

PANDA



SMALLER

Bread & dips 21

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

King prawn tostada (2) 19

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

Cauliflower pakora 16

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

Saganaki 18

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 22

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

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

BIGGER

Roast pumpkin, whipped fetta & grilled onion salad 22

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

Noo's Calamari yum woon sen 24

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

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 25

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

King Prawn spaghetti 33

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

Grilled Balmain Bug salad 42

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

Add a side of fries +5

300g Gippsland scotch fillet 45

Grain fed scotch fillet steak, crushed chat potato mash, 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.

BUBBLES

- 2018 **Label 88 Brut Cuvée Sparkling** 9 | 42
Mornington Peninsula
- NV **Tobacco Road Prosecco** 10 | 47
King & Alpine Valleys, Victoria
- 2018 **Trofeo Estate Terrazo Sparkling** 12.5 | 58
Dromana, Mornington Peninsula (*vegan friendly*)
- 2021 **Zonzo Bellini di Cristina** 13 | 58
Yarra Glen, Victoria
- 2017 **Trofeo Premium Blanc De Noir** - | 90
Dromana, Mornington Peninsula (*vegan friendly*)

WHITE

- 2018 **Label 88 Moscato** 9 | 42
Mornington Peninsula
- 2018 **Mornington Estate 'Fume' Sauvignon Blanc** 9 | 42
Dromana, Mornington Peninsula (*vegan friendly*)
- 2020 **Mount Vernon Sauvignon Blanc** 10 | 47
Marlborough region, New Zealand
- 2018 **Round Two Chardonnay** 10 | 47
Barossa, South Australia
- 2018 **Trofeo Estate Premium Chardonnay** - | 68
Dromana, Mornington Peninsula (*vegan friendly*)
- 2020 **Kangarilla Road Pinot Grigio** 10 | 47
Adelaide Hills, SA
- 2019 **San Pietro Pinot Grigio** 11 | 50
Mt. Eliza, Mornington Peninsula
- 2018 **Trofeo Estate Pinot Gris** 11.5 | 55
Dromana, Mornington Peninsula (*vegan friendly*)
- 2020 **Leeuwin Estate 'Art Series' Riesling** 11.5 | 55
Margaret River, Western Australia
- 2019 **Howard Vineyard Gruner Veltliner** 10.5 | 49
Adelaide Hills, South Australia
- 2017 **Proconero Falanghina IGP Cilento** - | 64
Campania, Italy

ROSÉ

- 2018 **Artea Rosé** 11 | 52
Alps De Haute Provence, France
- 2021 **Trofeo 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 (*vegan friendly*)
- 2018 **Paxton Cabernet Sauvignon** 12 | 54
Mclaren Vale, South Australia
- 2019 **Finca De Los Padrillos Malbec** 12.5 | 59
Mendoza, Argentina
- 2018 **Mornington Estate Shiraz** 9 | 42
Mornington, Mornington Peninsula (*vegan friendly*)
- 2018 **Trofeo Estate Shiraz** - | 60
Dromana, Mornington Peninsula (*vegan friendly*)
- 2013 **Cooper Burns Grenach Shiraz Mourvèdre** 12.5 | 59
Barossa, South Australia
- 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*)

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 11 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!