



Here at Wyuna we're all about food for friends! We'd love for you to share and get stuck into it with each other. Our menu is share plate style, so for two people we'd recommend 3 or so small plates to put on the table. But you just do you!

FEED ME!

**A selection of the chefs most popular dishes
(this is a crowd favourite)**

Share Plates

\$45 pp min 2 people

La Madre Rosemary Focaccia, served warm with trio of dips (V) – 16

La Tortilleria corn chips, served with guacamole and pico de gallo (Veg, GF) – 9.5

Native spiced pumpkin croquettes, Meredith goats cheese and pumpkin puree (3pc) (V) – 18

Middle Eastern falafels, toasted cumin labneh, dukkah, fresh herbs (GF, V, Veg option) (3pc) – 16.5

Dukkah style popcorn cauliflower with harissa hummus and micro greens (Veg, GF) – 16

Fried Calamari, fresh dill salt, leafed greens, buttermilk dressing, roasted green chili tartare (GF) – 20

Beef Cheek flatbread, hoisin base, braised onion, roast capsicum, rocket, Meredith goats cheese – 16.5

Sticky sweet soy + chili chicken wings with a pickled vegetable and Asian herb salad – 16.5

Beer battered fish tacos, purple slaw, pico de gallo, siracha crema, guac, coriander, tortilla (2pc) – 15

Mini beer battered fish + chips, roasted green chili tartare, lemon, house salad – 20

Smashed cheeseburger sliders, American cheddar, ketchup, mustard, Westmont pickles, onion (2pc) – 16.5

Shoestring Fries with rosemary salt (Veg, GF) – 9.5

Something Cheeky

Warm chocolate brownie, chocolate sauce, served with vanilla ice cream – 14.5

Belgium waffle served warm, maple syrup, vanilla ice cream, fresh berries – 12.5

Veg	Vegan
V	Vegetarian
GF	Gluten free ingredients, (Fryer is not Gluten free)

Note: every precaution is taken to cater for allergies, however, we cannot guarantee any meal is 100% free from a particular ingredient if it is used in our kitchen. Please inform staff of the severity of allergies and note that in general we recommend allergy sufferers not to eat anything prepared in our kitchen if the ingredient is used on our premises.

Please scan the QR code and fill in your details to check-in so we can alert you in the case of exposure to Covid-19.





Beverages

White Wine

- Mt Duneed Estate Sparkling (Geelong VIC) — 9.5/38
- Tipping Point Prosecco (Otway Hinterlands VIC) — 11/45
- Madame Coco Sparkling Brut (France) — 48
- Mt Duneed Estate Sauvignon Blanc (Geelong VIC) — 9.5/38
- Kiwi Estate Sauvignon Blanc (Marlborough NZ) — 11/45
- Bleeding Hearts Chardonnay (Lime Stone Coast SA) — 9.5/40
- Kirlie Chardonnay (Surf Coast VIC) — 45
- Brown Magpie Pinot Gris (Modewarre VIC) — 13/50
- Kirlie Pinot Grigio (Surf Coast VIC) - 47
- Wine By Sam Riesling (Strathbogie VIC) — 11.5/45
- Mt Duneed Rosé (Geelong VIC) — 11/45
- Brown Magpie Rose (Modewarre VIC) — 52

Red Wine

- Mt Duneed Estate Shiraz (Geelong VIC) — 9/38
- Brown Magpie Shiraz (Modewarre VIC) — 55
- Mt Duneed Estate Pinot Noir (Geelong VIC) — 9/38
- Kirlie Pinot Noir (Surf Coast VIC) - 48
- Brown Magpie Pinot Noir (Modewarre VIC) — 52
- Hirsch Hill Cabernet Sauvignon (Yarra Valley VIC) — 50

Beers on Tap (Schooners)

- Furphy Refreshing Ale — 9.5
- Little Creatures Pacific Ale — 9.5
- Panhead Quickchange XPA — 9.5
- James Squire Ginger Beer — 11.5

Cans & Bottles

- Reginald IPA (Blackmans Brewery) — 10
- Addis Pale Ale (Bells Beach Brewery) — 9
- Hells Bells XPA (Bells Beach Brewery) — 9
- Sea Cider - Apple (Bells Beach Brewery) — 9
- Piney Limey Fizzer - Seltzer (Moon Dog) — 10
- Tropical Crush Fizzer - Seltzer (Moon Dog) — 10
- Corona — 8.5
- Cascade Light — 5.5
- Hahn Ultra Crisp Lager (Gluten Free) — 10
- Heineken Zero (Non-alcoholic) — 8

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