

T O S T A R T

BREAD & DIPS

See board for today's selection **GFO +2**

SWEET CORN ELOTE (2)

Grilled baby sweet corn, chipotle mayo and queso **GF/V**

BURRATA BRUSCHETTA

Locally produced burrata, charred pumpkin puree, roast asparagus, balsamic, toasted ciabatta

SPICED POTATO & CHICKPEA CROQUETTES (3)

Housemade croquettes, selection of masalas and turmeric, garlic, onion, with herb aioli, shredded coconut cheddar and micro herbs **V/GF**

21

14

19

16

FLASH FRIED SALT, CITRUS & SPICED CALAMARI

Loligo squid, lemon pepper, 5 spice and pepper blend, chilli, garlic, lemon, pickled ginger aioli **GF/DF**

22

SZECHUAN SPICED CHICKEN RIBS (6)

Crispy chilli oil, furikakke, black vinegar caramel **GF**

16

FRIED PORK DUMPLINGS (4)

Noo's handmade pork, chive and mushroom dumplings, red curry coconut sauce **DF**

16

KINGFISH CEVICHE

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

22

M A I N E V E N T

WARM FREEKEH SALAD

Freekeh, roast beet, corn, pomegranate, shaved radish, whipped vegan feta, cucumber, green beans **V**

17

PAN FRIED GNOCCHI

Wild mushroom medley, thyme, sage, spinach, truffle and roast cauliflower veloute **V**

33

VEGETABLE THALI PLATE

Spiced potato jeera, dal, basmati rice, mint yoghurt, mango pickle, chilli vaddam, roti **GFO/DF/V**

28

HERB & PARMESAN CRUMBED VEAL SCHNITZEL

Veal Schnitzel, Miso & grain mustard buttered brussels sprouts, baby potatoes, pan jus **GF**

38

PAN-FRIED BARRAMUNDI FILLET

Baby shallots, snap peas, Hawkes Farm kipfler potatoes, whipped caper and garlic butter sauce **GF**

38

12HR ALE BRAISED BEEF POT PIE

Beef shin, braised in local ale, root vegetable and rich pan gravy, flakey pastry top, garlic potato crush, buttered green pea smash

32

1/4 PANDA DELUXE

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

26

VEGGIE DELUXE

V2 vegan pattie, vegan cheddar, delicious pickles, sliced onion, butter lettuce, tomato sauce, mustard and Bentley sauce on a toasted milk bun. Served w/ seasoned fries **V/DF/GFO**

26

RISOTTO AI FRUTTI DI MARE

Prawn, squid, clam, diced fish & mussel, white wine, chilli, garlic, carnaroli rice, butter, parmesan, parsley **GF**

36

FROM THE GRILL

All served with your choice of:
Pepper jus (GF) **OR** Red wine jus (GF) **OR** Garlic compound butter (GF)

AND your choice of roast chat potatoes **OR** fries

300g 150 DAY GRAIN FED MB3+ SCOTCH FILLET STEAK GF DFO	48
200g GRASS FED BLACK ANGUS EYE FILLET GF DFO	44
350g GRAIN FED ANGUS PORTERHOUSE GF DFO	42
ACHIOTE SPICED CHICKEN BREAST GF DFO	31

Add sauteed greens +5
Add garden salad +5

SIDES & SALADS

SMASHED PATATAS BRAVAS 17 <i>Fried smashed potatoes, smokey crema bravas sauce</i> GF VO	
GREEN BEANS 15 <i>red curry glaze, fried onion</i> V GF	
SAUTÉED GREENS 13 <i>goddess sauce</i> V GF	
FRIES 12 <i>tomato sauce</i> V GF	
GARDEN LEAF SALAD 12 V GF	



Panda Blairgowrie is a family owned and run business that was created in June of 2018. Our aim from the very beginning was to deliver high quality food and drinks, whilst giving friendly and attentive service and creating a fun working and dining experience.

We are proud to be able to showcase our local produce from suppliers and source local and organic where possible, with sustainability in the forefront of our minds. We offer a Modern Australian menu, with dishes created with our multicultural team in the kitchen.

Whilst we do pride ourselves in having a diverse menu, the name Panda came from one of our dogs! We have 2 old English sheep dogs, so Panda got the restaurant and Mr. Bentley got a takeaway burger shop named after him in Rye, Mr. Bentley's Burger Bar.

* Merchant fees will apply to all card payments | Public holiday surcharges apply on all public holidays