

STARTERS

GARLIC BREAD \$5.5
(ADD CHEESE) \$2

BRUSCHETTA \$12
GRILLED SOURDOUGH WITH ROMA TOMATOES,
BASIL, GARLIC, AGED BALSAMIC VINEGAR, EXTRA
VIRGIN OLIVE OIL AND SHAVED PARMESAN
(ADD CHICKEN) \$3.5

HOUSE-MADE DIPS \$14
SERVED WITH SOURDOUGH CROUTONS,
FLATBREAD AND OLIVES

OYSTERS	DOZ	½DOZ	EA
NATURAL	\$25	\$15	\$3
CHORIZO KILPATRICK	\$28	\$18	\$3.5

MATES PLATES

\$12.5 EACH | \$21 FOR 2 | \$25 FOR 3

CRUNCHY BABY BACK RIBS
SERVED WITH CORN FRITTER AND BBQ SAUCE

MINI LAMB BURGERS
SERVED WITH ONION JAM, TZATZIKI, MUSTARD AIOLI
AND ONION RINGS

SALT AND PEPPER BABY SQUID
SERVED WITH SALAD, CHIPS, LEMON AND TARTARE

SPICY CRUMBED CHICKEN DRUMETTES
SERVED WITH CHIPS AND BOURBON AIOLI

MEATBALL SOURDOUGH ROLLS
SERVED WITH SWISS CHEESE, LETTUCE, ONION JAM
AND CHIPS (ADD BACON \$2.5)

TEMPURA VEGETABLES
SERVED WITH JASMINE RICE AND RAITA

PUB CLASSICS

WELLY BURGER \$16
BEEF PATTY ON A BAP WITH LETTUCE, TOMATO,
CHEESE, MUSTARD AIOLI, BEETROOT RELISH,
ONION JAM, BACON AND EGG WITH CHIPS

CHICKEN BURGER \$16
ON A BAP WITH LETTUCE, TOMATO, CHEESE,
SWEET CHILLI AIOLI AND BACON WITH CHIPS

TOASTED SALAD SANDWICH \$13
ON CIABATTA WITH GRILLED EGGPLANT,
LETTUCE, TOMATO, CHEESE, GRATED CARROT,
TOMATO RELISH AND AIOLI WITH CHIPS

SCHNITZEL (CHICKEN, BEEF OR PORK) \$19
WITH YOUR CHOICE OF SAUCE OR
PARMIGIANA WITH CHIPS AND SALAD

CAESER SALAD \$15
COS LEAVES, SMOKED PANCETTA, OLIVE
OIL CROUTONS, SHAVED PARMESAN, CAESER
DRESSING, WHITE ANCHOVIES AND A POACHED
EGG (ADD CHICKEN) \$3.5

MAINS

HERB CRUMBED WHITING 1 PCE 2PCE
SERVED WITH CHIPS, SALAD, \$18 \$24
TARTARE AND LEMON

SAMBAL PRAWNS \$22
SERVED WITH RICE AND CUCUMBER SALAD

HOME MADE GNOCCHI \$21
SERVED WITH FRESH TOMATO, PESTO, SUGAR
SNAPS, BABY CHARD AND HALOUMI

CHICKEN BREAST \$24
SERVED ON SMOKED SPECK AND DU PUY LENTILS,
PARMESAN PUREE, SHAVED FENNEL AND
CUCUMBER SALAD WITH RED WINE GLAZE

PORK CUTLETS \$26
SERVED WITH A GREEN APPLE AND ENDIVE SALAD,
CREAMY MASH AND A GREEN PEPPER GLAZE

THE GRILL

200G EYE FILLET \$32
CAPE GRIM, ORGANIC, TAS

300G SCOTCH FILLET \$30
CAPE GRIM, ORGANIC, TAS

350G SIRLOIN \$32
COORONG ANGUS, SA

400G RIBEYE \$34
COORONG ANGUS, SA

500G T-BONE \$38
GRAINFED, QLD

1KG RIBEYE \$65
COORONG ANGUS, SA
WITH ONION RINGS

ALL STEAKS SERVED WITH SALAD AND YOUR
CHOICE OF CHIPS OR POTATO MASH AND SAUCE

ADD-ONS

GARLIC PRAWNS \$6.5 | BEETROOT RELISH \$2
FRIED EGG \$2 | CARAMALISED ONIONS \$2
BACON \$2.5 | DUCK & VEAL SAUSAGE \$4.5

SIDES

CREAMY MASH \$4.5

CHIPS \$6.5
SERVED WITH AIOLI

GREEK SALAD \$5

WEDGES \$8.5
SERVED WITH SWEET
CHILLI SAUCE AND
SOUR CREAM

SEASONAL VEG \$5

ONION RINGS \$6.5

SAUCES

YOUR CHOICE OF:
GRAVY, MUSHROOM,
PEPPER, RED WINE GLAZE,
DIANNE OR MUSTARDS

AFTER MAINS

TRADITIONAL GREEK WALNUT AND \$9
CINNAMON SYRUP CAKE
SERVED WITH FRESH STRAWBERRIES

STICKY DATE PUDDING \$9
SERVED WITH VANILLA BEAN ICE CREAM AND
BUTTERSCOTCH SAUCE

ORANGE MERINGUE TART \$9
SERVED WITH LEMON SORBET AND BLUEBERRIES

DAILY CHEESE SELECTION \$17
SERVED WITH LAVOSH AND FRESH FRUIT

CHEFS SPECIALS

see our blackboards
for daily main, fish, grill
and after mains
specials

THE Wellington

wellingtonhotel.com.au

