

# SNACKS

Wickham Hot Chips  
*Salted & aioli*

Sweet Potato Chips  
*Sour cream & garlic shallots*

Loaded Chips  
*Chilli beef, guacamole, sour cream, mozzarella & shallots*

Vegetarian Loaded Chips (V)  
*Guacamole, sour cream, mozzarella & shallots*

Schezwan Squid  
*Lemon & aioli*

Grilled Haloumi Chips  
*Served with pizza bread, salsa verde & lemon*

Fish Tacos Pico de Gallo (3)  
*Tomato, onion, coriander, chilli & lime juice*

Pulled Pork Tacos (3)  
*Tomato, onion, corn, coriander, red onion salsa, chilli & lime juice*

Mexican Nachos (VLG)  
*Salsa, guacamole, sour cream, mozzarella & shallots*  
Add Chilli beef 3.0

Popcorn Chicken  
*Smothered in chipotle mayonnaise with a corn, coriander & red onion salsa*

Crispy Pork Belly  
*Cauliflower puree, soy caramel & pickled cabbage*

# BURGERS

ALL OUR BURGERS & SANDWICHES COME WITH CHIPS & AIOLI

8.9

"The Best" Steak Sandwich  
*Rib Fillet, lettuce, bacon, fried egg, caramelised onion & BBQ sauce*

9.9

Classic Cheese Burger  
*Beef patty, cheese, onion, gherkin, tomato with ketchup & mustard*

13.9

Southern Fried Chicken Burger  
*Chipotle drenched slaw & tomato*

11.9

Pulled Pork Burger  
*BBQ pulled pork, rocket & sour cream topped with battered onion rings*

13.9

Mushroom Burger (V)  
*Mushroom, crispy haloumi, tomato & pesto mayonnaise*

14.9

Wagyu Burger  
*Wagyu beef patty, lettuce, bacon & jack cheese*

14.9

Burger Add Ons  
- Bacon, egg, cheese slice \$2.0 each  
- Fetta, mozzarella \$4.0 each  
- Beef patty, mushroom, haloumi \$5.0 each

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# PIZZAS

Butchers Cut  
*Bacon, ham, salami, onion, mushroom, mozzarella & BBQ sauce*

13.9

Margherita (V)  
*Tomato, mozzarella, oregano & pesto*

14.9

Pumpkin (V)  
*Pumpkin, rocket, goat's cheese & pesto*

14.9

Cajun Chicken  
*Cajun chicken, capsicum, onion, rocket & sour cream*

14.9

Add Extra Topping  
- Bacon, ham, salami, mushrooms, onion, mozzarella, feta, parmesan 2.0 each

- Very low gluten base 2.0

# MAINS

MAINS ABOVE THE LINE SERVED WITH HOUSE SALAD, CHIPS & AIOLI OR STEAMED VEGETABLES

Sirloin Grain Fed (250 G)  
*Served with mushroom sauce*

23.9

Barkers Creek Pork Chop (300 G)  
*Served with apple cider jus*

24.9

Grilled or Battered Fish

19.9

Panko Crumbed Schnitzel

19.9

Chicken Parmigiana  
*Napoli sauce, ham & mozzarella*

22.9

Crumbed Eggplant (V)  
*Topped with parmesan & mozzarella*

17.9

The Wickham Schnitzel  
*Bacon, avocado, camembert topped with hollandaise*

26.9

Cajun Dusted Grilled Barra (VLG)  
*Baby cos, green bean & potato salad with mustard mayonnaise*

19.9

Greek Lamb Salad  
*Braised lamb, cos, baby tomatoes, Kalamata olives, red onion & tzatziki whip*

22.9

Thai Beef Salad  
*Peppered steak, coriander, mint, tomato, cucumber, red onion, glass noodles & lime dressing*

21.9

Caesar Salad  
*Baby cos, crispy bacon, crouton, egg, parmesan & Caesar dressing*

15.9

- Add schezwan squid \$5.0  
- Add grilled chicken \$5.0

Quinoa Salad (VLG) (VNG)  
*Roasted pumpkin, balsamic baked beetroot, smoked almonds & green oil*

15.9

- Add squid \$5.0  
- Add chicken \$5.0

## SHARE PLATE

Grilled Haloumi Chips // Fish Taco //  
Pulled Pork Taco // Schezwan Squid //  
Popcorn Chicken

