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## ENTREE

3 Choices for \$40 - excluding charcuterie board

SIGNATURE OYSTERS	
<i>Natural (GF)</i>	4.5A.
<i>Battered</i>	6.5A.
HERVEY BAY SCALLOPS (GF)	19
<i>Cauliflower &amp; bacon</i>	
CORIANDER CHICKEN WINGS (GF)	14
SALT & PEPPER CALAMARI	16
<i>Aioli</i>	
CRISPY SKIN PORK BELLY	19
<i>Jus, apple sauce</i>	
CHICKEN LIVER PATE	16
<i>Blueberry compote</i>	
HERB CRUSTED GOATS CHEESE (V)	15
<i>Beetroot &amp; brioche</i>	
CHAT POTATOES & BACON	16
<i>Sour cream, spring onions</i>	
CAULIFLOWER CROQUETTES (V)	14
<i>Blue cheese sauce</i>	
CHARCUTERIE BOARD (GF, C)	24
<i>Meats, grilled vegetables, olives and chicken liver pate</i>	

## CLASSICS

WAYSIDE BURGER	22
<i>Beef patty, cheese, lettuce, onion, tomato &amp; fries</i>	
FISH & CHIPS (C)	24
<i>Beer battered fish, butter lettuce, peas, mint &amp; tartare sauce</i>	
CHICKEN PARMIGIANA	24
<i>Salad &amp; fries</i>	
PIE OF THE DAY	23
SPAGHETTI CARBONARA	22
<i>Creamy white sauce with mushrooms and bacon</i>	

## STEAKS

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

300G SCOTCH FILLET	38
<i>Great Southern, (Vic) British breeds</i>	
250G PORTERHOUSE	35
<i>Great Southern, (Vic) British breeds</i>	
200G EYE FILLET	42
<i>Victorian Farms, Gippsland (Vic) British breeds</i>	
500G RIB EYE	49
<i>Great Southern, (Vic) British breeds</i>	

## MAINS

PAN FRIED CRISPY SKIN SALMON (GF)	33
<i>Green beans, capsicum pure, egg and olive tapenade</i>	
SLOW COOKED LAMB SHANK	29
<i>Tomato and red wine sauce, mash potato and gremolata</i>	
CHICKEN SCALLOP	30
<i>Cream and white wine, crusted chat potatoes, whole grain mustard and seasonal greens</i>	
HOUSE MADEGNOCCHI (V)	22
<i>Trio of Mushrooms, spinach, chili with a white wine butter sauce</i>	

## 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*

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## DESSERTS

WALNUT & STICKY DATE PUDDING (V) 10  
*Caramel sauce, vanilla bean ice cream*

CHOCOLATE MOUSSE (V) 10  
*Mango coulis and vanilla ice cream*

APPLE, STRAWBERRY  
& RHUBARB CRUMBLE (V) 10  
*Macadamia ice cream*

*V - Vegetarian*

## AFTER DINNER DRINKS

COGNAC (30ml)  
HENNESSY VS 10  
COURVOISIER VSOP 15

FORTIFIED (60ml)  
GALWAY PIPE PORT Barossa Valley, South Australia 12

MR PICKWICKS PORT Saltram Wine, South Australia 9

GRANDFATHER PORT Nuriootpa, South Australia 15

CAMPBELLS MUSCAT Rutherglen, Victoria 9

CAMPBELLS TOPAQUE Rutherglen, Victoria 9

VALDESPINO PEDRO XIMENEZSHERRY Aca, Spain 10

CALVADOS (30ml)  
CHATEAU DU BREUIL FINE CALVADOS 10

ARMAGNAC (30ml)  
BAS ARMAGNAC DELORD 85 15