

THE  **WAYWARD**  
**PIGEON**  
BREW BAR & KITCHEN

**LUNCH** UNTIL 3.30PM

**BRUNCH**

**LOCAL BLUEBERRY AND RICOTTA HOTCAKE** 19  
Cooked to order and served with fresh seasonal fruit, maple syrup, seeds and whipped mascarpone

**EGGS YOUR WAY** 12  
Served on five grain toast with Wayward chutney

**SMASHED AVO** 17  
Served on five grain toast with marinated melody cherry tomatoes, a poached egg, whipped feta and chia seed dukkah

**THE PIGEON BREAKFAST** 22  
Fried chicken, poached eggs, bacon, a garlic and onion potato hash, confit heirloom tomatoes, mini cheese kransky and baked Portobello mushroom

**SIDES**

|                      |   |                 |   |                          |   |
|----------------------|---|-----------------|---|--------------------------|---|
| Extra Piece of Toast | 2 | Whipped Feta    | 4 | Portobello Mushrooms     | 5 |
| Gluten Free Bread    | 2 | Smashed Avocado | 5 | Two Kransky Sausages     | 5 |
| Extra Egg            | 3 | Dry Cured Bacon | 5 | Pecan Smoked King Salmon | 7 |

**SALADS**

**BANG BANG CHICKEN SALAD** GF / DF 18  
Shredded master stock seasoned chicken, pea shoots, coriander, spring onion, daikon and rice noodles with spicy Sichuan and tahini dressing

**SMOKED SALMON SALAD** GF 18  
Smoked salmon with pepperdews, crispy chickpeas, capers, heirloom tomatoes and crispy baby cos leaves with cream cheese aioli

**PASTA** GF AVAILABLE FOR \$2 EXTRA

**SMOKED CHICKEN PAPPARDELLE** 19  
Smoked chicken pappardelle, spinach, ricotta and a creamy herb sauce

**SPAGHETTI AGLIO** ADD CHICKEN 19 | 14  
Fresh spaghetti flavoured with parsley, garlic, chilli and olive oil, finished with parmesan

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**LUNCH**

|   |           |
|---|-----------|
| <b>CHICKEN PHO</b> GF   | <b>18</b> |
| Shredded chicken, shiitake mushroom, fried egg, bean sprouts, green onion, fragrant herbs and rice noodles                                |           |
| <b>SMOKED BEEF SHORT RIB ROTI</b>   | <b>15</b> |
| Slow cooked and tender shredded beef served in a warm roti with creamy horseradish mayo, shredded lettuce, green onion and crispy shallot |           |
| <b>PORK BELLY STEAM BUNS</b> DF   | <b>16</b> |
| Two steamed buns filled with roasted pork belly, hoisin, chilli, cucumber, coriander and crushed peanuts                                  |           |
| <b>FRENCH LENTIL AND BEETROOT RISOTTO</b> GF  | <b>17</b> |
| A rich red risotto with beetroot and apple, summer greens and Grana Opera cheese  |           |

**BURGERS**

|   |           |
|---|-----------|
| <b>CRISPY CHICKEN BURGER</b>  | <b>18</b> |
| Crispy coated chicken breast fillet with bacon, gruyere cheese, iceberg and mayonnaise served with a side of fries                |           |
| <b>CHEESE BURGER</b>  | <b>18</b> |
| Local prime beef pattie, caramelised onion, jack cheese, iceberg, tomato, mustard and Wayward chutney served with a side of fries |           |

**PIZZA \$18**

All pizzas come on an 11 inch base with a tomato and herb sauce and are also available on a **gluten free** base for an extra \$3

|                          |  |
|--------------------------|--|
| <b>PADDY</b>             | Pecan smoked chicken, bacon, tomato, red onion, miso aioli                                   |
| <b>COMMANDO</b>          | Chicken, garlic, basil pesto, baby spinach, mozzarella, parmesan, aioli                      |
| <b>GI JOE</b>            | BBQ beef brisket, bacon, kransky, onion, mozzarella, tomato, hickory BBQ sauce               |
| <b>CHER AMI</b>          | Pepperoni, salami, pepperdews, tomato, basil, cream cheese, mozzarella, red pepper reduction |
| <b>THE MOCKER</b>        | Kogi pork, black sesame, pineapple, mozzarella, sour cream                                   |
| <b>WILLIAM OF ORANGE</b> | Spicy apricot chicken, bacon, tomato, jalapeños, onion, brie sauce                           |
| <b>GUSTAV</b>            | Melody cherry tomatoes, basil, fresh mozzarella, parmesan, aged balsamic (v)                 |
| <b>FLEETWING</b>         | Portobello mushroom, black truffle oil, mozzarella, Kalamata olives, thyme, parmesan (v)     |