

BURGERS

All burgers served with seasoned fries / (gfo - 3) / (Sub beyond meat patty on any burger for \$2)

Whistler Beef Burger - 23

w/ Angus beef patty, lettuce, tomato, onion, bacon, cheese, house tomato chutney aioli (gfo)

Southern Buttermilk Chicken Burger - 22

w/ bacon, cheese, lettuce, tomato, onion pickles & ranch sauce (gfo)

Korean Fried Cauliflower Burger - 22

w/ fried cauliflower, pickles, kimchi, gochujang mayo (gfo, v)

PIZZAS

Margherita - 22

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

Potato - 25

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

Roasted Mushroom - 25

w/ baby spinach, garlic roasted mushrooms, smoked provolone, pine nuts & truffle oil (v) (gfo)

Capricciosa - 26

w/ tomato, ham, mushrooms, olives, marinated artichoke, mozzarella (gfo)

Slow Cooked Lamb Shoulder - 27

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

Pollo - 26

lemon & thyme chicken, garlic roasted mushrooms, baby spinach, roasted red peppers, truffle oil (gfo)

DESSERTS

Spiced Rhubarb & Orange Pudding - 16

w/ caramel & vanilla bean ice (v)

Peanut Butter Banoffee - 16

w/ peanut butter cookie, banana mousee, dulce de leche, meringue, vanilla bean ice cream (v)

KIDS

Ham & Pineapple Pizza - 12

Pasta Bolognese - 12

Battered Fish Bites & Chips - 12

Chicken Nuggets & Chips - 10

LUNCH SPECIALS *(11:30am - 3pm only)*

Whistler Steak Sandwich - 22

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

Chicken Toasted Pita - 18

w/ baby spinach, bacon, roasted peppers

Slow Cooked Lamb Wrap - 19

w/ rocket, hummus, roasted eggplant & peppers, fetta, fries

Roasted Vege Pita - 17

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

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

SNACK/SHARE

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

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

Pot Sticker Dumplings w/ yuzu & soy dipping sauce | chicken or vegetarian (vg) - 16

Sundried Tomato & Two Cheese Arancini w/ spicy arrabbiata fresh rocket & parmesan (gf) (v) - 16

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

S&P Pork Belly Bites w/ mango, chilli dipping sauce (gf) - 19.5

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

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

Vegetarian Share Board - 33

haloumi, arancini, olives, flatbread & roasted mixed vegetables (vg)

Mezze Plate - 42

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

SALADS

Roasted Cauliflower & Carrot Salad - 22

w/ freekeh, pumpkin seeds, fetta, salad leaves & zesty herb dressing (v) (gfo)

(add grilled chicken or haloumi - 5)

Slow Cooked Lamb Salad - 23

spiced chickpeas, roasted peppers & eggplant, kale tahini & harissa dressing (gf)

MAINS

Quinoa Crusted Fish & Chips - 27

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

House Made Potato Gnocchi - 31

tossed in creamy butternut squash puree, baby spinach topped w/ toasted walnuts & citrus herb crumb (v)

(add chicken - 5)

Pesto Gratinated Eggplant - 27

roasted eggplant with basil pesto topping, caponata (vg) (gf)

Prosciutto Wrapped Scotch Fillet - 42

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

Oven Roasted Chicken - 34

w/ honey balsamic lentils & crispy brussel sprouts (gf)

Roasted Salmon Fillet - 36

w/ baby potatoes, buttered leek & fennel in creamy mustard sauce (gf)