

Wyuna

Small Plates *(available all day and from Jimpys bar)*

La Madre Rosemary Focaccia, served warm with extra virgin olive oil **(V)** – 9.5

Buffalo style chicken wings, served with blue cheese dressing and celery – 18.5

Native spiced, roasted pumpkin croquettes, with pumpkin puree **(Veg, V)** – 18

Flash fried Calamari, dusted with fresh dill and lemon salt, buttermilk dressing – 20

Sticky soy + gochujang Korean glazed pork belly, pickled vegetables and fresh herbs – 24

Dukkah style popcorn cauliflower with cashew cream and micro greens **(V, Veg, GF)** – 16.5

Bigger Plates

Roasted field mushroom salad with freekeh, quinoa, hazelnuts, goats curd + greens **(V, Veg option)** – 24.5

Seasonal Risotto *(see specials board for todays risotto)*

Lightly beer battered market fish, chips, lemon + aioli – 29

Grilled beef burger with bacon, cheese, pickles, cos, relish + aioli, on a sourdough bun, served with fries – 28.5

Fish of the day *(see specials board for todays catch)*

Confit chicken Maryland served with braised leeks + a white bean broth **(GF)** – 28.5

Slow braised red wine beef cheek, broccolini, herbed crumb **(GF option)** – 34.5

Sides

Fries with rosemary salt – 9.5

Miso glazed brussel sprouts with almonds + chives **(V, Veg, GF)** – 12.5

Seasonal house leaf salad, cider + honey dressing **(V, GF)** – 12

Desert

Vanilla bean panna cotta, poached fruits + pistachio crumb – 14.5

Veg denotes dish is vegan
V denotes dish is vegetarian
GF denotes dish is gluten free

Note: every precaution is taken to cater for allergies, however, we cannot guarantee any meal is 100% free from a particular ingredient if it is used in our kitchen. Please inform staff of the severity of allergies and note that in general we recommend allergy sufferers not to eat anything prepared in our kitchen if the ingredient is used on our premises.

Please scan the QR code and fill in your details to check-in so we can alert you in the case of exposure to Covid-19.

