

# Wild Wombat

## ENTREES

### HOMEMADE SOUP OF THE DAY

With warm bread \$8

### CRUMBED MUSHROOMS

With rocket, homemade cocktail sauce & sweet soy \$9

### GOURMET SPINACH CREPE

With Ricotta & crushed walnuts \$9

### GOURMET CHICKEN CREPE

With mushroom, roasted red capsicum & creamy white wine sauce \$11

### BRUSCHETTA

With tomato, Spanish onion, basil, Bocconcini served on Turkish bread \$11

### TRIO OF DIPS

Chef's selection of homemade dips served with warm Turkish bread \$13  
(Additional bread \$3)

### ASIAN PLATTER

Chef's selection with Soy & Sweet Chilli \$15

### STUFFED MUSHROOMS

Filled with Ricotta, Feta, spinach, tomato, onion & basil served on rocket \$16

### ANTI PASTO PLATTER

Chef's selection of cold meat, dips & char grilled vegetables with warm bread  
FOR 2 \$17 FOR 3 \$23 FOR 4 \$30

### GARDEN

With mixed lettuce, tomato, cucumber, Spanish onion & homemade balsamic dressing \$8

### MEDITERRANEAN

With mixed lettuce, tomato, Spanish onion, cucumber, Feta, black olives & homemade balsamic dressing \$13

### CAJUN CHICKEN SALAD

With Spanish Onion, cucumber, tomato, spring onions & balsamic dressing \$17

## SALADS

### CAESAR SALAD

With cos lettuce, anchovies, bacon, garlic croutons, parmesan, egg & homemade Caesar dressing \$14

### WITH CHICKEN

\$17

### WITH SALMON

\$19

### LAMB SALAD

Lamb fillet, with cous cous, cherry tomato, Spanish onion, chickpeas, lemon olive oil dressing, topped with garlic yoghurt \$24

### GRILLED CALAMARI

With mixed lettuce, cucumber, semi dried tomato, Spanish onion, fried shallots, chilli & homemade balsamic dressing \$17

### THAI BEEF

Beef in homemade marinade, with mixed lettuce, capsicum, cucumber, fried shallots, Spanish onion, roasted peanuts & crispy noodles \$17

### CHEF'S SALAD

With mixed lettuce, seasonal fruit, cucumber, cherry tomato, topped with tender grilled chicken breast & mango vinaigrette \$18