



PANDA



SMALLER

Bread & dips 21

Grilled breads, housemade dip selection, Mt. Zero olives GFO

Curried red lentil & eggplant dahl 19

Spiced roast eggplant, curried lentils & Housemade chapati, coconut yoghurt and fresh herbs DF, V

Pork belly bao buns 18

Braised pork belly, hoisin ketchup, pickled red onion, cucumber ribbons DF

Cauliflower pakora 15

Spiced cauliflower bites, chilli lime pickle aioli GF, DF, V

Saganaki 15

Saganaki served with fig, orange blossom, honey, oregano compote, lemon GF

Karaage chicken bites 18

Tempura karaage chicken, miso aioli, spring onions GF

Kingfish ceviche 19

Wild Hiramasa fillet, lime, chilli & palm sugar dressing, chilli sambal, coconut, lychee, tapioca crisp GF, DF

SIDES

Green garden salad V, GF 12

Sauteed greens in olive oil V, GF 12

Shoestring fries tomato sauce V 12

Confit garlic aioli 1

FOR THE CUBS

Panda cub cheese burger 13

Pasture fed beef patty, pickle, cheese, fries & tomato sauce

Chicken fingers 13

Seasoned chicken tenders, fries & tomato sauce

Kids spaghetti 13

Spaghetti with napoli sauce GFO, V

BIGGER

Slow braised pork belly porchetta 35

Borrowdale Pork belly porchetta, fried kipfler potatoes, confit garlic, rosemary, balsamic onion & crackle GF, DF

Grilled Moreton Bay bugs 42

Barbecued Moreton bay bugs, garlic, lemon, caper & herb butter, shaved apple salad, fries GF

Quarter panda deluxe 25

Double seasoned beef, Bentley sauce, lettuce, pickle, onion, cheddar cheese on a toasted milk bun, seasoned fries, tomato sauce GFO

Veggie burger 25

V2 patty, vegan cheese, Bentley sauce, lettuce, pickle, onion on a toasted milk bun, seasoned fries, tomato sauce GFO, VO

Roast pumpkin, spinach & balsamic onion salad 22

Sumac roast butternut pumpkin, shaved pear, vegan fetta, baby spinach, balsamic caramelised baby onion GF, V

Mussel & white fish risotto 32

Local mussels, diced fish, cherry tomato, garlic, white wine & chilli risotto, parmesan, fresh herbs GF

Lamb shoulder pie 34

Slow roasted lamb shoulder, tomato, root vegetable & dark ale gravy, creamy mashed potato, crushed baby peas

Bangers 'n mash 27

Cumberland pork sausages, Creamy potato mash, baby peas, jus GF

300g Gippsland scotch fillet 45

Grain fed scotch fillet steak, crushed potato, sautéed greens, red wine jus GF

GF - free of gluten ingredients
GFO - gluten free option available
V - vegan

VO - vegan option available.

Our kitchen may contain traces of allergens. Please contact us directly regarding allergies.

YOU DESERVE A Drink.

VINO - BUBBLES

- 2018 **Label 88 Brut Cuvee Sparkling** 9 | 42
Mornington Peninsula
- NV **Tobacco Road Prosecco** 10 | 47
King & Alpine Valleys, Victoria
- 2018 **Trofeo Estate Terrazo Sparkling** 12.5 | 55
Dromana, Mornington Peninsula
- NV **Bollinger Champagne** - | 120
Champagne, France

WHITE

- 2018 **Label 88 Moscato** 9 | 42
Mornington Peninsula
- 2018 **Mornington Estate 'Fume' Sauvignon Blanc** 9 | 42
Dromana, Mornington Peninsula (*vegan friendly*)
- 2017 **Karrawatta 'Anna's' Sauvignon Blanc** 12 | 54
Adelaide Hills, South Australia (94 Halliday Points)
- 2018 **Round Two Chardonnay** 10 | 47
Barossa, South Australia
- 2018 **Trofeo Estate Premium Chardonnay** - | 68
Dromana, Mornington Peninsula
- 2018 **Vidal Pinot Gris** 9 | 42
Hawkes Bay, New Zealand
- 2020 **Kangarilla Road Pinot Grigio** 10 | 47
Adelaide Hills, Sa
- 2018 **Trofeo Estate Pinot Gris** 11.5 | 55
Dromana, Mornington Peninsula
- 2017 **Henschke 'Tilly's Vineyard' White Blend** 11.5 | 55
Eden Valley, Sa
- 2016 **Howard Vineyard - Gruner Veltliner** - | 60
Adelaide Hills, South Australia
- 2017 **Proconero Falanghina IGP Cilento** - | 64
Campania, Italy

ROSE

- 2017 **Artea Rosé** 11 | 52
Alps De Haute Provence, France
- 2018 **Dromana Estate Rosé** 12.5 | 59
Dromana, Mornington Peninsula (*vegan friendly*)

RED

- 2018 **Label 88 Pinot Noir** 9.5 | 45
Mornington Peninsula
- 2017 **San Pietro Pinot Noir** 12 | 55
Mt Eliza, Mornington Peninsula
- 2018 **Trofeo Estate Pinot Noir** - | 70
Dromana, Mornington Peninsula
- 2018 **Paxton Cabernet Sauvignon** 12 | 54
Mclaren Vale, South Australia
- 2018 **Leftfield Malbec** 12.5 | 60
Hawkes Bay, New Zealand
- 2018 **Mornington Estate Shiraz** 9 | 42
Mornington, Mornington Peninsula (*vegan friendly*)
- 2017 **Karrawatta 'Dairy Block' Shiraz** - | 70
Adelaide Hills, South Australia (95 Halliday Points)
- 2018 **Henschke 'Five Shillings' Shiraz Mataro** - | 80
Barossa, South Australia (96 Halliday Points)
- 2018 **Dromana Estate Grenach Shiraz Mourvèdre** - | 90
Dromana, Mornington Peninsula (*vegan friendly*)
- 2018 **Dromana Estate Syrah** - | 99
Dromana, Mornington Peninsula (*vegan friendly*)
- 2017 **Henschke Johann's Garden Grenach Mataro Shiraz** - | 108
Barossa Valley, South Australia (93 Halliday points)

Scan here!



Hey there!

Before you get too excited, please check in via our QR code.

- Everything that you use at your table has been thoroughly cleaned and sanitized for your use.
- We have a full and comprehensive Covid Safe Plan.

If you have any questions, please do not hesitate to ask management.

ON TAP

- St. Andrews Beach Brewery** - Lager 300ml / 7 500ml / 10
- St. Andrews Beach Brewery** - Pale ale 300ml / 7 500ml / 10

BOTTLED

- Cascade Light** 7
- Carlton Draught** 7
- Great Northern Mid Strength** 8
- Coopers Pale Ale** 8.5
- St. Andrews Beach Brewery Cans** 8.5
Golden Ale, Session Ale, Pilsner, IPA
- Corona** 9.5
- Peroni** 9.5
- Main Ridge Cider** 10 pear or apple
- Two Bays Gluten Free Pale Ale** 12 (*Coeliac friendly*)

NON-ALCOHOLIC

- Three Bays Sparkling Mineral Water**
330ml / 5.5 750ml / 10.5
- Capi** 3.5
lemonade, lemon, ginger ale, tonic, soda, blood orange, grapefruit