

# MENU



## TO START

<b>GARLIC BREAD [V] [GFA]</b> with garlic and cheese	\$ 15.50
<b>PULLED PORK BAO BUN</b> Asian slaw, Japanese mayo, crispy shallots	\$ 16.50
<b>KARAAGE CHICKEN [GF]</b> served with Japanese mayo	\$16.50

## WAINUI HANDMADE PIZZAS

<b>MARGHERITA</b> fresh mozzarella, basil, olive oil	\$ 22.50
<b>PEPPERONI</b> Pepperoni, roasted peppers, olives, chilli flakes	\$ 25.00
<b>CLASSIC HAWAIIAN</b> glazed ham, cheese, pineapple	\$ 28.00
<b>MEXICAN CHICKEN</b> capsicum, olive, jalapeno, black beans, sour cream sauce	\$ 28.00
<b>THE WAINUI MEAT EATER</b> salami, pork sausage, bacon, ham, chipotle aioli	\$ 28.00
<b>BRAISED LAMB</b> red onion, feta, beetroot hummus, minted yoghurt sauce	\$ 28.00
<b>SMOKED SALMON</b> bechamel, baby spinach, caper, lemon	\$ 28.00

Gluten free bases available

## MAINS

<b>BRAISED LAMB &amp; MINT PIE</b> mustard mash, smashed peas, baby carrots, jus	\$ 28.50
<b>FISH AND CHIPS</b> crispy battered market fish, fries, salad, tartare sauce	\$ 24.50
<b>PRAWN &amp; SCALLOP PASTA</b> spaghetti, white wine, saffron, pesto cream sauce	\$ 28.50
<b>BEEF EYE FILLET [GF]</b> smashed potato, cauliflower, green beans, red wine jus	\$ 39.50
<b>GRILLED SQUID SALAD [GF]</b> mung beans, fresh herbs, peanuts, Vietnamese dressing Or grilled tofu [GF] [V] [VEGAN]	\$ 24.50
<b>MOROCCAN SPICED TOFU [GF] [VEGAN]</b> herbed potatoes, cauliflower, green bean, jalapeno chutney	\$ 28.50

## SIDES

<b>BOWL OF CHIPS [V]</b> steak cut, curly or shoe string	\$ 9.00
<b>SEASONAL VEGETABLES [GF] [V]</b>	\$ 10.50
<b>SIDE SALAD [GF] [V]</b>	\$ 9.00

[GF] Gluten Friendly, [GFA] Gluten Friendly Available, [V] Vegetarian