

WYNDHAM CACHE DINNER MENU

ENTRÉE

GARLIC BREAD **\$8.50**

TRIO OF DIPS **\$15.00**

CRISPY CALAMARI **\$16.00**
polenta coated crispy calamari w chilli & lime mayo

CHICKEN WINGS **\$15.00**
spiced chicken wings w BBQ bourbon sauce & aioli

BAKED MUSHROOMS **\$15.00**
stuffed w ricotta, garlic & parmesan

PRAWN TACOS **\$16.00**
asian salad, cashew nuts, fried shallots, wasabi mayo & lime

MAINS

All mains are served with your choice of Farm-house Chips, Baked Potato or a Garden Salad

WAGYU PORTERHOUSE **\$40.00**
Northern Queensland Grain Fed 300g

WAGYU SCOTCH FILLET **\$45.00**
Northern Queensland Grain Fed 300g

EYE FILLET **\$40.00**
Northern Victoria Grass Fed 200g

BLACK ANGUS T-BONE **\$40.00**
Northern Victoria Grass Fed 400g

LAMB LOIN CHOPS
2 chops **\$25.00** 4 chops **\$35.00**

BBQ SHORT BEEF RIBS
1 rib **\$26.00** 2 ribs **\$35.00**

SPICY PLUM PORK RIBS **\$30.00**

STUFFED CAPSICUM **\$20.00**
stuffed w quinoa, red onion, feta & roasted pumpkin

GRILLED CHICKEN BREAST **\$28.00**
Victorian family farmed, marinated in honey, whole seed mustard & rosemary

GRILLED TIGER PRAWNS
6 prawns **\$20.00** 12 prawns **\$35.00**

WAGYU BEEF BURGER **\$20.00**
bacon, egg, cheese, onion, lettuce, tomato, relish aioli on a toasted milk bun

GRILLED TASMANIAN SALMON **\$28.00**
farmed responsibly in the cool waters of Tasmania, 250g served w 1/2 grilled lemon

SIDES/SALADS

GARDEN SALAD **\$8.00**

GREEK SALAD **\$8.00**

CAESAR SALAD **\$10.00**

BAKED MUSHROOMS **\$15.00**

SEASONAL VEGETABLES **\$8.00**

BEER BATTERED CHIPS **\$8.00**

ONION RINGS **\$8.00**

CORN ON THE COBB **\$5.00**

SAUCES

MUSHROOM **\$4.00**

BLACK PEPPER **\$4.00**

GREEN PEPPER **\$4.00**

MUSTARD **\$4.00**

GARLIC **\$4.00**

CREAMY GARLIC & PRAWN **\$10.00**

KIDS MEALS

BURGER & CHIPS **\$10.50**

FISH & CHIPS **\$10.50**

CHICKEN STRIPS & CHIPS **\$10.50**

DESSERTS

CHOCOLATE TASTE PLATE **\$16.00**
petite desserts, chocolate mousse tart, chocolate yuzu & sesame seed & baked white chocolate & coconut cheesecake

VANILLA PANNACOTTA **\$16.00**
an Italian classic, delicately flavoured w vanilla & lemon served w berry sorbet

COFFEE STONE **\$16.00**
soft caramel hazelnut & flourless chocolate cake wrapped in coffee mascarpone mousse & a crispy outer chocolate shell

DRINKS MENU


RED WINE

		
The Musician Cabernet Shiraz	\$10	\$39
Taylor Ferguson Shiraz	\$9.5	\$37
Quarisa Treasures Cabernet Sav	\$9	\$39
Woodstock Deep Sand Shiraz	\$9	\$40
Underground Pinot Noir	\$9	\$45
Maxwell Little Demon Cabernet Merlot	\$9.5	\$40
Alexander Hill Merlot	\$8	\$30

WHITE WINE

		
Mansion Bay Sauvignon Blanc	\$10	\$39
Balbi Moscato	\$9.5	\$37
Taylor Ferguson Premium Chardonnay	\$9.5	\$37
Alexander Hill Sauvignon Blanc	\$8	\$28
Enchanted Tree Semillon Sauvignon Blanc	\$8	\$34
Pasqua Pinot Grigio	\$8	\$40
Mrs Q Rose	\$8	\$35

SPARKLING

	
Prosecco 200ml	\$9.9

BEER

Victoria Bitter	\$7.5
Cascade Light	\$7.5
Carlton Draught	\$7.5
Pure Blonde	\$8
Great Northern	\$8.5
Crown Lager	\$8.5
James Boags	\$8.5
Corona	\$8.5
Little Creatures	\$8.5
Strongbow Classic Apple Cider	\$8.5
Spirits	\$8.5
Selected Liqueurs	\$9.5
Cognac	\$11.5

COFFEE

Espresso, Macchiato & Piccolo	\$3.30
Cappuccino, Flat White, Latte, Long Black, Mocha & Hot Chocolate	\$4.00
Chai Latte	\$4.20
Dirty Chai, Chocolate Chai	\$4.50
Tumeric Latte	\$4.50
Large Coffee	+\$0.50
Iced Coffee/Chocolate/Mocha	\$7.00
Babycino	\$1.90

TEA

English Breakfast, Earl Grey	\$4.50
Camomile, Fruits of Eden, Honeydew Green, Lemon Grass & Ginger, Malaba Chai, Peppermint	

EXTRAS

Strong	+\$0.50
Almond, Soy & Lactose Free Syrup Hazelnut, Vanilla & Caramel	+\$0.50

SOFT DRINKS & JUICES

Can of Soft Drinks	\$4.20
Kids Juice	\$3.80
Regular Juice	\$5.00
Freshly Squeezed Juice	\$9.00
Lemon Lime Bitters	\$5.00
Sparkling Water 500ml	\$5.00
Bunderberg Gingerbeer, Creamy Soda & Pink Grapefruit	\$4.70
Tonic Water	\$4.50
Gingerale	\$4.50
Milkshake	\$6.50
Thickshake	\$7.50
Banana, Honey & Cinnamon Smoothie	\$7.50
Spiked Milkshake	\$11.00