

PANDA

BLAIRGOWRIE



ENTREE

Warm Focaccia (DF) 16

House-made focaccia served with olive oil

Pulled-Pork Taco (DF) 16

Soft tortilla, Pulled pork shoulder, pickled red onions, jalapeño and Bentley sauce.

Tuna Tartare (GF & DF) 31.90

Wasabi avocado mousse, yuzu vinaigrette and nori crisp.

Karaage Chicken Bites (GF & DF) 24.90

Japanese fried chicken with kewpie mayonnaise and hot sauce.

Lamb Chops (GF) 35.90

Grilled lamb chops marinated in tandoori paste, served with green chutney

Warm Olives (GF & DF) 12

Rosemary, chilli & olive oil

Vegetable Pakoda (GF & VEG) ... 23.90

Spiced vegetable bites with mint & coriander chutney

Arancini Balls (100g Each) (GF & VEG) 22.90

Three-cheese arancini, fresh herbs & miso aioli

Lemon Pepper Calamari (GF) ... 18

Fried calamari with tartare sauce, pickled ginger & lemon (served with fries & salad)

BURGERS

Chicken Schnitzel Burger 32.90

Panko and herb - crumbed chicken thigh, Spicy mayonnaise, coleslaw, fries, tasty cheese and tomato.

Quarter Panda (GFO & DFO) 38.90

Double beef patty & cheese, bacon, lettuce, tomato, pickle, Bentley sauce, onion rings and fries

PASTA

Beef Gnocchi (GF) 38.90

Slow-cooked beef brisket tossed with gluten-free gnocchi and topped with parmesan

Crab And Seafood Pasta 38.90
With Drunken Sauce (DFO)

Crab, calamari, mussels, prawns and pangrattato

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MAINS

Lemon pepper 38.90

calamari (DF & GF)

Fried Calamari with tartar sauce, pickled ginger and lemon.

Curry Laksa (DF) 39

Rich and fragrant laksa with prawns, bok-choy, broccolini, hakka noodles and fresh herbs

Beef Short Rib 46

Souvlaki (DF)

Red wine glazed short ribs, pita bread, garlic aioli, parsley, lettuce and fries

Steamed Mussels with 42

Drunken Sauce (GFO & DF)

Mussels, drunken sauce, coriander, garlic bread

Spiced-Honey Glazed 42

Pork Belly (DF & GF)

Pork belly, Charred apple puree topped with white wine infused raisins, currants and almonds

Open Soft Shell Souvlaki 42

3 soft shell crab, Aleppo mayo, mint, coriander, honey-lime syrup, lettuce and fries.

Barramundi (200g) (GF) 48.90

Barramundi, beurre blanc, grilled bok choy, lemon, leek-butter potatoes

Cauliflower 35

Steak (GF & DF & VEG)

Tahini-roasted cauliflower topped with chimichurri on a bed of braised Chickpea puree.

Chicken Schnitzel Burger 32.90

Panko and herbs-crumbed chicken thigh, Spicy mayonnaise, coleslaw, fries, tasty cheese and tomato.

Buddha Bowl (DF & V & VEG) 39.90

Steamed rice, chickpeas, leafy greens, pumpkin, carrots and tahini dressing

STEAKS

220g Grass-Fed 59.90

Angus Eye Fillet (GF)

350g Grain-Fed 59.90

Porterhouse Steak (GF)

All steaks are served with:

Fries, garden salad, and house-made panda butter.
Choice of sauce: Pepper, Mushroom, Red Wine Jus

SHAREBOARD - 139.90

Three Cheese Arancini Balls

Chips with Tomato Sauce

Lemon pepper calamari

Char-Grilled Tandoori Lamb Chops

Garden Salad

350g Porterhouse with Panda Butter and Red Wine Jus

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KIDS MENU

Chicken Nuggets (5) (GF)	12
Served with fries and tomato sauce		
Napolitana Spaghetti and Cheese	16
Spaghetti with tomato sugo and grated parmesan cheese		
Kids Cheese Burger (GFO)	14
Served with fries and tomato sauce		
Spaghetti and Cheese (VEG)	14
Spaghetti served with parmesan cheese		
Kids Chicken Tenders (GF)	14
Served with fries and tomato sauce		
KIDS SUNDAE	9
Vanilla bean ice cream topped with sprinkles, chocolate, strawberries, caramel strawberries		

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SIDES & SALADS

Caprese Salad (GF)	28
Fresh tomato, fresh basil, buffalo mozzarella, balsamic glaze		
Bowl of Fries (GF)	15
Crispy fries with tomato sauce		
Twice-Cooked Potatoes (GF)	18
Locally sourced kipflers with leek butter		
Broccolini (GF & DF & VEG)	15
Charred broccolini with sambal		
Garden Salad	12
Raw leafy greens, tomatoes and red onion with balsamic dressing.		
Coleslaw	13
Shredded raw cabbage, carrot julienne, red onions and creamy mayonnaise.		
Caesar Salad	29.90
Lettuce, parmesan, anchovies, pangrattato, croutons, bacon, soft boiled egg and chicken.		

JUICES - 9

Pineapple	Orange
Apple	Watermelon
Grapefruit	Cranberry
	Tomato

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DESSERTS

Baked Choc Chip Cookie Skillet Pie (GF)	22
Choc chip cookie dough, vanilla bean ice cream and salted caramel Ferrero Rocher		
Coconut & Passionfruit Panna Cotta (GF & DF)	15
Served with passionfruit coulis and fresh fruit		
Boozy Affogato	17
Vanilla ice cream, espresso and frangelico		
Baked Basque Cheesecake	22
Served with raspberry sorbet, chocolate soil and clotted cream		
Sticky Date Pudding	15
With caramel sauce and vanilla bean ice cream		

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