

DINNER MENU

ENTRÉE

Garlic bread \$8

Add sweet chilli and cheese \$3
Add bacon and cheese \$4

Calamari \$17

Crusted with salt and pepper served with wombok slaw, lemon myrtle mayo and a side of nam jim sauce.

Crispy pork belly bites \$16

Served with kakadu plum apple relish and crushed peanuts.

Stuffed mushroom (V) \$18

Stuffed with quandongs, eggplant, zucchini and native spices served on a bed of seasoned rocket.

Spicy chicken wings \$14

Crispy fried chicken wings served with spicy siracha mayo.

KIDS

Mac and cheese \$12

Chicken nuggets \$12

Battered fish \$12

Cheese pizza \$12

All served with chips and a side of tomato sauce.

SALADS

Warm kangaroo salad \$30

Marinated Kangaroo fillet served with garden veg, greens, couscous and bush tomato balsamic.

Halloumi and raw paw paw salad (V) \$24

Halloumi cheese, almonds, avocado, salad greens topped with mint and seeded mustard dressing.

SIDES

Duck fat potatoes \$8

Served with lime aioli.

Side salad \$6

Bowl of chips \$8

Bowl of wedges \$12

Served with sweet chilli and sour cream.

Side of veg \$6

Served with a mint dressing and peanuts.

DESSERT

See our chalk board for daily specials.



WILPENA POUND
RESORT

DINNER MENU

FROM THE GRILL CLASSICS

300gm sirloin \$38

Cooked to your liking served with a choice of mash and veg or chips and salad your choice of Jus, lemon herb butter or mushroom sauce.

Add garlic prawns \$8

400gm ribeye \$48

Cooked to your liking served with parsnip puree seasoned veg with a side of pepperberry gravy.

Lamb rack \$42

Roasted lamb topped with toasted wattle seed crumbs served with pumpkin puree, seasoned greens and semi dried tomato pesto.

Crispy skin salmon \$38

Wattle seed coated salmon fillet served with duck fat potatoes, seasoned greens and roasted salt bush cherry tomatoes.

Grilled barramundi \$36

Grilled barramundi coated in wattle seed and peanut panko breadcrumbs served on a bed of beetroot and fetta salsa, seasoned greens and a lime dressing.

Pork belly \$36

Crispy skin pork belly served with mash potato, seasoned greens, sweet sticky glaze and a side of Kakadu plum apple relish.

Kangaroo fillet \$38

Marinated Kangaroo fillet in native spices served with mash potato and veg topped with a house made quandong jus.

Pesto linguine (V) \$28

Homemade rocket pesto, cherry tomatoes, garlic, chilli and spinach.

Chicken carbonara \$30

Roasted chicken breast, onion, bacon, mixed with a creamy bush tomato sauce topped with parmesan cheese and fresh herbs.

Wilpena burger \$26

Local beef patty, cheese, lettuce tomato, pickled burger sauce on a brioche bun with chips.

Fisherman's \$30

Scallops, battered flat head, crumbed prawns and calamari served with chips salad and tartare sauce.

Chicken schnitzel \$28

Crusted with salt bush dukka, served with chips, salad and a wild thyme gravy. add Napoli sauce, ham and cheese, \$5.

Grilled veg burger (V) \$24

Crumbed potato patty, grilled veg, lettuce, tomato, beetroot and pickled mayo served on a brioche bun with chips.

Stuffed chicken breast \$36

Roasted chicken breast stuffed with cream cheese, semi dried tomato, lemon and lime zest served with mash, veg and a bechamel sauce.



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