



THE  
**WITHERS**  
Eatery

*Your local eatery*

 *Vittoria*<sup>®</sup>  
Coffee

Please advise our staff of any food intolerance or allergies upon ordering.  
Some dishes may be made vegan upon request.  
10% surcharge applies on Sundays & public holidays.  
All credit and debit card incur 1.65% surcharge, AMEX 2%

## BREADS

<b>FOCACCIA</b>	10
w/ salt & olive oil (add San Danielle prosciutto +8)	
<b>PUFF BREAD</b>	12
Woodfire pizza bread served w/ olive oil, salt flakes and herbs	
<b>PUGLIA BREAD</b>	16
Woodfire folded bread w/ truffle pesto, mozzarella cheese, spicy pork nduja salmi, oregano	
<b>ZAATAR BREAD</b>	15
Woodfire folded bread w/ Fiore di late cheese, olive oil, zaatar	
<b>PESTO AND PISTACHIO BREAD</b>	18
Woodfire basil pesto base w/ mozzarella cheese and San Danielle prosciutto, pistachio (contain nuts)	
<b>BUGATTI BREAD</b>	15
w/ jalapenos, mozzarella, herbs, chili oil	
<b>GARLIC CRUST</b>	18
Woodfire pizza bread cooked w/ garlic and herbs served w/ garlic aioli, sumac	
<b>CHILLI CRUST</b>	18
Woodfire pizza bread cooked w/ chili garlic paste served w/ garlic aioli, sumac	
<b>BRUSCHETTA CRUST</b>	20
Woodfire pizza bread cooked w/ garlic herbs served w/ tomato bruschetta mix	
<b>PROSCIUTTO BURRATA</b>	28
Fresh burrata w/ San Danielle prosciutto, olive oil, balsamic glaze and woodfire puff bread	
<b>MARINATED OLIVES</b>	11
Mix olives (add puff bread +9)	
<b>ANTIPASTO (FOR 2)</b>	42
Hot sopressa Hot salami, San Danielle prosciutto, cheesy meatball, olives, rocket, marinated capsicum, parmesan and burrata cheese served w/ woodfire puff bread	

## SIDES

<b>PROSCIUTTO</b>	8
<b>HOT SOPRESSA</b>	6
<b>ROSEMARY FETTA</b>	4
<b>BURRATA</b>	8
<b>HOMEMADE MEATBALLS (2PCS)</b>	6
<b>MASH POTATOES</b>	8
<b>SEASONAL VEG</b>	10
<b>MUSHROOMS</b>	5
<b>HUMMUS</b>	5
<b>GARLIC DIP</b>	5

## PLATES

<b>CALAMARI</b>	22
w/ aioli, fresh chili, shallots, sumac	
<b>CHICKEN SLIDERS</b>	20
Soft, juicy poached chicken folded with a light tomato ketchup with three mini brioche buns	
<b>EATERY'S WINGS</b>	21
Boneless chicken breast coated w/ hot wing sauce served w/ aioli and finished w/ sesame seeds and honey	
<b>CHEESEBURGER SPRING ROLLS (4)</b>	20
Fried cheesy beef spring rolls served with aioli and herbs	
<b>SIZZLING HALLOUMI</b>	20
w/ herbs, pistachio, pomegranate and balsamic glaze, sumac	
<b>CHEESY MEATBALLS (4)</b>	20
Homemade meatballs served w/ napolitana sauce, melted Fiore di latte & parmesan	
<b>ARANCINI BALLS (4)</b>	18
Crispy on the outside & creamy on the inside, filled w/ a savory blend of truffle paste, mozzarella, Parmesan, mushrooms, peas, & Fresh parsley. Served w/ a side of white creamy sauce w/ pine nuts	
<b>HUMMUS WITH MEAT</b>	18
Creamy, velvety hummus topped w/ savory, spiced minced beef, offering a perfect balance of Flavors. Garnished w/ fresh herbs and a drizzle of olive oil for a deliciously satisfying dish add puff bread \$9	
<b>BEEF NACHOS</b>	20
Homemade beef bolognese, corn, jalapenos, melted cheese, sour cream, fresh avocado, shallots, tomato basil salsa	
<b>PRAWN TACOS (2)</b>	22
Lightly battered prawns tucked into a warm tortilla, topped with crisp slaw, zesty lime and coriander sauce. Light, punchy, and ridiculously moreish.	
<b>FISH TACOS (2)</b>	22
Crispy deep-fried fish, cabbage coleslaw, corn salsa, topped w/ pink taco sauce, fresh coriander	
<b>POPCORN PRAWNS</b>	21
Lightly battered prawns, sumac, mixed herbs, lemon zest sauce, served w/ aioli sauce	

