SMALLER | SHARE

WARM OLIVES 12

Rosemary, chilli olive oil (GF, DF, V)

CAULIFLOWER PAKORA 18

Spiced cauliflower bites, chilli lime pickle aioli (GF, DF, V)

MISO CORN RIBS 16

Spring onion, fried shallots, and miso aioli (GF, DF, V)

FLASH FRIED SALT, CITRUS & SPICED CALAMARI 29 | 39

Tenderised squid coated in lemon pepper, 5 spice blend, chili, garlic, with pickled ginger and aioli (GF, DF)

*Main served w/ green leaves & fries

WARM FOCACCIA & DUKKHA 18

Warmed extra virgin olive oil, focaccia loaf, dukkha spice Add olives +6

SOUTHERN FRIED CHICKEN TENDERS (4) 24

Fried chicken tenderloins w/ your choice of hot sauce / mustard mayo (GF. DF)

ANTIPASTI PLATE 60

Local & imported cheese, cured meats, olives, charred bread, crackers

ARANCINI BALLS (3) 21

Our famous 2 cheese arancini balls, fresh herbs & miso aioli (GF, VEG)

GARLIC PRAWNS (5) 28 | (8) 34

Pan seared tiger prawns served in a creamy garlic sauce (GFO) Add Chargrilled bread +5

CHEESEBOARD 36

Select 2 local & imported cheeses w/ crackers and fruit (GFO)

130

A BIT ON THE SIDE

SIDE OF FRIES 7 15 **BOWL OF FRIES** w/ tomato sauce TWICE COOKED POTATOES w/ salt & rosemary BROCCOLINI steamed, drizzled in olive oil 12 18 BRASSICA charred broccoli & brussel sprouts, pan-fried with sherry vinegar & Beechworth honey 20 **HOUSE SALAD** w/ balsamic vinaigrette 14

BIGGER	
POKÈ PANDA w/ Cauliflower Pakora (GF, V, VO) w/ Southern Fried Chicken (GF, DFO) with brown rice, shredded carrot, cucumber, pickled ginger, pickled onion, edemame with Kewpie mayonnaise	32 34
BUTTER YA NUTS VEGAN BURGER "Butter ya nuts" vegan patty, dairy free cheddar slice, dillicious pickles, sliced onion, tomato, butter lettuce, tomato relish & Bentley sauce on a toasted vegan bun. Served w/ seasoned fries (v, GFO, DFO)	32
QUARTER PANDA DOUBLE DELUXE BURGER Char-grilled double beef patty, double cheese, lettuce, tomato, dillicious pickles, tomato sauce, mustard and Bentley sauce in a char-grilled milk bun. Served w/ seasoned fries (GFO, DFO)	34
COUS COUS SALAD Warm cous cous tossed with goats cheese, cherry tomatoes, chopped onion, parsley, pomegranate and sultanas, served with a mint yoghurt w/ HALLOUMI (GF, VEG) w/ CHICKEN (GF) w/ LAMB (GF)	34 39 44
THAI COCONUT CURRY LAKSA Thai Style Laksa, in a rich spicy coconut curry soup served over noodles w/ TOFU (V, DF) w/ CHICKEN (DF) w/ PRAWNS (DF)	34 39 46
BLUE SWIMMER CRAB SPAGHETTI Blue swimmer crab meat, cherry tomatoes tossed in a garlic, butter white wine sauce, topped with parmesan	44
PAN SEARED SALMON Pan seared Salmon fillet served with locally farmed kipfler potato, minted pea gremolata and side salad. (GF, DF)	46
PORTUGUESE CHICKEN Peri-Peri marinated chicken breast, w/ chimichurri sliced & sided with ensalada verde and crispy fried potato (GF, DF)	39
250g 400g MSA GRAIN FED PORTERHOUSE STEAK (GF, DFO) 240g GIPPSLAND GRASS FED BLACK ANGUS EYE FILLET STEAK All steak served with; seasoned fries, garden salad & sauce. (Choice of pepper, mushroom, red wine jus or garlic butter) Add Broccolini +7. Additional sauces +4	48 60 64

SHARE BOARD 400g Porterhouse served sliced with Pepper sauce and Mushroom sauce Chargrilled Lamb fillet served sliced with mint yoghurt

Calamari coated in salt and spice, flash fried and sided with pickled ginger & aioli

Greek salad & fries (GF)

PANDA



7 NIGHTS 4PM- 5.30PM



Sparkling | Riesling | Pinot Gris Sauvignon Blanc | Rosè | Malbec Pinot Noir | Shiraz | Cabernet Sauvignon

\$15 COCKTAILS

Cosmopolitan Spritz | Limoncello Spritz Aperol Spritz | Mojito | French Martini Classic Espresso Martini | Cosmopolitan

\$8 TAP BEER

St Andrews Lager or Pale Ale 300ml

OOH HAPPY HOUR, WILL THERE BE SNACKS? ...YES, YES THERE WILL BE.

WINE BAR SNACKS

- · warm olives · arancini · warm focaccia
- · cheese plate · antipasti plate · bowl fries



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GF = GLUTEN FREE V = VEGAN VO = VEGAN OPTION DF = DAIRY FREE DFO = DAIRY FREE OPTION VEG = VEGETARIAN