

SNACK/SHARE

Garlic Pizza Bread w/ parmesan & parsley (v) - 14

Honey & Pistachio Baked Brie w/ fig preserve, caramelized onion, toasted flatbread (v) - 19.5

Pot Sticker Dumplings w/ yuzu & soy dipping sauce | chicken or vegetarian (vg) - 17

Sundried Tomato & Two cheese Arancini w/ zesty romesco fresh rocket & parmesan (gf) (v) - 16

Flash Fried Squid w/ sumac spice, slaw, citrus herb aioli. (gf) - 19

Sticky Pork Belly Bites w/ romesco, chipotle & bourbon glaze, (gf) - 19

Gochujang, Honey & Lime Chicken Wings w/ herb aioli (gf) - 17

Bowl of Fries - w/ house made seasoning & herb aioli (v) (gfo) - 10

Vegetarian Share Board - 34

halloumi, arancini, olives, flatbread & roasted mixed vegetables (v)

Mezze Plate - 43

w/ chef's selection of meat, cheese, lavosh crackers & fig paste

SALADS

Roasted Harvest Salad - 23

medley of roasted vegetables, orange, pecans, goats cheese, mixed leaves, orange mustard dressing (gf)(v)
- add chicken or halloumi (6)

Kale Cesar W Roasted Chickpeas & Grapes- 23

Za'atar chickpeas, roasted grapes, lardons, fresh herbs w/ a creamy tahini parmesan dressing (gf)
- add chicken or halloumi (6)

MAINS

Quinoa Crusted Fish & Chips - 28

w/ seasoned fries, apple, radish slaw & tartare sauce (gf)

House Made Potato Gnocchi - 32

tossed in creamy tuscan sundried tomato sauce, baby spinach topped w/ shaved parmesan & pinenuts (v)
(add chicken - 6)

Maple & Harissa Roasted Pumpkin - 27

cauliflower hummus, french lentils & pipita salad, sumac yoghurt & pomegranate (vg) (gf)

Prosciutto Wrapped Scotch Fillet - 42

w/ truffled mashed potatoes, broccolini, baby carrots & red wine jus (gf)

Braised Chicken Maryland - 35

braised in a rich tomato, chorizo, chickpea & olive sauce w/ saffron rice pilaf, green beans & citrus carrots (gf)

Roasted Barramundi Fillet - 37

w/ pearl barley, roasted beetroot & fennel salad, whipped labna.

BURGERS

All burgers served with seasoned fries | (gfo - 3)

Whistler Beef Burger - 24

w/ angus beef patty, lettuce, tomato, onion, bacon, cheese, house tomato chutney aioli (gfo)
(Sub V2 foods plant-based patty \$2)

Southern Buttermilk Chicken Burger - 23

w/ bacon, cheese, lettuce, tomato, onion, pickles & ranch sauce (gfo)
(Sub V2 foods plant-based chicken \$2)

Crispy Fried Halloumi Burger - 23

w/ fried halloumi, lettuce, tomato, onion, smashed avo, tomato chutney (gfo, v)

PIZZAS

Margherita - 23

w/ bocconcini & fresh basil (v) (vgo)(gfo)

Potato - 26

w/ thinly sliced garlic potato, caramelised onion & parmesan (v) (gfo)

Roasted Mushroom - 26

w/ garlic & chilli roasted mushrooms, kale, ricotta, olives (v) (gfo)

Soprano - 27

w/ chorizo, ham & salami, rocket & mushroom (gfo)

Slow Cooked Lamb Shoulder - 27

w/ spiced chickpeas, feta, roasted red peppers, kale & tahini harissa (gfo)

Big Bird - 27

Pesto chicken, bacon, baby spinach, red onion, goats cheese (gfo)

DESSERTS

Raspberry & Rhubarb Crumble Cake - 16

w/ raspberry compote & vanilla bean ice cream

Chocolate Tart - 16

baked chocolate & hazelnut tart w/ salted caramel & raspberry sorbet

KIDS

Ham & Pineapple Pizza - 12

Pasta Bolognese - 12

Battered Fish Bites & Chips - 12

Chicken Nuggets & Chips - 10

LUNCH SPECIALS (11:30am -3pm)

Whistler Steak Sandwich - 23

w/ caramelised onion, garlic roasted mushrooms, tasty cheese, rocket aioli, fries (gfo)

Chicken Toasted Pita - 19

w/ baby spinach, bacon, roasted peppers

Chicken Wrap - 19

w/ rocket, cauliflower hummus, tomato, onion, sumac yoghurt, fries

Roasted Vege Pita - 18

w/ roasted veggies, avocado & tahini harissa (v)

**Free private function room available for hire, enquire today
with one of our friendly team.**