## SALADS

<b>SALMON SALAD</b>	25
Grilled salmon, mixed lettuce, radish, mint, cucumber, orange, red onion, pomegranate, almonds, parsley, fennel, w/ labneh dill yogurt dressing	
<b>LAMB SALAD</b>	25
Grilled lamb back strips, mixed lettuce, onions, mint, feta cheese, honey glazed carrot, tomato, cucumber, almond, dried fig, w/ tahini lemon dressing	
<b>CHICKEN SALAD</b>	25
Marinated chicken, linseed, quinoa, Spanish onions, pickled carrots, kale, capsicum, mint, tomato, mixed leaves, fried pita bread, almond, sunflower seeds w/ lemon dressing	
<b>HALLOUMI SALAD</b>	23
Halloumi, baby spinach, brown rice, quinoa, avocado, onion, sunflower seeds w/ lemon dressing	
<b>PRAWN PUMPKIN FETA SALAD</b>	25
Baby spinach, honey roasted pumpkin, kale, basil leaves, dried cranberries, rosemary feta cheese, honey, roasted pumpkin seeds w/ harissa mayo dressing	
<b>FALAFEL BOWL</b>	25
A gluten-free and vegan delight, this bowl features crispy falafel, creamy beetroot hummus, fried chickpeas, quinoa and fresh veggies like cucumber, cherry tomato, and Spanish Onion. Topped with tangy turnip pickle, creamy avocado, fresh mint, and a drizzle of rich tahini sauce	
<b>POKE BOWL</b>	25
Fresh salmon, avocado, pickles, carrot, pickle onion, corn, radish, kale, cucumber, cabbage, wasabi beans, wakame, white sesame seeds, spring onion, ponzu dressing, brown rice.	
<b>SIDE SALAD</b>	10
Mixed leaves, cucumber, onion, tomato w/ lemon dressing	

## BURGERS & WRAP

served w/ fries

<b>CHICKEN WRAP</b>	24
Marinated chicken, melted cheese, pickled turnip, pickled green chili, super crunch fries, parsley, tomato, w/ garlic mayo	
<b>SHAWARMA WRAP</b>	24
Mediterranean spiced beef, cheese, tomato, lettuce, hot chili sauce, homemade tahini sauce	
<b>FALAFEL WRAP</b>	24
Crispy, golden falafel wrapped in soft pita with fresh butter lettuce, juicy tomatoes, fragrant parsley, and tangy pickles. Drizzled with creamy tahini sauce and served with a side of crispy chips for the perfect, flavorful bite	
<b>STEAK SANDWICH FOCACCIA</b>	27
Beef fillet, American cheddar, caramelized onion, tomato, lettuce, beetroot, relish, pickled mayo (wrap optional)	
<b>FISH BURGER</b>	26
Marinated and crumbed Basa fillet served w/ lettuce cocktail sauce and chips	
<b>IN &amp; OUT BURGER</b>	28
Wagyu beef patty, marinated chicken, hickory bacon lettuce, tomato, melted cheese, onion, cocktail sauce	
<b>CLASSIC CHEESEBURGER</b>	24
Wagyu beef patty, pickles, mustard sauce, onion, American jack cheese, tomato sauce	
<b>SMASHED BEEF PANCAKE BURGER</b>	29
Two wagyu beef patties, tomato, butter lettuce, caramelised onion, jalapenos, secret sauce, high melt cheese, maple syrup	
<b>CHICKEN BURGER</b>	25
Fried chili chicken, butter lettuce, Spanish onion, fresh tomato, high melt cheese, chili mayo	
<b>HALLOUMI BURGER</b>	23
A grilled halloumi served on a soft bun with tangy chili jam, fresh tomato, crunchy onion, and crisp butter lettuce. A deliciously savory and slightly spicy vegetarian twist on a classic burger. (Served with chili fries)	

