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 CITRUS & SPICED CALAMARI 28 | 38

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

*Main served w/ green leaves & fries

KINGFISH CRUDO 26

Hiramasa kingfish, green chilli, finger lime & coconut cream (GF, DF)

SOUTHERN FRIED CHICKEN TENDERS (4) 24

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

ARANCINI BALLS (3) 21

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

THAT'S WHAT I'M TACO'N ABOUT!!!

Served as 2 of the same, Soft tortilla with your choice of:

• Chipotle bbg jackfruit pickled red onion, corn, salsa & vegan aioli **18 (DF V)**

OR

 Fried chicken, pickled red onion, corn, salsa & mustard mayo

OR

 King prawn served with sliced jalapeños, avocado salsa & garlic aioli 20

CHEESEBOARD 36

Select cheddar and blue cheese w/crackers and fresh fruit (GFO)

7/

38

56

A BIT ON THE SIDE

SIDE OF FRIES	7	BOWL OF FRIES with tomato sauce	15
HOUSE SALAD with balsamic vinaigrette	15	GREEK SALAD with olives and feta	22
BROCCOLINI steamed, drizzled in olive oil	12		
BRASSICA charred broccoli and brussel spro	uts, pan-fri	ed with sherry vinegar and Beechworth honey	20
TWICE COOKED POTATOES locally source	d Kipfler po	otatoes with salt and rosemary	18

BIGGER

POKÈ PANDA

w/ Cauliflower Pakora (GF, V, VO)	30
w/ Southern Fried Chicken (GF)	34

with brown rice, shredded carrot, cucumber, pickled ginger, pickled onion, edemame with Kewpie mayonnaise

THAI COCONUT CURRY 34

Thai style yellow curry, chopped vegetables in a rich spicy coconut curry served over rice with roti bread (GFO, DF, V)

BURGER OF THE WEEK

Refer to the daily specials board

W/ CDILLED HALLOUML (VEC)

OPEN SOUVLAKI

Topped with tzatziki sauce, Served with a toasted pita, salad and seasoned fries

W/ OKIELED HALLOOPH (VEG)	34
w/ SEASONED CHICKEN BREAST	38
w/ CHARGRILLED LAMB FILLETS	44

PORTUGUESE CHICKEN

Peri-Peri marinated chicken breast, chimichurri sliced & sided with ensalada verde & crispy fried Kipfler potato (GF, DF)

FISH OF THE DAY MP

See our specials for today's fish of the day (GF DFO)

BLUE SWIMMER CRAB SPAGHETTI 44

Blue swimmer crab meat, cherry tomatoes tossed in a garlic, butter white wine sauce, topped with parmesan

250g | 400g MSA GRAIN FED PORTERHOUSE STEAK (GF, DFO) 48 | 60

220g GRASS FED BLACK ANGUS EYE FILLET STEAK (GF, DFO)

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**

SHARE BOARD 130

- Calamari coated in salt and spice, flash fried and sided with pickled ginger & aioli
- 400g Porterhouse served sliced with Pepper sauce and Mushroom sauce
- Chargrilled Lamb fillet served sliced topped with mint yoghurt
- Served with a Greek salad & a bowl of fries

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

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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