

# Wellness Menu

## Starters

**Prawn, Mango & Macadamia Salad (GF/DF) 18**  
Local prawn, mango, macadamia nut, spinach, chilli, red onion, lemon vinaigrette

**Roasted Beetroot, Feta, & Pickled Onion Salad 17 (GF/V/VGA)**  
Roasted beets, marinated Woodside feta, flash pickled onion, radish

## Mains

**Chancellor Poke Bowl 17**  
Edamame, carrot, cucumber, vermicelli, bean shoot, cherry tomato, avocado, sesame & miso dressing

**Add Chicken Satay Skewers (3) 10**

**Add Garlic Prawn Skewers (2) 12**

**Baked Ratatouille (V/VGA/GFA) 29**  
Zucchini, eggplant, tomato, baked with a Provençal sauce, pickled fennel salad, cheesy garlic bread

**Atlantic Salmon Fillet (GF/DF) 36**  
Warm crushed potato, cherry tomato & olive salad, broccolini, pepperonata

## Chancellor Grill (GFA/DFA)

**300G Scotch Fillet (GF) 49**

**250g Wagyu Rump Steak (GF) 36**

**Marinated Lamb Tenderloin (GF) 36**

**Fleurieu Chicken Supreme (GF) 34**

**Kangaroo Loin (GF) 35**

**Grilled Garlic Prawn Skewers (3) (GF) 18**

All served with: Sautéed green vegetables or Garden salad  
Red wine jus (GF/DF)

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE DF - DAIRY FREE  
VA, VGA, GFA, DFA - AVAILABLE WITH MODIFICATION

BISTRO  
*sixty5*

## Sides

**Market Garden Salad (VGA/GFA) 9**  
Cherry tomato, rocket, cucumber, radish, red onion, lemon vinaigrette

**Tzatziki & Pita (V) 9**  
Grilled pita bread with cucumber & garlic yoghurt dip

**Coconut Rice (VG/GF) 7**  
Aromatic rice, kaffir lime, lemongrass, coconut milk

**Side of Greens (VG/GF) 9**  
Chef's selection of sautéed seasonal green vegetables

## Desserts

**Bowl of Fresh Seasonal Fruit (V/VGA) 7**  
Fruit selection changes seasonally

## Drinks

**Arnold Palmer 20**  
Vodka, lemon, ice tea & soda

**Mojito 20**  
White rum, fresh lime, mint & soda

**Pink Gin Fizz 20**  
Pink gin, fresh berries & topped with tonic

**Coconut Highball 20**  
Chivas regal, coconut water, fresh lime, topped with soda water

**Skinny Paloma 20**  
Tequila, fresh lime & grapefruit juice