

## SIDES

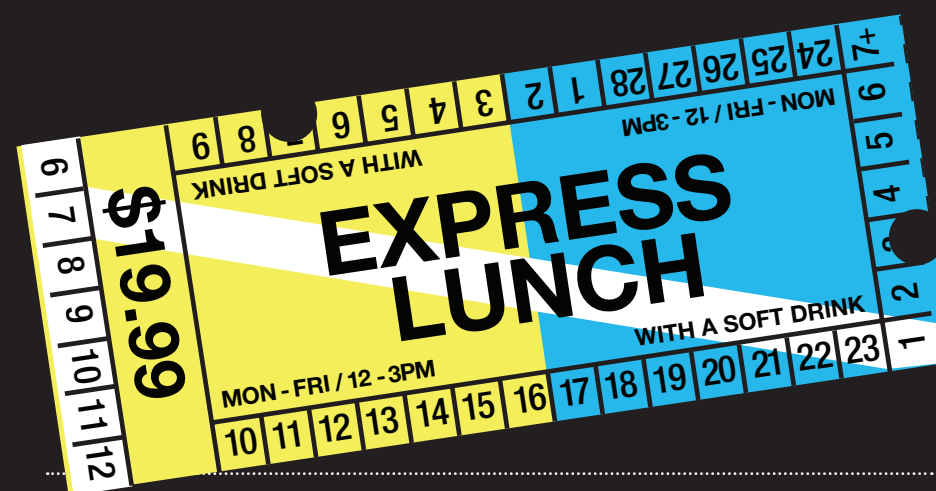
- \$8 Creamy Mash (V)
- \$8 Roquette Salad  
w/ pear, walnuts & pecorino (GF, V, GaFO, OnFO)
- \$10 Roasted Seasonal Vegetables (GF, Vg)
- \$10 Pan-Fried Kipfler Potatoes  
w/ rosemary & confit garlic (Vg, GF, GaFO)
- \$10 Charred Broccolini  
w/ chili & almonds (GF, GaFO)

## KIDS

- \$13 Kids Spaghetti  
w/ Napoli sauce & peas
- \$15 Kids Chicken Schnitzel  
w/ kipfler potatoes & salad
- \$15 Kids Mini Steak  
w/ kipfler potatoes & salad

## DESSERT

- \$14 Crème Brûlée  
w/ vanilla bean ice-cream & fresh fruits.
- \$14 Sticky date pudding  
w/ vanilla bean ice-cream, butterscotch & fresh fruits.



### Vegetable sandwich

w/ grilled vegetable, portobello mushroom, lettuce, tomato,  
melted vegan cheese, house made pickle, hummus & chipotle mayo,  
served with Cajun spiced chips

### Quinoa & Roasted Beetroot Salad

w/ bean sprouts, tomato and greens

### Curry of the Day

w/ rice and fried shallots

### Pie of the Day

w/ mash and gravy or chutney

Please see QR code or specials board for our vegetarian and meat options

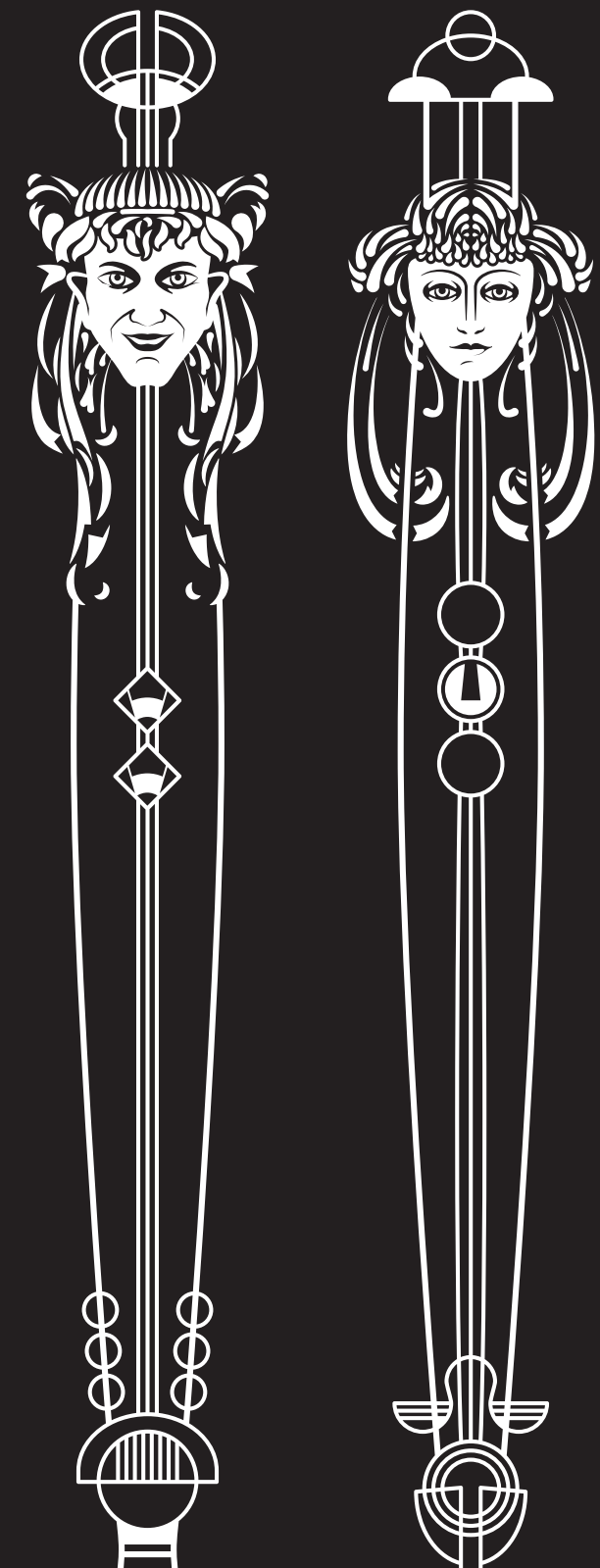
### Chicken sandwich

w/ rocket, tomato, caramelised onion, melted cheese, house-made pickle,  
Chipotle mayo & relish served with Cajun spiced chips

