

**SMALL STUFF**

FRESH TURKISH BREAD | 4  
served warm with sea salted butter and olive oil [v]

GARLIC BREAD | 8  
add cheese 1.5 extra bread 3 [v]

VEGETABLE SPRING ROLLS | 9.5  
with sweet chilli and ketjap manis [v]

HOUSE MADE DIPS | 14  
with char grilled pita bread and marinated kalamata olives  
extra bread 3 [v]

BRUSCHETTA CAPRESE | 14.5  
fresh tomato, buffalo mozzarella and basil on garlic crouton with sticky balsamic and olive oil [v]

SALMON GRAVLAX EN CROUTE | 15.5  
dill and brandy cured salmon and lemon crème fraîche on toasted ciabatta with caper and salmon roe dressing

PANKO CRUMBED PRAWN CUTLETS | 16  
with wakame salad and wasabi mayonnaise

KOREAN SPICY BBQ PORK RIBS | 18  
with kimchi style pickled cabbage and spicy soy sauce

WELLY GRAZING PLATE (to share) | 45  
a selection of matcha dusted scallops with miso mayonnaise, Korean BBQ pork ribs, grilled chorizo sausage, panko crumbed prawn cutlets with wasabi aioli, salmon gravlax with lemon crème fraîche and mixed condiments

*don't forget to check out our daily specials boards for even more delicious options...*

[v] vegetarian [gfa] gluten free available

**BIG STUFF**

VEGETABLE AND CASHEW HOKKIEN MEE | 19  
stir fried mixed vegetables, cashew nuts, chilli, garlic, egg noodles and hoi sin glaze topped with crispy shallots and toasted sesame [v]  
add beef 4.5 add chicken 3.5 add tofu 3.5

SMOKED BOURBON PORK CUTLET | 29  
with spiced red cabbage coleslaw, beer battered onion rings and smoked bourbon BBQ sauce

SALTBUSH LAMB AND MUSHROOM PIE | 28  
South Australian saltbush lamb slow cooked with mushrooms, thyme and native mountain pepperleaf, served with rocket walnut salad and goat's curd

MASTERSTOCK BRAISED DUCK LEG | 29  
with stir fried vegetable salad, steamed bok choy, toasted sesame and char siu sauce

CHAR GRILLED CHIMMICHURRI SPLIT CHICKEN | 29  
half chicken marinated in chimichurri, char grilled and served with baby corn, feta stuffed pepperdews and sweet potato crisps [gfa]

MATCHA DUSTED SCALLOPS | 30  
with pickled daikon, tempura baby carrot, wakame and white miso mayonnaise [gfa]

**THE GRILL**

200gm ORGANIC EYE FILLET | 36  
Cape Grim, Tasmania [gfa]

350gm GRAIN FED SCOTCH FILLET | 38  
Coorong Angus, South Australia [gfa]

250gm WAGYU PORTERHOUSE | 50  
Sher Wagyu striploin (marble score 6-7)  
Ballan, Victoria [gfa]

*Served with garden salad and chips or mash potato and sautéed broccolini with your choice of sauce*

**PUB FARE**

CHICKEN or BEEF SCHNITZEL | 22  
with garden salad, chips and your choice of sauce  
*Parmigiana 3*

PARMESAN AND HERB CRUMBED FLATHEAD | e 21 m 29  
with garden salad, chips, homemade tartare sauce and fresh lemon

SALT AND PEPPER SQUID | e 19 m 25  
with garden salad, chips, homemade tartare sauce and fresh lemon [gfa]

CHICKEN CAESAR SALAD | 23  
cos lettuce, smoked pancetta, chicken, shaved parmesan, croutons, white anchovies and poached egg with house caesar dressing [gfa]

THAI CHICKEN SALAD | 20  
soy and ginger chicken breast, mixed julienne vegetables, fresh herbs and nam jim dressing [gfa]

BRAISED LAMB FATTOUSH SALAD | 24  
pulled lamb leg, cucumber, tomato, capsicum, onion, radish, crispy flat bread and sesame with mustard seed dressing and mint yoghurt

**BURGERS**

THE WELLY BURGER | 20  
Angus beef patty, lettuce, tomato, cheese, bacon, pickles, confit garlic aioli, roast red pepper jam and chips  
add fried egg 2.5

CHICKEN TACO BURGER | 20  
spiced chicken breast, lettuce, tomato, cheese, jalapeno peppers, taco sauce, sour cream and chips  
add bacon 3

TONKATSU PORK BURGER | 20  
Japanese crumbed pork patty, lettuce, tomato, cheese, mustard seed mayonnaise, Japanese style BBQ sauce and chips

VEGGIE BURGER | 20  
falafel patties with lettuce, tomato, pickles, cheese, confit garlic aioli, roast red pepper jam and chips [v]

**SAUCES**

Gravy, mushroom, peppercorn, dianne, red wine veal jus [gfa]  
extra sauces | 3

**SIDES**

BOWL OF CHIPS | 8  
with mustard aioli and tomato sauce [v] [gfa]

SEASONED WEDGES | 9.5  
with sour cream and sweet chilli [v]

GREEK SALAD | 8.5  
cucumber, mixed greens, spanish onion, olives, tomato and feta cheese [v] [gfa]

BEER BATTERED ONION RINGS | 9.5  
with confit garlic aioli and sriracha sauce [v]

SAUTÉED BROCCOLINI | 9  
with almond and burnt butter [v] [gfa]

BOWL OF VEGETABLES | 9.5  
seasonal vegetable mix [v] [gfa]

**DESSERTS**

STICKY DATE PUDDING | 10  
with butterscotch sauce, toffee ice cream and fresh strawberry

BAKED RASPBERRY CHEESECAKE | 10  
with raspberry coulis and vanilla ice cream

CHOCOLATE AND WALNUT BROWNIE | 10  
with chocolate sauce and chocolate ice cream

WARM PEAR AND WALNUT CAKE | 10  
with vanilla ice cream and fresh strawberry [gfa]

WELLY AFFOGATO | 14  
shot of espresso, Brinley Gold coffee rum and vanilla ice cream [gfa]