

ENTREE

3 Choices for \$40 - excluding charcuterie board

SIGNATURE OYSTERS	
Natural (GF)	4.5 EA.
Battered	6.5 EA.
HERVEY BAY SCALLOPS (GF)	19
Cauliflower & bacon	
CORIANDER CHICKEN WINGS (GF)	14
SALT & PEPPER CALAMARI	16
Aioli	
CRISPY SKIN PORK BELLY	19
Jus, apple sauce	
RABBIT, PORK, PRUNE & PISTACHIO TERRINE (C)	16
HERB CRUSTED GOATS CHEESE (V)	15
Beetroot & brioche	
CHAT POTATOES & BACON	16
Sour cream, spring onions	
CAULIFLOWER CROQUETTE (V)	14
Blue cheese sauce	
CHARCUTERIE BOARD (GF, C)	24
Cured & smoked meats	

SIDES

GARDEN SALAD (VE, GF)	8
AUTUMN GREENS (V, GF)	9
FRIES (VE)	9
BEER BATTERED ONION RINGS (V)	9
MASH (V, GF)	9

V - Vegetarian

VE- Vegan

GF - Gluten Free

C - Can be changed to suit
some dietary requirements

CLASSICS

WAYSIDE BURGER	22
Beef patty, cheese, lettuce, onion, tomato & fries	
FISH & CHIPS (C)	24
Beer battered market fish, butter lettuce, peas, mint & tartare sauce	
CHICKEN PARMIGIANA	24
Rocket salad & fries	
PIE OF THE DAY	23
PAPPARDELLE BOLOGNESE	22
A rich tomato & beef ragu tossed with homemade pappardelle	

MAINS

MARKET FISH	MP
Seasonal garnish	
PAN FRIED CRISPY SKIN SALMON (GF)	33
With beetroot, quinoa, rocket & butterbean salad with horse radish dressing	
SLOW COOKED LAMB SHANK	29
Tomato and red wine sauce, mash potato and gremolata	
CHICKEN SCALLOP	30
Cream and white wine, crusted chat potatoes, whole grain mustard and seasonal greens	
HAND MADE GNOCCHI (V)	22
Pumpkin, walnuts, blue cheese & pumpkin puree Add lamb 6.0	

STEAKS

300G SCOTCH FILLET	38
Great Southern, (Vic) British breeds	
300G PORTERHOUSE	35
Great Southern, (Vic) British breeds	
400G RUMP	44
Cape grim (Tas), British breeds	
200G EYE FILLET	42
Victorian Farms, Gippsland (Vic) British breeds	
250G BAVETTE	29
Victorian Farms, CAAB (Vic) Black Angus	
500G RIB EYE	49
Great Southern, (Vic) British breeds	
200G SHER WAGYU EYE FILLET	85
Ballan (Vic) 450 day MS 9+ Wagyu x Holstein	

All steaks are served with hand cut chips & green salad with your choice of Béarnaise or pepper sauce

DESSERTS

WALNUT & STICKY DATE PUDDING (V)	14
Caramel sauce, vanilla bean ice cream	
CHOCOLATE MOUSSE (V)	14
Mango coulis and vanilla ice cream	
APPLE, STRAWBERRY & RHUBARB CRUMBLE (V)	14
Macadamia ice cream	

DAILY ROTISSERIE

1/2 CHICKEN	32
With harissa & Moroccan coleslaw	
STUFFED AND ROLLED PORK SHOULDER	32
Apple sauce, potato & fennel gratin	

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WAYSIDE INN

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