LUNCH DINNER

BREAD..

Garlic baked uprising sourdough — 7 Garlic pizza bread w/ a trio of melted cheese — 9.50 Bruschetta— tomato, basil, Spanish onion, olives, fetta and balsamic reduction — 13.50

50UP OF THE DAY - 10 w/ warm crusty bread (GF optional)

BEER BATTERED FRIES - \(\text{B}\)
w/ house made aioli
ADD TRUFFLE OIL - \(\text{E}\)

TO SHARE.

MEZZE PLATE - 33
Semi dried tomatoes olives arancini h

Semi dried tomatoes, olives, arancini balls, prosciutto, salami, labneh and basil pesto, onion jam, turkish fingers

WARM MARINATED OLIVES (GF) - B

ARANCINI OF THE DAY (see specials board)

COCONUT CRU/NBED PRAWNS - 14 w/ lime and wasabi mayo

EI - (79) IMUOJAH GEIJIRD

CAPRESE SKEWERS (GF) — 19
Boconcinni, tomato, basil, pesto and a drizzle of balsamic reduction

HONEY BAKED BRIE - 14.50 w/ caramelised onion and crisp flat bread

PORK BELLY BITES - 15 dusted in szechuan pepper and sticky Asian dipping sauce

CRUMBED FREE RANGE CHICKEN
TENDERS - 15.50
w/ smoked paprika aioli

IN THE HAND.

GLENELG HUNTER VALLEY GRASS FED HAWBURGER - 18.50

Bacon, Swiss cheese, house—made Zuni pickle and Kirby's famous tomato relish

CUBAN SANDWICH - 19

Dijon mustard, leg ham, salami, house pickle, slaw, Swiss cheese, mozzarella and aioli

PULLED PORK SLIDERS (3) - 14

Slow braised in Tilse's Apple Truck cider, slaw, pear and apple relish

PRAWN SLIDERS (2)- 15

w/ wasabi mayo, coriander and fresh coz

CRISPY CHICKEN TACO (2) – 14 w/ fresh coz, tomato salsa and jalapeno relish

SPICED VEGETABLE TACO (2) - 14

w/ puffed wild rice, cauliflower, eggplant, corn, capsicum, coriander, chilli, and a smoked paprika aioli

Add a schooner to anything from the 'In The Hand' menu for only \$5!

WRAPS... (LUNCH ONLY 12-3 DAILY)

BLT - 14

Bacon, lettuce, tomato ADD FREE RANGE CHICKEN – E

MEDITERRANEAN ROAST VEGETABLE - 13

Sundried tomato, capsicum, baby spinach, spanish onion and house made pesto

ADD HALOUMI - 250

SMOKED SALMON - 16

Baby spinach, tomato, spanish onion, avocado and lemon with sour cream dressing



LUNCH DINNER

SALADS...

QUINOA SALAD - 17.50

w/ roast pumpkin, beets, feta, baby spinach, pepita seeds with an orange, honey, mustard vinaigrette (GF)

ROAST CHICKEN SALAD - 1850

w/ roquette, parmesan, pinenuts, caramelised onion, roast capsicum, crispy shallots and a honey, balsamic dressing

SPICED COUS COUS SALAD - 21

w/ pulled lamb shoulder, chick peas, roast pumpkin and capsicum

PIZZA..

BRAISED FENNEL - 16.50

w/ artichoke hearts, caramelised onion and boconcinni

PROSCUITTO - 17.50

w/ glazed pears, blue cheese and fresh snow pea vine

GARLIC PRAWN - 18

w/ semi dried tomato, baby spinach, spanish onion, feta and chilli flakes

LITTLE WOMBAIS..

NAPOLI FETTUCINNI - 10

House made fettuccini and Napolitano sauce.

CHEESE BURGER - 10

Meat patty, cheese and tomato sauce

FISH AND CHIPS - 10

lightly battered flat head fillets and chips

HAW AND CHEESE PIZZA - 10

Tomato base pizza w/ ham and cheese

FRUIT BOWL - 10

bowl of fresh cut fruits

ADD YOGURT - 1

SOLOS..

CONFIT DUCK RISOTTO - 24.5

w/ green peas, and Danish fetta

PAN SEARED

dunee Lamb Rump - 29.50

w/ mint pea, eschallots, and free range bacon

HOUSE MADE PASTA OF THE DAY (SEE BOARD)

* we hand roll our pasta daily

FISH OF THE DAY (SEE BOARD) - 28.50

300G GRASS FED. HUNTER VALLEY SCOTCH FILLET - 33

w/ truffled mushroom risotto, green peas, and a red wine jus

THE DADDY WOMBAT - 39

400g grass fed rib eye cutlet w/ polenta chips, green beans, cafe de Paris butter, and a red wine jus

WOMBAT DEALS...

IN THE HAND AND CRAFT FROM OUR LAND

Add a schooner to anything from the 'In The Hand' menu for only \$5

AND DONT FORGET...

\$17 Crafty Jugs

All Day — Every Day on selected craft beers

\$13 Espesso Martinis Every Day