29.9

(V)=vegetarian (VGN)=vegan (VLG)=very low gluten  
Food Allergies & intolerances: Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers' request will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

# COCKTAILS

## CLASSIC

### Aperol Spritz

Aperol, Prosecco, soda water, orange slice

### Cosmo

Ketel One vodka, Cointreau, lime, cranberry

### Margarita

Herradura Plata, Cointreau, lemon juice, salt

### Long Island Iced Tea

Smirnoff vodka, Tanqueray gin, Bacardi, El Jimador tequila, Cointreau, lime, sugar syrup, coke

### Mojito

Bacardi, lime, sugar syrup, mint, dash of soda

### Bloody Mary

Ketel One vodka, lemon, tabasco, Worcestershire, tomato juice, salt & pepper

### Southside

Tanqueray gin, lime juice, sugar syrup, mint

### Espresso Martini

Ketel One vodka, Kahlua, espresso, sugar syrup

# COCKTAIL JUGS

### Watermelon Chuppa Chup \$20.0

Smirnoff vodka, Chambord, watermelon syrup, lemon juice, lemonade, soda water, watermelon

### Pimms Punch \$20.0

Pimms, lime, mint, strawberries, orange, cucumber, lemonade

### Passionfruit Spritz \$20.0

Smirnoff vodka, vanilla Galliano, passionfruit, lemonade

### Pink Lady \$20.0

Tanqueray gin, Cointreau, lemon juice, lemonade, raspberry cordial

# WINE LIST

## SPARKLING / CHAMPAGNE

		150	BTL
15.0	Syn Chardonnay Pionot Noir <i>Coonawarra, South Australia</i>	\$7.5	\$12.0 \$35.0
	Chandon Brut <i>Various, Australia</i>	\$12.0	\$50.0
16.0	Chandon Rose Brut <i>Various, Australia</i>	\$12.0	\$50.0
16.0	Piper Heidsieck Brut <i>Riems, France</i>	\$18.0	\$80.0
19.0	Bollinger Cuvee Brut <i>Ay, France</i>		\$99.0

## WHITE WINE

		150	250	BTL
16.0	Robinson Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$7.5	\$12.0	\$35.0
	Villa Maria Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$8.5	\$13.0	\$40.0
18.0	Rock Paper Scissors Moscato <i>South Eastern Australia</i>	\$7.5	\$12.0	\$35.0
16.0	Portone Pinot Grigio <i>Veneto, Italy</i>	\$7.5	\$12.0	\$35.0
	Villa Maria Pinot Gris <i>Marlborough, New Zealand</i>	\$8.5	\$13.0	\$40.0
18.0	Henschke "Peggy's Hill" Riesling <i>Eden Valley, South Australia</i>	\$9.0	\$15.0	\$45.0

## ROSE

		150	250	BTL
	Portone Pinot Grigio Rose <i>Veneto, Italy</i>	\$7.5	\$12.0	\$35.0
	Villa Maria Rose <i>Marlborough, New Zealand</i>	\$8.5	\$13.0	\$40.0
	Oyster Bay Rose <i>Marlborough, New Zealand</i>	\$8.5	\$13.0	\$40.0

## RED WINE

		150	250	BTL
	Pensilva Estate Shiraz <i>McLaren Vale, South Australia</i>	\$7.5	\$12.0	\$35.0
	Rymill "The Yearling" Shiraz <i>Coonawarra, South Australia</i>	\$8.5	\$13.0	\$40.0
	Oyster Bay Pinot Noir <i>Marlborough, New Zealand</i>	\$8.5	\$13.0	\$40.0
	Rymill "The Yearling" Cabernet Sauvignon <i>Coonawarra, south Australia</i>	\$9.0	\$15.0	\$45.0
	Villa Maria 100% Organic Merlot <i>Marlborough, New Zealand</i>	\$8.5	\$13.0	\$40.0
	Tenet Estate Merlot <i>Barossa Valley, South Australia</i>	\$8.5	\$13.0	\$40.0
	Henschke "Henry's Seven" Shiraz <i>Barossa Valley, South Australia</i>			\$49.0

# ORDER AT BAR MENU

## KITCHEN OPENING TIMES

Monday - Thursday  
11:30am - 2:30pm  
5:00pm - 9:00pm

Friday - Sunday  
11:30am - 9:00pm

## FUNCTIONS ENQUIRIES

functions@thewickham.com.au

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