



**PROUDLY PRESENTED BY
WILLIAM WALLACE CATERING**
Our menu features the best in local
produce & compliments the diverse
Stone & Wood beer range.



MAINS

Fraser Coast Prawns	Fraser Coast Prawns with baby gem lettuce, chilli, ginger & black vinegar dressing (GF,DF)	\$22.00
Grilled Chicken Breast	Chargrilled Chicken Breast with asparagus, fresh herb & brown rice salad, carrot & sesame puree (GF,DF)	\$22.00
Tomato & Stracciatella	Stracciatella Cheese, salad of heirloom tomatoes, olives & white anchovies, toasted rye, kombu vinaigrette	\$22.00
Roasted Butternut Pumpkin	Roasted Butternut Pumpkin, zucchini, toasted pepita and almond crumb (GF,VG)	\$22.00

SNACKS

Pork & Apricot Terrine	Spiced Pork, apricot, pistachio & cranberry terrine with mustard fruits and toasted brioche	\$14.00
Hot Smoked Barramundi	Hot Smoked Barramundi, caperberries, toasted sourdough	\$14.00
Pumpkin Hummus	Pumpkin hummus with marinated chickpeas & chargrilled pita bread (VG)	\$14.00
Shoestring Fries	Served with house aioli (VG)	\$9.00

GF – Gluten Free
DF – Dairy Free
NF – Nut Free – All menu items are nut free
V – Vegetarian
VG – Vegan