

SMALL TASTE

	Mem	Non-Mem
GARLIC BREAD	8	8.50
With parsley, sea salt and cracked pepper		
ADD CHEESE	10.50	11.00

BRUSCHETTA [V]	15	16
Grilled Turkish bread topped with fresh and sun-dried tomatoes, Spanish onion, baby spinach, parmesan cheese, and balsamic glaze		

CHICKEN SATAY [GF]	16	17
Three chicken skewers in a peanut and coriander sauce, with chilli flakes and lemon		

STICKY PORK BELLY BITES [GF]	17	18
Soy sauce, sweet chilli, honey, garlic and ginger dressing, spring onion, toasted sesame seeds		

PAN-FRIED CHICKEN AND MUSHROOM DUMPLINGS	19	20
Six dumplings, with chilli and soy dipping sauce, spring onions, and fried shallots		

ENTRÉE

	Mem	Non-Mem
SOUP OF THE DAY	11	12
Served with garlic bread		

CLASSIC CAESAR SALAD [GF*]	18	20
Crisp cos lettuce, tossed with crispy bacon, croutons, anchovies, soft boil egg, and Caesar dressing		
ADD CHICKEN	+4.00	

THAI BEEF SALAD [GF][V*]	24	26
Marinated beef tossed with mixed salad leaves, cucumber, cherry tomatoes, roasted peanuts, sesame seeds, and a chilli and coriander dressing. Topped with crispy rice noodles		

KARAAGE CHICKEN [GF][V*]	22	24
Japanese fried chicken, with young potatoes, cherry tomatoes, onion, cucumber, pickled daikon and ginger, mixed salad leaves, roasted peanuts, fried shallot, and wasabi mayo		

LEMON PEPPER CALAMARI [GF]	20	22
Served with fresh garden salad, squid ink garlic aioli, and a lemon wedge		



101 CHURCH

MENU

OPEN
SEVEN
DAYS

MAINS

	Mem	Non-Mem
LAMB SOUVLAKI	36	38
Grilled pita bread, cherry tomatoes, cucumber, Spanish onion, kalamata olives, Persian feta, tzatziki		

FREE-RANGE CHICKEN BREAST [GF]	33	35
Stuffed with cream cheese, garlic butter, sun-dried tomatoes, and baby spinach. Served with baked potato fondant, young carrots, seasonal greens, and topped with a white wine, garlic cream reduction		

SKIN ON BABY RED SNAPPER FILLET [GF]	33	35
Oven roasted and served with garlic and mustard kipfler potatoes, market vegetables, and a red pepper essence, mango and blueberry salsa		

TWICE COOKED PORK BELLY [GF]	32	34
Served with glazed heirloom carrots, creamy mash potato, carrot puree, seasonal greens, spiced apple sauce, and a port wine reduction		

LEMON AND HERB LAMB CUTLETS [GF]	36	38
Served with roasted young carrots, steamed greens, creamy potato mash, cauliflower and truffle puree, and a port wine reduction		

BEEF BURGER	22	24
Brioche bun topped with an Angus beef patty, crispy bacon, American cheese, egg, cos lettuce, tomato, beetroot, Spanish onion, and homemade relish. Served with chips		

FAVORITES

	Mem	Non-Mem
BATTERED FLAT HEAD FILLET	26	28
Served with chips, house garden salad, tartare sauce, and lemon wedge		

CHICKEN PARMIGIANA	28	30
Chicken schnitzel topped with tomato Napoli sauce, ham, and mozzarella cheese. Served with chips and house garden salad		

CHICKEN SCHNITZEL	26	28
Served with chips, house garden salad, lemon wedge, and gravy		

RIBS AND WINGS [GF]	34	36
BBQ pork ribs and bourbon chicken wings, with a smoky BBQ sauce. Served with chips and house garden salad		

PEPPERONI AND CHORIZO PIZZA	24	26
Topped with prosciutto, roasted peppers, Spanish onion, basil, tomato Napoli, and mozzarella cheese		

SIDES

CHIPS	8.50
with garlic aioli	

POTATO WEDGES	10
with sweet chilli and sour cream	

STEAMED VEGETABLES [GF]	7
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MASH POTATO [GF]	6
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GRILL

	Mem	Non-Mem
300G SCOTCH FILLET	44	46
300G PORTERHOUSE STEAK	45	47
200G ATLANTIC SALMON	34	36

CHOICE OF SIDE		
Mash potato, chips, fresh garden salad, steamed vegetables		

CHOICE OF SAUCE		
Creamy mushroom sauce, peppercorn gravy, gravy, garlic butter		
EXTRA SAUCE	3.00	

PANS

	Mem	Non-Mem
SWEET POTATO GNOCCHI [V]	25	27
Tossed with sun-dried tomatoes, baby spinach, olives, garlic, onion, white wine, fresh herbs, truffle salsa, Persian feta, and roasted walnuts		

GARLIC PRAWN SPAGHETTI	30	32
Fresh pasta tossed with garlic prawns, spring onion, white wine cream reduction, and aged parmesan cheese		

SZECHUAN PRAWN AND PORK BELLY STIR-FRY [V*]	30	32
Wok-fried organic udon noodles tossed with Asian vegetables, ginger, garlic, chilli flakes, tamari soy sauce, and bean shoots. Served with prawn crackers		

CHICKEN AND CHORIZO RISOTTO [GF][V*]	26	28
With Swiss brown mushrooms, sun-dried tomatoes, baby spinach, aged parmesan, asparagus, and fresh herbs		

NASI-GORENG [GF][V*][VE*]	30	32
BBQ pork, chicken, and prawn fried rice, with bok choy, ginger, garlic, chilli, fried egg, bean shoots, and crispy shallots. Served with prawn crackers		

[GF] GLUTEN FREE **[VE]** VEGAN

[V] VEGETARIAN

[*] CAN BE ACCOMMODATED

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