

Wisdom

BAR & CAFE

Lunch Menu

Served from 11.30am until 5pm

Soup of the Day

Accompanied with warm bread - \$8.95

Jacket Potato and Bolognese

Idaho potato, topped with bolognese, cheese & sour cream - \$9.95

Jacket Potato with Tuna, Roast Garlic and White Beans

Idaho potato filled with a mix of tuna, roast garlic and white beans folded in a light mayonnaise- \$9.95

Bowl of Prawns - Imported

Half a kilo of unshelled prawns, served with a coriander aioli - \$19.95

Bowl of Mussels - Local

Fresh mussels with warm crusty bread. Please ask the wait person for the sauce of the day - \$19.95

Prawn & Barramundi Fritters - Local & Imported

Spicy prawn & barramundi fritters with marinated cucumber, accompanied by saffron rouille and coriander aioli - \$18.50

Wisdom Boots

2 crispy skinned potato shells with a warm bbq pork belly, onion and mushroom filling topped with melted cheese, small salad and sour cream & chive dip - \$14.50

Trilogy of Dips

Garlic rubbed pita bread served with the chefs 3 dips: - Tuna & white bean, Tzatziki, Hummus - \$14.50

Salt & Pepper Squid - Imported

Home coated calamari served with a small salad accompanied with saffron rouille - \$14.95

Oysters ~ Local

Natural ~ Half a dozen \$16.50

Natural ~ One dozen \$26.50

Rockefeller ~ Half a dozen \$21.50

Rockefeller ~ One dozen \$31.50

Kilpatrick ~ Half a dozen \$21.50

Kilpatrick ~ One dozen \$31.50



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Wisdom Rump Steak Sandwich

100 gram rump steak, cooked to your liking, topped with bacon, cheese and red onion jam, on pane di casa bread with a small serve of beer battered chips - \$12.95

The Wisdom Burger

200 gram beef burger topped with bacon, cheese and bush tomato chutney, in a mesculin filled ciabatta loaf, served with beer battered chips - \$17.50

Wisdom all Day Breakfast

A classic fry-up of bacon, sausage, rosemary roasted roma tomato, field mushroom, hash browns and fried egg served on toasted bread - \$17.95

Beer Battered Barramundi & Chips - Local

Beer battered barramundi fillet served with chips and tartar sauce - \$21.50

Baked Barramundi Fillet - Local

Oven baked skin on barramundi fillet served with crushed chat potatoes, charred roma tomatoes and a lemon cream sauce - \$23.50

Warm Crusty Baguettes

The Classic B.L.T

Chargrilled bacon with sliced tomato and mesculin leaf topped with homemade mayonnaise - \$12.95

Smoked Salmon & Cucumber

Succulent smoked salmon with cucumber ribbons on mesculin leaf served with a zesty lemon & chive sour cream - \$14.50

Wisdom Pita Pizza's

Ham, Cheese & Pineapple Pita Pizza

Pita bread base brushed with bush tomato chutney, topped with shaved ham, fresh pineapple and mozzarella cheese - \$9.95

Margherita with a twist

Pita bread base brushed with bush tomato and pesto chutney, topped with sundried tomatoes, fresh oregano and mozzarella cheese - \$9.95



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Pasta

Mussel, Calamari and Green Pea Spaghetti- Imported

Fresh Tasmanian mussels with calamari and green peas in a saffron cream sauce with fresh herbs and spaghetti served with garlic bread - \$19.95

Spaghetti Bolognese

Spaghetti tossed with a rich bolognese sauce served with garlic bread - \$16.50

Pasta Primavera

A creamy light pasta with a mix of baby green peas, asparagus, snow peas and fresh herbs served with garlic bread - \$17.25

Salads

Lamb Rump Salad

Cold sliced chargrilled lamb rump with market leaves, chargrilled vegetables, marinated red onion, olives, semi dried tomato and feta, tossed in a light lemon dressing - \$21.50

Calamari & Prosciutto Salad - Imported

Marinated calamari tossed in market leaves with crispy prosciutto, cherry tomatoes, cucumber, roasted capsicum with a kaffir lime leaf & lemongrass dressing - \$18.50

Todd's Caesar

Cos lettuce tossed with warmed garlic chicken, bacon, olives, cherry tomato's, croutons and a cold boiled egg - \$19.95

Todd's Vegetarian Caesar

Cos lettuce tossed with avocado, olives, cherry tomato's, croutons and a cold boiled egg - \$16.50

Slow Cooked BBQ Pork Belly Salad

Sliced warm bbq pork belly with pear & gape mesculin salad with sauté kipfler potato's and a cider & blue cheese dressing - \$18.95





Lunch Menu

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From the Chargrill

Petite Eye Fillet ~ 250 gram - \$34.95

Rib Eye Scotch Fillet ~ 500 gram - \$39.95

T-Bone ~ 500 gram - \$37.95

Rump ~ 400 gram - \$31.50

Porterhouse ~ 250 gram - \$28.95

Wisdom Mixed Grill - \$33.95

All Chargrill's are cooked to your liking and served with a fresh market leaf salad & an Idaho potato

Please choose one of the following sauces:~

Green peppercorn & whisky sauce

Red wine jus

Béarnaise sauce

Wild mushroom jus

Bush spiced tomato chutney

Side Orders

Panache of seasonal vegetables - \$7.95

Creamy champ potato - \$7.95

Idaho potato - \$7.50

Beer battered chips with sauce - \$7.95

Beer battered chips with gravy - \$8.95



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Dinner Menu

Served from 5pm until 10pm

Appetizers

Soup of the Day

Accompanied with warm bread - \$8.95

Bowl of Prawns - Imported

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Bowl of Mussels - Local

Fresh mussels with warm crusty bread. Please ask the wait person for the sauce of the day - \$19.95

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Mains

The Wisdom Burger

200 gram beef burger topped with bacon, cheese and bush tomato chutney, in a mesculin filled ciabatta loaf, served with beer battered chips - \$17.50

Vegetarian Lasagne

Pumpkin, zucchini & carrot, layered with a napoli sauce and creamy cheese sauce individually baked and served with a mixed leaf garden salad—\$16.50

Slow Braised Lamb Shank

Individual lamb shank slow cooked in a rich tomato based sauce served with creamy mash potato, hand picked green beans and red wine jus- \$23.50

Chicken Breast Stuffed with Brie and Chorizo

Skin on chicken breast filled with brie and chorizo sausage pieces served on a creamy potato bake with seasonal vegetables and red wine jus - \$25.95

Wisdom's Homemade Beef & Coopers Vintage Ale Pie

Succulent beef pieces slow cooked in a rich coopers vintage ale sauce encased in a short-crust pastry, served with seasonal vegetables - \$22.50

Sausages & Mash

Rich pork sausages on a creamy mashed potato with onion jam and red wine jus - \$15.95

Chargrilled Pork Cutlet

Pork loin cutlet on the bone served on a creamy potato bake, sauté spinach with a red wine jus - \$27.95

Beer Battered Barramundi & Chips - Local

Beer battered barramundi fillets served with chips and tartar sauce - \$21.50

Baked Barramundi Fillet - Local

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Fish of the Day

Please ask your waitperson for the fresh fish dish for the day - \$ P.O.A





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