



# WILPENA POUND RESORT

Open Daily

Lunch 12:00pm to 2:00pm | Dinner 5:30pm to 8:30pm

## ENTREES

### Smoked Emu Bruschetta \$15

Smoked Emu Bruschetta with a wattle seed balsamic reduction.

### Lemon Myrtle & Chilli Chargrilled Squid E \$15, M \$28

With a warm cannellini bean, caper, cherry tomato, spanish onion and rocket salad topped with our house pomegranate dressing. (DF)

### Pulled Pork Sliders \$14

Served on a chargrilled brioche bun with apple and radish pickled slaw and sesame mayo. (GF)

### Chicken Liver Parfait ♥ \$12

With a Quandong and red onion relish served with toasted sour dough and a light salad.

### Lamb Koftas ♥ \$12

Lamb Koftas with mountain pepper, chickpeas and a yoghurt dressing.

## CLASSICS

### Beer Battered Flathead \$27

Served with chips, salad and tartare sauce.

### Angus Beef Burger \$25

With egg, bacon, cheddar cheese, lettuce, tomato and beetroot served in a brioche bun with chips. (GF | DF)

### Peri Peri Chicken Burger \$25

With cucumber, spanish onion, rocket, mint yoghurt served in a brioche bun with chips. (GF | DF)

### Chicken Schnitzel \$25

With light salad and chips and your choice of sauces: Gravy | Pepper | Mushroom

### Chicken Parmigiana \$28

With light salad and chips.

### Roasted Vegetable Burger \$22

A roasted stack of pumpkin, capsicum, mushrooms, and sweet potato with red onion, lettuce, tomato chutney and mayonnaise served in a brioche bun with chips. (V | GF | DF)

## SIGNATURE

### Seared Barramundi ♥ \$38

With a spinach puree, roasted new potatoes and native mint cous cous.

### Sumac Lamb Cutlets \$36

Served on a warm pumpkin zucchini, chickpea, feta and rocket salad with pomegranate dressing. (GF | DF)

### Moroccan Lamb Tagine \$24

With cous cous and mint yoghurt. (DF)

### Wattleseed Kangaroo Fillet \$40

With roast garlic and mustard butter served on baby vegetables and roasted new potatoes.

### Garlic and Thyme Scotch Fillet \$40

Chargrilled served on a bed of roast new potatoes, cherry tomatoes, Kalamata olives and spring onion. (GF)

### Pumpkin, Native Mint & Pea Risotto \$22

Finished with parmesan and fresh herbs. (V | GF)

### Vegetarian Tasting Plate ♥ \$25

Mirin pickled vegetables with aniseed myrtle and salt bush served with grilled haloumi, roasted cherry tomatoes, bush dukkah and a macadamia nut salad with wattle seed balsamic reduction.

## SIDES

Garlic & rosemary roasted new potatoes **\$12**

Kale sweet potato & quinoa salad with house pomegranate dressing. **\$12** (GF | DF)

Grilled zesty asparagus, cherry tomatoes and prosciutto. **\$12** (GF | DF)

Wedges with sweet chilli and sour cream. **\$10**

Beer battered chips. **\$10**

♥ Menu items inspired by Indigenous Chef Clayton Donovan



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## Kids Menu

### Kids Meal Pack \$15

**All kids meals include a Juice or Softdrink and Frozen Zooper Dooper Ice Block**

#### MAINS

##### **Succulent Chicken Nuggets \$15**

Deep fried chicken nuggets served with chips & salad.

##### **Kids Fish 'n' Chips \$15**

Mouth watering battered Flathead fillets deep fried until golden brown, served with chips and salad.

##### **Napoletana Pasta \$15**

Classic kids pasta with a tomato napolitana sauce

##### **Chicken Schnitzel \$15**

Kids size chicken schnitzel served with chips and salad

#### KIDS DESSERT

##### **Icecream Sundae \$9**

Vanilla Ice cream with your choice of toppings  
Chocolate, Strawberry, Caramel, Banana, Lime,  
Hundreds & Thousands