The Wild Goat

ENTRÉE

- Garlic Bread **6**
- Cheesy Garlic Bread **7**
- Chilli Cheese Bread **7**
- Homemade Spring Rolls (4) with Three Treasure Sauce (Chicken or Vegetable) **10** Main (6) **15 (Veg)**
- Homemade Soup of the Day w Garlic Bread **10**

BURGERS *(all patties house-made)*

- Beef Burger **14**
- Chicken Burger **15**
- Works Burger **16**
- Veggie Burger **14 (Veg)**

WRAPS

- Smoked Salmon w Capers, Cream Cheese & Salad **15**
- Chicken Schnitzel Wrap **14**
- Vegetarian Wrap **13 (Veg)**

MAINS

<u>Vegetarian</u>
- Vegetarian Lasagne **16 (Veg)**
- Vegetarian Spring Rolls, Entree **10** Main **15 (Veg)**
- Vegan Curry w Pappadums & Rice **16 (GF) (Veg) (V)**
- Soup of the Day with Garlic Bread **10**

<u>Chicken</u>
- Chicken Schnitzel w Chilli Mango or Gravy **18**
- Chicken Parmigiana **20**

<u>Beef</u>
- Beef Schnitzel w Gravy **20**
- Homemade Beef Lasagne **16**
- Ocean & Earth (Steak of the Day with Prawns, Squid & Garlic Cream White Wine Sauce) **28 (GF)**
- Steak of the Day **22 (GF)**

<u>Seafood</u>
- Fish of the Day (Beer Battered w Homemade Tartare Sauce) **18**
- Grilled Fish of the Day w Lemon Caper Butter **22 (GF)**

<u>*CURRY*</u>
- Curry of the Day w Rice & Pappadums **17 (GF**)

Meals served with Chips and Salad OR Mash and Seasonal Vegetables

Sauces available:

Mushroom Gravy **2**
Dianne **2**
Pepper **2**
Garlic Cream Prawns **6**

SUNDAY ROAST

- Succulent Roast of the Day w Baked Vegetables and Gravy **15 (GF)**

KIDS MEALS - All 8

- Lasagne (Vegetarian or Beef) **(Veg)**
- Fish and Chips
- Chicken Nuggets and Chips
- Bangers and Mash
- Spaghetti
- Mac and Cheese **(Veg)**

All kids meals come with ice cream and topping

DESSERTS

- See our daily dessert specials

Additional specials displayed on the blackboard.

We pride ourselves on serving quality meals using fresh produce. All our sauces are house-made.

The Wild Goat is part of a unique learning program delivered by Running Wild… Youth Conservation Culture Inc. Trainees are undertaking a Certificate I in Hospitality and the majority of their learning is 'hands on' in the bistro. Sometimes we can make mistakes when we learn so please be patient and give us the opportunity to get it right.

As a customer, you are involved in the learning process and we appreciate your support and encouragement of our trainees. We are keen to hear your feedback. If you have any concerns or complaints to raise, please ask for the Chef on shift.

This training program is proudly funded and supported by the Queensland Government through its Skilling Queenslanders for Work initiative.

RUNNING WILD
YOUTH CONSERVATION CULTURE INC.