

M E N U

DINNER

PANDA

BLAIRGOWRIE

TO START

BREAD & DIPS

See board for today's selection **GFO**

BIRRIA TACOS (2)

Braised beef shin, cheddar cheese, diced sweet onion, salsa verde **GF**

KINGFISH CEVICHE

Wild kingfish, citrus & palm sugar cure, finger lime, coconut and tapioca crisp **GF, DF**

GRILLED KING PRAWNS (3) 21

Char grilled Crystal Bay prawns with a sweet coconut laksa glaze **GF, DF**

ALOO TIKKI (3) 17

Northern Indian style spiced potato cakes, tamarind chutney, mint yoghurt **GF, DF, V**

DROMANA BAY MUSSELS 21

Baby leek, cream, Main Ridge pear cider, sourdough

MAIN EVENT

WARMED PEARL COUS COUS SALAD 19

Israeli style cous cous salad, chick peas, shallots, cucumber mixed leaf, lemon citrus dressing **DF, V**

Add hot smoked salmon +7

QUARTER PANDA DELUXE 25

Double seasoned beef, cheddar, Dillicious pickles, sliced onion, butter lettuce, tomato sauce, mustard and Bentley sauce on a toasted milk bun. Served with seasoned fries **GFO, DFO, VO**

VEGETABLE THALI PLATE 27

Spiced potato jeera, dal tadka, basmati rice, raita, mango pickle, chilli vaddam, roti **GFO, DF, V**

BRAISED PORK BELLY 36

Roast fennel, balsamic radicchio, wattleseeds, carrot puree, crackle crisp **GF, DF**

SLOW ROASTED LAMB SHOULDER 36

24hr braised zaatar spiced lamb shoulder, potato pave, smoked yoghurt labne, eggplant

KING PRAWN & SPECK PUTTANESCA LINGUINE 37

Squid ink pasta, seared king prawns and a puttanesca style speck, olive caper and chilli ragout

PAN-FRIED BARRAMUNDI FILLET 38

Served on miso braised baby shallots, snap peas, Hawkes Farm kipfler potatoes and whipped garlic butter sauce **GF**

ON THE SIDE

PATATAS BRAVAS 15

Fried smashed potatoes, smokey paprika bravas sauce, garlic aioli **GF, DF, V**

MIXED LEAF SALAD 11

FRIES 12

SIDE FRIES +5

AIOLI +1

TOMATO SAUCE +.5

GRANA PADANO PARMESAN +1

TOMATO RELISH +1

GF - Free of Gluten Ingredients
VO - Vegan Option Available

GFO - Gluten Free Option Available
Our kitchen may contain traces of allergens.

DF - Dairy Free

V - Vegan

Please inform us directly regarding allergies

TO DRINK

ON TAP

St. Andrews Beach Brewery - Lager 300ml / 7.5 500ml /	11.5
St. Andrews Beach Brewery - Pale Ale 300ml / 7.5 500ml /	11.5

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, Pear or Apple	11

NON-ALCOHOLIC

Three Bays Sparkling Mineral Water 330ml /	5.5
750ml /	10.5
Capi Lemonade, Lemon, Ginger Ale, Tonic, Soda, Blood Orange, Grapefruit	3.5

BUBBLES

Label 88 Brut Cuvee Sparkling Mornington Peninsula, VIC	9.5 44
Tobacco Road Prosecco King Valley & Alpine Valley, VIC	11 50
Trofeo Estate Terzetto Sparkling Dromana, Mornington Peninsula (vegan friendly), VIC	12.5 55
Zonzo Bellini di Cristina Yarra Glen, VIC	13 58
Trofeo Premium Blanc De Noir Dromana, Mornington Peninsula (vegan friendly), VIC	- 94

ROSÉ

Artea Rosé Alps De Haute Provence, France	11 52
Trofeo Estate Rosé Dromana, Mornington Peninsula (vegan friendly), VIC	12.5 59

WHITE

Label 88 Moscato Mornington Peninsula, VIC	9.5 44
Mornington Estate 'Fume' Sauvignon Blanc Dromana, Mornington Peninsula (vegan friendly), VIC	10 47
Mount Vernon Sauvignon Blanc Marlborough, New Zealand	10.5 49
Round Two Chardonnay Barossa, SA	11 50
Trofeo Estate Premium Chardonnay Dromana, Mornington Peninsula (vegan friendly), VIC	- 72
Kangarilla Road Pinot Grigio Adelaide Hills, SA	11 55
San Pietro Pinot Gris Mt. Eliza, Mornington Peninsula, VIC	11 50
Trofeo Estate Pinot Gris Dromana, Mornington Peninsula (vegan friendly), VIC	12 57
Leeuwin Estate 'Art Series' Riesling Margaret River, WA	11.5 55
Boat O'Craigo Gruner Veltliner Healesville, VIC	12 57
Proconero Falanghina IGP Cilento Campania, Italy	- 64

RED

Label 88 Pinot Noir Mornington Peninsula, VIC	10 47
San Pietro Pinot Noir Mt Eliza, Mornington Peninsula, VIC	12 55
Trofeo Estate Pinot Noir Dromana, Mornington Peninsula (vegan friendly), VIC	- 70
Paxton Cabernet Sauvignon McLaren Vale, SA	12 57
Finca De Los Padrillos Malbec Mendoza, Argentina	12.5 60
Mornington Estate Shiraz Mornington, Mornington Peninsula (vegan friendly), VIC	11 50
Trofeo Estate Shiraz Dromana, Mornington Peninsula (vegan friendly), VIC	- 64
Cooper Burns Grenache Shiraz Mourvèdre Barossa, SA	12.5 60