WARM OLIVES 12

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

CAULIFLOWER PAKORA 18

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

THAT'S WHAT I'M TACO'N ABOUT!! (2) 20

Soft tortilla, fried chicken, pickled red onion, corn, salsa & mustard mayo

KINGFISH CRUDO 28

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

ARANCINI BALLS (3) 21

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

CHEESEBOARD 36

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

SOUTHERN FRIED CHICKEN TENDERS (4) 24

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

FLASH FRIED CITRUS & SPICED CALAMARI 28 | 38

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

130

*Main served w/ green leaves & fries

A BIT ON THE SIDE

SIDE OF FRIES	7	BOWL OF FRIES with tomato sauce	15
BROCCOLINI steamed, drizzled in olive oil	12		
BRASSICA charred broccoli and brussel sprouts, pan-fried with sherry vinegar and Beechworth honey			20
TWICE COOKED POTATOES locally source	ed Kipfler po	statoes with salt and rosemary	18

SALADS

HOUSE SALAD with balsamic vinaigrette	15	GREEK SALAD with olives and feta	22
CAPRESE SALAD - Our take on an Italian cla	ssic cher	ry tomatoes, fresh basil, buffalo mozzarella and a balsamic glaze	22

BIGGER	
POKÈ PANDA w/ Cauliflower Pakora (GF, V, VO) w/ Southern Fried Chicken (GF) with brown rice, shredded carrot, cucumber, pickled ginger, pickled onion, edemame with Kewpie mayonnaise	30 34
THAI COCONUT CURRY Thai style yellow curry, chopped vegetables in a rich spicy coconut curry served over rice with roti bread (GFO, DF, V)	34
BURGER OF THE WEEK Refer to the daily specials board	
OPEN SOUVLAKI Topped with tzatziki sauce, Served with a toasted pita, salad and seasoned fries w/ GRILLED HALLOUMI (VEG) w/ SEASONED CHICKEN BREAST w/ CHARGRILLED LAMB FILLETS	34 38 44
PORTUGUESE CHICKEN Peri-Peri marinated chicken breast, chimichurri sliced & sided with ensalada verde & crispy fried Kipfler potato (GF, DF)	38
FISH OF THE DAY See our specials for today's fish of the day (GF DFO)	MP
BLUE SWIMMER CRAB SPAGHETTI Blue swimmer crab meat, cherry tomatoes tossed in a garlic, butter white wine sauce, topped with parmesan	44
250g 400g MSA GRAIN FED PORTERHOUSE STEAK (GF, DFO)	48 60
220g GRASS FED BLACK ANGUS EYE FILLET STEAK (GF, DFO)	56
All steak served with; seasoned fries, garden salad & sauce. (Choice of pepper, mushroom, red wine jus or garlic butter)	

• 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

Add Broccolini +7. Additional sauces +4

SHARE BOARD

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

00H HAPPY HOUR, WILL THERE BE SNACKS AVAILABLE TO PURCHASE? ...YES, YES THERE WILL BE.

WINE BAR SNACKS

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

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