

WOW Express Menu

TWO COURSES \$59 / THREE COURSES \$72

ENTREES

fried salt and pepper calamari | chopped greek salad | aioli | lemon

contains gluten, wheat, molluscs, milk, egg, alliums

sweetcorn and bacon chowder | virgin olive oil | parmesan shortbread

contains gluten, wheat, milk, alliums

smoked salmon sourdough bruschetta | avocado cream | wild rocket | capers

contains gluten, wheat, fish, milk, sulphites

vegan mushroom and water chestnut dumplings | cabbage | sesame praline

contains gluten, wheat, sesame, soy, sulphites, alliums

MAINS

roasted chicken thigh | gnocchi alfredo | bacon gremolata | asparagus

contains milk, sulphites, alliums

beer battered hoki | kale | edamame | green beans | lemon | roasted sesame dressing

contains gluten, wheat, barley, sulphites, sesame soy

smoked brisket vol-au-vent | carrot purée | broccolini | truffle oil | brisket gravy

contains gluten wheat, milk, egg, alliums

crumbed vegan 'chicken' | kale | edamame | green beans | roasted sesame dressing

contains gluten, wheat, sesame, soy, alliums

DESSERTS

rose panna cotta | meringue | preserved peach and lychee | raspberry sauce

contains milk, egg

lemon sponge roll | strawberries and cream | passionfruit sauce | white chocolate

contains gluten, wheat, soy, egg, milk

chocolate tart | smoked chocolate mousse | chantilly mascarpone | caramel corn

contains gluten wheat, milk, egg, soy

vegan rosewater and coconut rice | preserved peach and lychee | raspberry sauce

contains na

Allergens that are underlined can have the allergen removed or substituted, however please be aware we cannot guarantee our dishes are allergen free