

Starters & Share

Coconut Chilli Squid /gf 22

Tender squid lightly marinated in coconut and chilli, dusted in lime pepper herb flour, fried until golden. Served with fresh Asian-style noodle salad with herbs and finished with zesty lime mayo.

Vietnamese Honey Mustard Wings /gf 20

Juicy chicken wings infused with lemongrass and chilli dusted with cracked pepper flour tossed in a sticky honey mustard glaze. Served with a crunchy bean sprout slaw for freshness.

Spicy Spanish Potatoes /gf 16

Duck-fat roasted potatoes, crispy on the outside and fluffy inside, seasoned with rosemary salt and served with a rich, smoky chilli tomato dipping sauce.

Chips /gf Large 12 | Half 8

Crispy hot chips, lightly seasoned in herb chicken salt

Loaded Fries /gf 16

Crispy hot chips layered with crispy bacon and a rich blend of melted mozzarella cheese, finished with house sauce

Garlic Bread 10

Toasted baguette topped with garlic butter and baked until crisp.

Add Mozzarella cheese \$2 | Add bacon \$4

Nachos 18

Crunchy corn chips with slow-cooked chilli con carne, melted mozzarella cheese, sour cream, guacamole and fresh salsa.

Hot Pot Mussels /gf 26

Plump, fresh Australian mussels simmered in a white wine and chilli tomato broth. Served with garlic-rubbed sourdough to soak up every last drop.

Roasted Pumpkin /v (no fetta) /gf 12

Oven-roasted pumpkin tossed with baby spinach and crumbled Danish cow's milk feta, finished with a sweet honey balsamic glaze.

Seasonal Vegetables /v /gf 12

A medley of fresh seasonal vegetables, roasted and tossed in olive oil, finished with rosemary sea salt.

WILDWOOD

LUNCH: Monday - Sunday 11:30am - 2:30pm

DINNER: Sunday - Thursday 5:00 - 8:30 / Friday & Saturday 5:00pm - 9:30pm

BREAKFAST SATURDAY & SUNDAY: 8:30am - 11:00am

The Main Event

All mains served with your choice of chips & salad or mash & vegetables

Angus Rump Steak (300g) /gf 40

A hearty cut of Angus rump, char-grilled to your liking classic pub steak.

Chicken Supreme /gf 30

Pan-seared chicken breast topped with a creamy Dijon mustard sauce loaded with mushrooms and crispy bacon.

Scotch Fillet (250g) /gf 42

Premium aged Angus scotch fillet, known for its rich marbling and flavour, grilled just the way you like it.

½ BBQ Piri Piri Chicken /gf 31

Flame-grilled half chicken marinated in bold piri piri spices, smoky, juicy and full of heat.

Pub Classics

Beer Battered Fish 28

Fresh Australian catch of the day coated in a light beer batter and fried until golden and crisp. Served with chips, lemon and tartare.

Chicken Schnitzel 26

250gm chicken breast crumbed in golden panko and crisp fried. Served with chips & salad.

Add a topper \$5:

- BBQ bacon & cheese
- Parmigiana (Ham, cheese & Napoli sauce)
- Spiced Mexican beef & cheese

Bangers & Mash 24

Juicy beef sausages served on creamy truffle mash with sautéed cabbage, mushy peas, crispy onion rings and rich gravy.

Silverside 24

Tender, slow-cooked silverside sliced thick and smothered in creamy white sauce, served with roasted vegetables.



Scan QR Code at Table
or Order at Counter
& Collect Food When Ready

/gf gluten free

/v vegetarian

/dfo dairy free

Signature Dishes

Fish of the Day /gf MP

Grilled fresh caught Australian fish fillet prepared simply — ask our staff for today's selection. Served with chips and salad.

Crumbed Lamb Cutlets (3) 48

Herb-crumbed lamb cutlets fried until golden, served with mash, seasonal vegetables and classic mint jelly.

Carnivore Platter 92

A generous share platter of chef-selected meats, cooked low and slow or grilled, served with dipping sauces and seasonal vegetables.

Seafood Board 115

A deluxe mix of hot and cold seafood, served with chips, fresh salad and a range of dipping sauces — made for sharing.

Salads

Classic Caesar 20

Crisp cos lettuce with crunchy bacon, shaved parmesan and croutons, tossed in a classic Caesar dressing.

Thai Salad 20

Mixed leaves with bean sprouts, cherry tomatoes, cucumber and onion, dressed in a zesty soy, lime, garlic & ginger dressing, topped with crispy noodles.

Salad extras:

Add prawns (4) \$9 | Add beef \$5 | Add chicken \$5
Add bacon \$5 | Add egg \$2 | Add cheese \$2





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Pasta

Seafood Marinara 32

Fresh mixed prawns, mussels and calamari tossed in garlic tomato sauce, served over fettucine pasta.

Beef Ragout 24

Slow-cooked pulled beef in a rich tomato sauce, served over flat pasta sprinkled with parmesan cheese.

Carbonara 22

Crispy bacon tossed through fettuccine in a creamy egg sauce.

Burgers

Big Leagues 28

Double beef patties, melted mozzarella cheese, lettuce, tomato and pickle on a soft potato bun with burger sauce. Served with chips.

Brisket Burger 24

Smoked pulled brisket with caramelised onion, bacon, cheese and BBQ sauce on toasted Turkish bread. Served with chips.

Chicken Banh Mi Burger 25

Lemongrass chicken with pickled slaw, cucumber and spicy mayo on a crispy potato bun. Served with chips.

Veggie Burger **/v** 22

Chickpea and spinach patty with roasted mushroom, fried haloumi and tomato relish on a potato bun. Served with chips.

/gf bun available

+5

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Pizza

Margherita 20

Tomato base with melted mozzarella cheese, cherry tomato and oregano

Meat Lover 24

BBQ base loaded with pepperoni, cabanossi, ground beef, smoked ham, sausage and mozzarella cheese

Tandoori Chicken 24

Tandoori-spiced chicken pieces with cherry tomato, onion and spinach on tomato base, finished with coriander yoghurt

Godfather 26

Tomato base topped with pepperoni, mushroom, olives, anchovies, onion and chilli, finished with shaved parmesan

Vegetarian **/v** 22

Tomato base loaded with capsicum, mushroom, zucchini, pumpkin, spinach, onion, cherry tomato, olives and mozzarella cheese

The Leagues 32

Ground beef, ham, cabanossi, pepperoni, capsicum, onion, olives, pineapple, mushroom and mozzarella cheese, finished with a drizzle of truffle oil

Mariner 28

Tomato base with prawns, cherry tomato and onion, topped with mozzarella cheese

/gf base available

+5

Pub-Style Small Serves

200g Rump & Chips 26

Beer-battered Fish & Chips 22

Sausages & Mash 18

Chicken Tenders & Chips 18

Pasta Carbonara 20

Burger & Chips 18

Sauces & Dressings 2

Gravy, Dianne, Pepper, Mushroom, Hollandaise

Desserts

Banana Split with a Twist **/dfo** 16

Warm banana fritter, creamy vanilla ice cream drizzled with chocolate hot fudge, caramel, crushed nuts and a sprinkle of marshmallows and fresh strawberries.

Poached Pear **/dfo** 13

Pear poached in port wine with cinnamon and star anise, served warm with mascarpone cream.

White Chocolate & Lime Panna Cotta 13

Silky set dessert infused with zesty lime, garnish with white chocolate and berry compote.



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food & beverage prices with
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