

Wattleseed

ENTRÉES & STARTERS:



v	Breads: Garlic or Parmesan baked breads.		4.5
v	Trio of Chef's dips served with warm Turkish bread.		12.5
cmg	Chef's Chicken Liver Pâté: Served with small side salad and toast.		10.5
g	Tasmanian Smoked Salmon: with avocado salsa, wild rocket, crusty bread, capers and parsley oil.		13.5
v	Soup and Damper: Chefs' soup made with the freshest of ingredients, served with toasted <i>Wattleseed</i> damper.		6.9
g	Oysters Kilpatrick: served hot topped with chopped bacon and Worcestershire sauce.	twelve	22.0
		six	12.5
g	Oysters Natural: served with a house made cocktail sauce and lemon wedges.	twelve	20.0
		six	11.0
v	Crumbed Tassie Camembert: served with wild rocket, cranberry and orange dressing.		10.5
	Curried Scallops: served on a mini cheese and potato pancake with side salad.		12.5
v	Bruschetta: Fresh local tomatoes & basil, pesto, with <i>Wattleseed's</i> feta served on pane di casa bread and finished with balsamic reduction, parsley oil and wild rocket.		10.5

V = Vegetarian g = Gluten Free cmg = Can be made Gluten Free

Please note that minimum purchase on credit card is \$20.0. Thank you.

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CHARGRILL: *gluten free without sauces*

	Small	Medium	Large
Prime Rump: the coarsest cut of steak but can have the best flavour of all.	18.0	21.9	26.0
Porterhouse: finer texture, probably the best for a large cut of steak.	18.0	26.0	32.0
Scotch Fillet: tender and juicy, with an eye of fat which enhances the flavour.	18.0	26.0	32.0
Aged Eye Fillet: definitely this is the "melt in your mouth" steak, enhanced by one of our sauces.	22.9	27.5	32.0
Carpetbag: one of Australia's unique dishes. Your choice of medium or large eye fillet steak stuffed with oysters.			4.5 extra
Surf & Turf: can't decide! seafood or steak!?! have both.Your choice, medium or large eye fillet with prawns, scallops and a creamy garlic sauce.			4.5 extra

Steaks are served with wedges, salad and your choice of sauce, relish, mustard or chutney.

Sauces: *can be made gluten free*

Traditional Gravy: made the old way, from beef stock and full of flavour.

Mushroom Sauce: mushrooms, cream, white wine and garlic.

Garlic Sauce: garlic, red wine and a rich beef jus.

Native Plum and Ginger sauce: native plum, soy and ginger with a hint of garlic.

Hot Pepper Sauce: made from green and black peppercorns resulting in a hot sauce.

Forestierre Sauce: mushrooms, bacon red wine and a rich beef jus.

Relishes & Mustards:

French Mustard, Hot English Mustard, Seeded Mustard, Horseradish, Bush Tomato Chutney or B.B.Q.

BUTCHERSBLOCK:

cmg	Kangaroo Fillet: Pan fried Kangaroo fillet seasoned with lemon myrtle and pepperberry, served on a potato, zucchini and feta rosti, with a roast vegetable salad and rainforest plum jus.	24.0
g	Lamb Shanks: Slow oven roasted shanks served on a bed of creamy mash potato, green beans and bacon & mushroom jus.	24.5
g	Lamb's Fry & Bacon: served with mashed potato, seasonal vegetables, and finished with a swiss brown mushroom jus.	18.5

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POULTRY:

- cmg** Char-grilled King Island Chicken: Filled with brie & bacon, served with green vegetables, roast potato's and a creamy herb and garlic sauce. 22.5
- Chicken Parma: Crumbed Chicken Breast topped with ham, tomato and melted cheese and served with salad and chips. 19.5

SEAFOOD:

- Seafood Pasta: an array of fresh fish and seafood in a creamy garlic sauce with *Wattleseed's* fettuccini, shaved parmesan and wild roquette. 24.5
- Fish of the Day: Please ask your waiter or see specials board.
- cmg** Battered Fish: Fresh fish fillets in beer batter, served with chips, salad and tartare sauce. 19.5

VEGETARIAN:

- v** Vegetable Pancake Stack: With char-grilled capsicum, roasted pumpkin, zucchini, semi-dried tomatoes and baby spinach; layered with napoli sauce, old bitey cheese and served with a mini salad, sour cream, parsley oil and pumpkin chips. 19.5
- v** *Wattleseed's* Potato Gnocchi: served with roast pumpkin, spinach, pinenuts, *Wattleseed's* marinated feta and finished with shaved parmesan and parsley oil. 19.5

SALAD MEALS:

- cmg** Caesar Salad: Crunchy cos lettuce, tossed with freshly shaved parmesan cheese, grilled bacon, croutons and a Chefs Caesar salad dressing topped with a poached egg and anchovies. 15.5
- cmg** Chicken or Smoked Salmon Caesar: 19.5
- cmg** Prawn and Scallop Caesar: 24.5
- g** Char-grilled Marinated Lamb Salad: served on a Mediterranean style salad and finished with minted yoghurt and parsley oil. 22.5

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DESSERTS:

Wattleseed Ice-cream: Chef's own Ice-cream made with freshly ground *Wattleseed* 8.5
served with Rainforest plum and vermouth coulis.

Banana Split: A fresh banana, split down the middle and filled 9.5
with vanilla ice-cream, lashings of cream and *Wattleseed's* chocolate sauce.

Chocolate Nut Sundae: Rich, creamy vanilla ice-cream, topped 7.9
with *Wattleseed's* chocolate sauce ,crushed nuts and wafer.

Crepe Suzette: Two thin French style crepes served with 9.9
brandy and orange sauce and ice-cream.

Liqueur Affogato: Enjoy a shot of black coffee with vanilla Ice-cream topped 9.5
with a shot of liquor ~ Your choice of: Frangelico, Grand Manier or Tia Maria.

Sticky Date Pudding: served with Butterscotch sauce, cream and Ice-cream. 8.5

Pancakes: A two-stack of hot pancakes. 10.5
Wattleseed Native Mint and Honeycomb butter,
banana & Ice-cream.

Mixed Berries & Ice-cream. 10.5

Maple syrup & Ice-cream. 8.5

Lemon sugar & Ice-cream. 8.5

CAKES:

some of our cakes are also gluten free.

Served with cream or Ice-cream. 7.5

Please - feel welcome to view all our freshly baked cakes and tarts on display in the cake fridge.

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