



CHURCH

EAT • DRINK • PLAY

To Start

- GARLIC BREAD** 6.50
Grilled bread with garlic and parsley
- CHEESY GARLIC BREAD** 8
Grilled bread with garlic, parsley, and mozzarella cheese
- HERB AND CHEESE BREAD** 8
Grilled bread with herbs and mozzarella cheese
- BRUSCHETTA** 15
Classic bruschetta with red onion, fresh tomato, semi dried tomato, and baby spinach, finished with balsamic glaze, olive oil and shaved parmesan
- SALT N PEPPER PRAWNS** 16
Crispy tiger prawns dusted in sea salt flakes and lemon pepper, served with a lime aioli
- EGG PLANT CHIPS** 9
Breaded eggplant and parmesan chips, served with house made tomato relish and aioli
- CORN FRITTERS** 10
Crispy sweet corn fritters served with fresh coriander and sweet chili sauce
- SAGANAKI [GF][V]** 16
Pan-fried cheese served with honey drizzle, dried figs, pistachio nuts, and balsamic glaze

Main Course

- KARAAGE CHICKEN** 25
Japanese fried chicken. Ginger, confit garlic and sake marinated chicken, with crispy fried potatoes, baby spinach, cucumber, daikon, red and green capsicum, and red onion, finished with wasabi mayo and crisp shallots
- WARM CHICKEN SALAD** 26
Smoked chicken breast, crispy bacon, honey roasted cashews, croutons, salad leaves, shaved parmesan cheese, bound with a seeded mustard dressing

- SCOTCH FILLET [GF]** 40
Char-grilled Red Gum grass fed scotch fillet served with pan-fried chat potatoes, broccolini and roasted field mushroom. Finished with a Worcestershire jus and crispy shallots

SUGGESTED WINE PAIRING
FAMILY CREST SHIRAZ 7.50 | 30
 There's nothing more classic than Steak and Shiraz. The intense chocolate and liquorice characters of this wine match beautifully with a scotch steak. Especially one that is served with a Worcestershire jus.

- RIBS 'N THINGS [GF]** 38
Slow cooked baby back ribs with a smokey BBQ glaze, honeyed sriracha chicken wings, and buttered corn on the cobb. Served with fat cut chips, green slaw, and house salad

- CHICKEN PARMIGIANA** 26
All the usual suspects, ham, tomato sugo, mozzarella, served with house salad and fat cut chips

- CHICKEN SCHNITZEL** 24
Served with house salad, fat cut chips and a lemon wedge

- PORTERHOUSE [GF]** 38
Red Gum free range grass fed Victorian beef, char-grilled, and served with fat cut chips and house salad

SAUCES AVAILABLE | Green peppercorn, red wine jus, mushroom, or garlic butter

- SQUID SALAD** 26
Crispy squid, lemon pepper, sea salt, cos lettuce leaves, red onion, red and green capsicum, julienne carrots, cherry tomatoes, dried shallots, finished with a lime aioli

- SALMON FILLET [GF]** 31
Salmon fillet served with pan-fried cauliflower steak, avocado puree, rocket and cherry tomatoes, and salsa Verde

SUGGESTED WINE PAIRING
NATURALIS ROSÉ 7.50 | 30
 Not only does the wine and salmon match in colour, but the crisp and full flavoured palate of this wine will match perfectly to combine with the fresh and lively flavours that accompany this dish

- STICKY PORK BELLY** 28
Pork belly braised in Asian master stock, deep fried, sliced and served with crispy potatoes, a citrus spiced slaw, coriander, and finished with a chilli caramel drizzle

- THAI BEEF SALAD [GFO]** 28
Coconut, chilli, and coriander marinated beef, served with salad leaves, julienne carrot, capsicum, shaved onion, coriander, roasted peanuts, cucumber, shallots, and pickled ginger, finished with a 'fiery' citrus dressing and crispy buck wheat noodles

- LAMB SALAD** 26
Warm marinated lamb tossed with baby cos lettuce, cherry tomatoes, cucumber, black olives, shaved red onion, feta cheese, and finished with yoghurt and julienne flat bread

- CHICKEN SCALLOPINI [GF]** 28
Chicken tenders, white wine, button mushrooms and cream, served with smashed chat potatoes and buttered greens

SUGGESTED WINE PAIRING
MT RILEY PINOT GRIS 7 | 30
 This off-dry white wine with a rich texture and fresh acidity makes a perfect pairing with this creamy and flavorful dish

- FLATHEAD FILLETS** 25
Crispy flathead fillets served with fat cut chips, house salad, lemon and tartare sauce

- GNOCCHI [V]** 25
Hand made potato gnocchi tossed with butter, salsa verde, and diced tomato, finished with feta cheese and dried shallots

- PRAWN AND SPINACH FETTUCINE** 28
Handmade spinach fettucine tossed with black tiger prawns, fresh sliced chilli, olive oil, confit garlic and fresh tomato, finished with shaved parmesan

SUGGESTED WINE PAIRING
DUCK SHOOT PINOT NOIR 7 | 28
 Whilst a Pinot isn't too overbearing, the savoury flavours and spice work well with the fresh tomato and confit garlic and let the prawns do most of the talking in this dish.

- NACHO PARMIGIANA** 28
Chicken schnitzel topped with tomato sugo, corn chips, salsa, guacamole, sour cream, and jalapenos. Served with house salad and fat cut chips

- SMOKED SALMON SALAD [GF]** 28
Tasmanian smoked salmon, avocado, feta cheese, black sesame seeds, shaved red onion, salad leaves, cherry tomatoes, cucumber, and finished with honey Dijon dressing, and pomegranate seeds

Kids Menu

- 12 YEARS AND UNDER ALL 10
- Spaghetti Bolognese
- Gnocchi Napolitana
- Popcorn Chicken and chips
- Chicken Parmigiana and chips
- Chicken Schnitzel and chips
- Fish and Chips

[V] VEGETARIAN

[GF] GLUTEN FREE

[GFO] GLUTEN FREE OPTION AVAILABLE

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