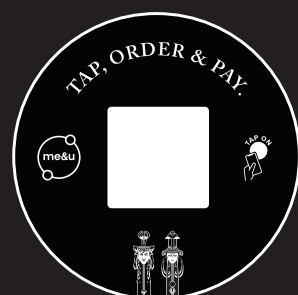
### Steak Sandwich

w/ rocket, tomato, caramelised onion, melted cheese, house-made pickle,  
Chipotle mayo & relish served with Cajun spiced chips

# MENU



# Wesley Anne



When you are ready to order, tap or scan the QR code on the beacons with your phone, the menu will pop up & you can order directly. Otherwise, pop up to the bar to order with the staff

TO SHARE:

- \$12

Garlic & Herb Bread

Garlic & Herb butter on a small cob loaf. (V)  
Make it cheesy + \$3
- \$12

Mount Zero Olives

w/ vegan cheese & toasted bread. (GFO, OnFO)
- \$13

Crumbed Eggplant Chips

w/ chipotle mayo. (GF, Vg)
- \$14

Pan-Fried Kipfler Potatoes

w/ rosemary, confit garlic & chipotle mayo.  
(GaFO, OnFO, GF, V)
- \$15

Soup of the Day

w/ garlic & herb bread. (GFO)  
Please see QR codes on tables or specials board for options
- \$16

Potato & Cauliflower Croquettes

w/ vegan cheese & chipotle mayo. (GF, Vg)
- \$15

House Made Duo of Dips

w/ Turkish bread, dukkah, aged balsamic & olive oil. (Vgo, GFO)
- \$16

Tomato & Bocconcini Bruschetta

w/ Medley of tomatoes, bocconcini & herb oil. (GFO, V)
- Tacos:

Two tacos w/ tomato, onion salsa, pickled cabbage, avocado & jalapeños.
- \$16

Cauliflower Tacos (Vg, GF)
- \$20

Kangaroo Tacos (GF)
- \$20

Pulled Pork Tacos (GF)

Extra taco – Cauliflower \$8 / Kangaroo \$10 / Pulled Pork \$10
- \$25

Chilli Mussels

w/ spicy tomato broth & toasted bread. (GFO)

- \$26

King Prawns

4 pieces grilled in garlic harissa butter w/ charred bread.  
(GaFO, OnFO, GFO)
- \$21

Crispy Skin Pork Belly

w/ pickled cabbage, apple slaw, pumpkin puree  
and red wine glaze. (GF)
- \$26

Lamb Cutlets

Two lamb cutlets w/ roasted vegetables, herb oil & jus. (GF)
- \$29

Tasting Plate

w/ house-made pickles, stuffed mini bell peppers, local cheeses,  
Mt Zero olives, potato croquette, hummus, bruschetta,  
toasted bread & lavosh (V, GFO)
- \$33

Meat Tasting Plate

w/ house-made pickles, stuffed mini bell peppers, local cheeses,  
charcuterie, hummus, toasted bread & lavosh. (V)

SALADS

- \$21

Beetroot & Quinoa Salad

w/ roast vegetable , rocket, bocconcini , pine nuts.  
(V, VGO, GF, GaFO, OnFO)
- \$25

Thai Beef Salad

w/ wombok, bean shoots , honeydew, asian herbs  
and nước Chấm dressing. (GF)

- V = Vegetarian

GFO = Gluten Free Option

Vg = Vegan

GaFO = Garlic Free Option

Vgo = Vegan Option

OnFO = Onion Free Option

GF = Gluten Free

10% Surcharge applies on weekends / 15% Surcharge applies on public holidays

SOMETHING LARGER

- \$25-\$29

Pie of the Day

Rotating pies w/ creamy mashed potato, seasonal veg & gravy  
or relish. Please see QR codes on tables or specials board for  
our vegetarian & meat options.
- \$24

Cauliflower Steak

w/ harissa sauce , pumpkin mouse, pilaf rice & pine nuts.  
(VG, GF, GaFO, OnFO)
- \$25

Wild Mixed Mushroom Risotto

w/ pine nuts, spinach and pecorino.  
(V, VGO, GF, GaFO, OnFO)
- \$27

Curry of the Day

w/ a side of basmati rice, fried shallots and a papadum.  
Please see QR codes on tables or specials board for our options.  
Add Roti \$3, Extra Rice \$3, Mint Yoghurt \$2, Extra Pappadum \$2
- \$30

Truffle & Herb Ricotta Gnocchi

w/ pumpkin purée, beans, spring peas, cherry tomatoes & spinach.  
(V, GF, GaFO, OnFO)
- \$30-\$35

Market Fish

Please see QR code or specials boards for selection.
- \$33

Gamberi Aglio E Olio

Spaghetti w/ prawns, mussels, chilli, garlic & herbs.  
(GFO, GaFO, OnFO)
- \$30

Peppered Kangaroo Fillet

w/ celeriac puree, house-made beetroot relish. (GF)
- \$34

Chef’s Ragu

w/ pecorino, fresh chili & truffle oil. (GFO)  
Please see QR codes on tables or specials board for our options.
- \$34

300g Grass-Fed Black Angus Porterhouse Steak

Served with celeriac puree, house-made beetroot relish  
Choice of: peppercorn sauce or red wine jus or harissa garlic butter.  
(GF, GaFO, OnFO)