

# PANDA



## SMALLER

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### Bread & dips 21

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

### King prawn tostada (2) 18

Grilled King Prawn, avocado, salsa roja, pico de Gallo GFO, DF

### Cauliflower pakora 15

Spiced cauliflower bites, verde sauce, masala GF, DF, V

### Saganaki 15

Saganaki served with citrus & fig compote, grilled ciabatta GFO

### Jay's Dahl of the week 19

Housemade Dahl, grilled roti, coconut yoghurt, fresh herbs GFO

### Kingfish ceviche 19

Wild Hiramasa fillet, lime, chilli & palm sugar dressing, coconut, pickled onion, chilli vadam GF, DF

### Local Mussels 20

Mt Martha Mussels, white wine, crème fraîche, Pernod, fresh herbs, grilled ciabatta GF

## SIDES

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### 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

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### 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

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### Grilled Balmain Bug salad 42

Barbecued Balmain Bugs, lemon, garlic & caper butter, shaved fennel, citrus dressing, fresh leaf salad GF

### Noo's Calamari yum woon sen 24

Sweet and sour glass noodle salad, green beans, marinated calamari, fresh herbs, sweet chilli dressing GF

### Roast pumpkin, whipped fetta & grilled onion salad 22

Roast pumpkin, vegan fetta, grilled red onion, balsamic, candied walnuts, rocket leaf, pepitas GF, V

### Quarter panda deluxe 25

Double seasoned beef, Dillicious pickle sauce, sliced onion, American cheddar, butter lettuce, Bentley sauce, mustard, tomato sauce, on a toasted milk bun served seasoned fries GFO

### Veggie burger 25

V2 patty, vegan cheese, Dillicious pickles, sliced onion, butter lettuce, Bentley sauce, mustard, tomato sauce, on a toasted mylk bun served seasoned fries GFO

### Grilled chicken salad 26

Marinated chicken breast, green garden salad, citrus dressing, hummus, tzatziki, grilled pita bread

### King Prawn spaghetti 32

King prawn, chilli, garlic, butter & herb agliolio sauce, semi dried tomatoes

### 300g Gippsland scotch fillet 45

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

Please see our specials board for today's options!

Got a sweet tooth? Ask about today's dessert selection.

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.
- Please wear your mask when moving around the Restaurant.

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
- Carlton Zero (alcohol free)** 6.5
- 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

...check out our cocktail list too!