

FOOD

SHARING

SALT & PEPPER CALAMARI | 19
native lemon myrtle and pepper calamari, kaffir lime aioli (LD, LG)

GARLIC BREAD | 11
crusty garlic bread (V, VG)

GARLIC CHEESE BREAD | 13
crusty garlic bread with melted cheese

BACON & CHEESY BREAD 14
melted mozzarella, bacon bits

CHICKEN DRUMETTES | 19.5
sweet soy and ginger aioli, fried shallot, spring onion (LGO)

FRIED FISH TACOS | 18
slaw, battered fish, roasted corn salsa, tartare

ESQUITES | 19 **CHEF'S PICK**
roasted corn, coriander, shallots, lime juice, vegan aioli, served with corn chips (LD, LG, V, VG)

PORK SHOULDER TACOS | 18
12-hour cooked pork shoulder, pineapple salsa, pork crackling, lime, coriander (LD, LGO)

PUMPKIN ARANCINI | 15
pumpkin, aged cheddar, parmesan, sage oil, truffle aioli, sticky pepitas (V)

FRIES | 10
seasoned, served with aioli (LG, VO)

BURGER

BROWN RICE BURGER | 24
caramelised pumpkin & brown rice patty, cos, bean shoots, satay sauce, cucumber salsa, soy and ginger aioli (V, VGO)

SMASH BURGER | 25
2x smash beef patties, shredded lettuce, onions, pickles, cheese, burger sauce, chips (LGO)

SOUTHERN FRIED CHICKEN BURGER | 25
southern fried chicken, bacon, cheese, pickles, slaw, chipotle aioli

STEAK SANDWICH | 27
turkish bread, roquette, tomato, cheese, Bundy BBQ bacon jam (LDO, LGO)

WALLABY BOB BURGER | 26
two smash beef patties, lettuce, caramelised onions, beetroot, grilled pineapple, pickles, cheese, BBQ sauce, seasoned chips | LGO

UPGRADES Fried Egg 2 | Bacon 5 | Gluten Free Bun 5



MAINS

GRILLED BARRAMUNDI | 41
baked barramundi, grilled king prawns, preserved lemon risotto, dill oil | LG

ROASTED HALF CHICKEN | 29
roasted half chicken with shallots puree, red wine jus, dutch carrots and green beans | (LDO, LG)

600G PORK RIBS | 52
slow braised pork ribs, rum and smoky BBQ sauce, shaved apple slaw, chipotle corn rib, seasoned chips (LG)

FISH & CHIPS | 28
salt and vinegar battered fish, tartare, dressed baby cos, seasoned chips, lemon

MARINATED LAMB RUMP | 34
parsnip puree, pistachio and rosemary crust, caramelised onion and roquette salad (LG)

OLD ALE BEEF & MUSHROOM PIE | 28
old ale beef cheek pie, roasted field mushroom, caramelised parsnips, flaky pastry, jug of jus

SEAFOOD PAPPARDELLE | 31
Aussie tiger prawns, calamari, mussels, barramundi, cherry tomatoes, confit garlic, salsa verde, baby spinach (LD, LGO)

MUSHROOM SPAGHETTI | 28
slow-cooked mushroom ragu, sage oil, fresh basil, and fried shallots (LD, LGO, V, VG)

SIDES 1 for 12 | 2 for 15 | 3 for 18

CORN RIBS
chipotle aioli, grated parmesan, sea salt | LG, V

CREAMY MASH POTATO
buttery mash, garlic chives | LG, V

ROASTED CHAT POTATOES
rosemary sea salt, crispy bacon bits, shaved parmesan, evoo, garlic chives (LDO, LG, V, VGO)

STEAMED SEASONAL VEGETABLES
extra virgin olive oil, lemon and sea salt (LD, LG, V, VG)

SIDE SALAD
mixed leaves, tomato, cucumber, onion house dressing (LD, LG, V, VG)

SALADS

CAESAR SALAD | 21
cos lettuce, bacon, parmesan, boiled egg, croutons, anchovies, caesar dressing (LDO, LGO, VO)

CRISPY BEEF SALAD | 26
marinated crispy beef strips, bean shoots, onion, cherry tomato, pickled cucumber, coriander, mint, mesclun, nam jim dressing, sweet potato crisps

MAPLE GLAZED PUMPKIN SALAD | 24
maple glazed pumpkin, roquette, mixed greens, roasted cashews, cherry tomatoes, feta, spanish onion, balsamic dressing (LDO, LG, V, VGO)

WALLA BOWL | 26
chermoula rubbed chicken skewer, leafy greens, quinoa, red onion, hummus, coconut yoghurt, toasted pita (LD, LGO)

MENU

GRILLS

180G EYE FILLET | 49
120-day grain fed, QLD | LD, LG

250G RUMP | 32
120-day grass fed, QLD | LD, LG

300G RIB FILLET | 52
120-day grain fed, QLD | LD, LG

GRILL INTRO: E.G. all our steaks are served with salad, fries & your choice of sauce.

UPGRADES

Onion Rings 6 | Fried Calamari (LD, LG) 10 | Grilled Prawns (LG) 14.5

SCHNITTYS

PLAIN SCHNITZEL | 20 / 26
gravy, lemon (LD)

WALLABY PARMY | 23 / 33
smokey BBQ sauce, pulled beef, cheese, chicken wing

TRADITIONAL PARMY | 22 / 32
napoli sauce, ham, cheese

MEXICAN PARMY | 23 / 33
napoli, cheese, guacamole, sour cream, salsa

RAILWAY PARMY | 23 / 33
bacon, avocado, hollandaise, mozzarella

DESSERT

CHURROS | 14.5
cinnamon sugar, warm chocolate ganache, salted caramel (V)

WARM CHOCOLATE FONDANT | 14.5
double cream, strawberry compote (V)

WHIPPED STRAWBERRY CHEESECAKE | 14.5
caramelised white chocolate, fresh strawberries, strawberry powder (LG, V)

VEGAN MUD CAKE | 18
berry coulis (LD, V, VG)



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LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** - Vegetarian Option | **VGO** – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

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