WKSTO HOTEL

SPORTS BAR • KITCHEN

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FOOD MENU

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STARTERS & SHARE

Garlic Bread (veg) make it loaded with cheese & bacon (add \$4)	\$9
Bruschetta (veg) heirloom cherry tomato, onion, basil, balsamic & olive oil	\$13
Salt & Pepper Squid (df) coriander, chilli, lime & sriracha aioli	^{\$} 18
Buffalo Chicken Wings (df) Frank's hot sauce or smokey bbq, with celery sticks & ranch dress	\$16
Peking Duck Spring Rolls (4) sweet chilli hoisin sauce	\$16
Popcorn Chicken with sriracha aioli	\$16
Honey Soy Beef Skewers (4) (gf) with mixed leaf salad, roasted sesame seed	§18
SALADS	

Classic Caesar Salad cos lettuce, crispy bacon, croutons, parmesan & caesar dressing	^{\$} 1
Grilled Chicken & Japanese	\$2 :
Pumpkin Salad (gf) (df) marinated chicken breast, roasted pumpkin, mixed leaves, heirloom tomatoes, Spanish onion & red wine vinaigrette	ļ.
Falafel & Halloumi Salad (veg) (gf) falafel, beetroot hummus, mixed leaves, tomatoes, cucumber, onion, halloumi & lemon herb dressing	^{\$} 1
Add grilled chicken breast, halloumi or avocado	+ \$

SIDES

Garden Salad (veg) (gf) (df) mixed leaves & lemon dressing	\$
Creamy Mash Potatoes (veg) (gf)	\$
Seasoned Wedges (veg) with sour cream & sweet chilli sauce	§12.
Steak Chips (veg)	^{\$} 1

KIDS

All kids meals are served with a small soft drink or juice & ice cream

Chicken & Chips (grilled or fried)	^{\$} 12
Spaghetti with Napolitana Sauce (veg)	^{\$} 12
Fish & Chips	^{\$} 12
Cheeseburger & Chips	^{\$} 12

DIETARY

veg - Vegetarian, gf - Gluten Free, df - Dairy Free

BURGERS

All burgers are served on a milk bun with fries

Poof Dyrngon	^{\$} 23
Beef Burger black angus burger patty, tomato, lettuce, beetroot, bacon, pickle, cl & burger sauce	
Southern Fried Chicken Burger crispy slaw, cheese, pickle & chipotle mayo	\$22
Chickpea & Lentil Burger (veg) chickpea & lentil patty, halloumi, roasted tomato, rocket, tzatziki caramelised onion	\$21 ઙૺ
Add bacon, egg, or guacamole	+84
MAINS	
Beer Battered Fish & Chips beer battered fish, chips, lemon & tartare sauce	^{\$} 24
Chicken Parmi with chips & salad or mash & veg with your choice of sauce	^{\$} 26
Hand Crumbed Chicken Schnitzel with chips & salad & your choice of sauce	§23
Crispy Skin Salmon (gf) served with roasted kipfler potatoes, broccolini & lemon butter sau	\$34 ce
Bangers & Mash (gf) with mushy peas, caramelised onions & gravy	\$23
Slow Cooked Lamb Shank creamy mashed potato, seasonal greens & red wine jus	§34
FROM THE GRILL	
All steaks are char-grilled premium Riverina angus beef & served fries & salad or mash & veg with your choice of sauce.	with
250g Rump Steak	^{\$} 28
300g Scotch Fillet	^{\$} 39
Sauces: mushroom, gravy, diane, pepper, béarnaise, red wine jus add garlic prawns (3) \$9	
1/2 Rack of BBQ Glazed Pork Ribs with chips & salad & sweet BBQ sauce	\$37
PASTA	
Beef Brisket Pappardelle slow-cooked braised beef brisket ragout in Napolitana sauce, shaved parmesan & parsley	§26
Chilli Garlic Prawn Linguine prawns, chilli, garlic, basil oil, cherry tomatoes & lemon	^{\$} 28
Spaghetti Bolognese traditional bolognese sauce with parmesan cheese & spaghetti paste	\$22
Basil Pesto Penne Pasta (veg) with sun-dried tomatoes & baby spinach & parmesan cheese add chicken \$6 add prawns \$9	^{\$} 20

DESSERTS

Dessert Of the Week

please see specials board for offering