel</b> half schnitzel w/ chips & salad	11.9
<b>Chicken Parmigiana</b> half schnitzel w/ smoked leg ham, Napoli sauce & blended cheese	13.9
<b>Fish N Chips</b> crunchy battered whiting w/ chips, garden salad, lemon & citrus aioli	13.9
<b>Lemon Pepper Dusted Squid</b> lightly dusted & served w/ lemon & aioli, chips & garden salad	13.9
<b>Grilled Chicken Burger</b> tomato, lettuce, bacon, mayo & chips	13.9
<b>Double Beef, Bacon &amp; Cheese Burger</b> toasted milk bun w/ smokey bbq sauce & chips	14.9
<b>200g Rump</b> w/ chips, garden salad & your choice of sauce	16.9

## STEAK TOPPER

<b>Garlic Prawns (4) (GF)</b>	9
<b>S&amp;P Squid (6)</b>	7

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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