# MAINS

<b>PORK BABY BACK RIBS</b>	<b>38</b>
Caramelized BBQ ribs w/ homemade rosemary BBQ sauce served w/ chips	
<b>CHICKEN INVERNO</b>	<b>32</b>
Grilled chicken w/ sauteed prawns, shallots cooked in homemade pink sauce served w/ seasonal vegetables	
<b>CHICKEN SCHNITZEL</b>	<b>32</b>
Crumbed chicken breast w/ side salad, fries and aioli	
<b>CHICKEN BOSCAIOLA</b>	<b>32</b>
Grilled chicken, bacon, mushrooms, onions, creamy sauce, shallots, served w/ seasonal vegetables	
<b>CHICKEN PARMI</b>	<b>32</b>
Tender chicken breast coated in a golden blend of crispy breadcrumbs & parmesan. Topped w/ a rich tomato sauce & smothered in melted mozzarella, served w/ fries	
<b>STEAK N CHIPS</b>	<b>26</b>
Sliced beef tenderloin served w/ chips & aioli (mushroom sauce + 5)	
<b>RIB-EYE</b>	<b>55</b>
280g Mb+ rib eye cooked medium, served w/ olive oil roasted Veggies and paprika seasoned potatoes and mushroom sauce Add Potato mash or side salad +7	
<b>LAMB BOWL</b>	<b>32</b>
Tender lamb simmered in a rich, aromatic curry sauce served with steam rice and broccoli, fresh herbs for perfect comfort-meets fresh balance	
<b>CHICKEN SKEWERS</b>	<b>34</b>
Marinated chicken breast served w/ flatbread, salad and fries' w/ garlic dip (contain nuts)	
<b>GRAHAM 'S POT</b>	<b>34</b>
Grilled chorizo sausage and prawns sautéed with onions, garlic, and aromatic spices, simmered in a rich Napoli sauce served with focaccia	
<b>LAMB SKEWERS</b>	<b>35</b>
Marinated lamb back strips, flatbread, salad, fries, homemade hummus	
<b>LAMB SHANK</b>	<b>38</b>
Tender lamb shank, slowly braised with garlic, rosemary, thyme, and onion, creating a rich, melt-in-your-mouth experience. Served alongside creamy mashed potatoes and drizzled with a luscious red wine jus and carrots	

<b>LAMB CUTLETS (4 pc)</b>	<b>45</b>
Seasoned with dukkah spice, served w/mashed potato and steamed broccoli	
<b>MEDINA PLATE</b>	<b>40</b>
A vibrant and hearty bowl featuring creamy hummus, tangy pickles, crispy crumbled fried eggplant, and grilled halloumi. Topped with succulent chicken and tender lamb, served alongside warm pita bread for a deliciously satisfying, Mediterranean inspired feast (add chips +\$5)	

# SEAFOOD

<b>GARLIC PRAWNS</b>	<b>25</b>
Creamy sauce, chili, garlic, parmesan, organic sourdough (optional to change to red sauce)	
<b>FISH AND CHIPS</b>	<b>32</b>
Lightly battered flathead fillet, fries, salad, tartar sauce	
<b>PRAWN SKEWERS</b>	<b>32</b>
Marinated w/ lime juice, dry mixed herbs served w/ fries, lime mayo, salad	
<b>SEAFOOD HOT POT</b>	<b>40</b>
Prawns, calamari, mussels, scallops, slow cooked napolitana sauce & organic sourdough (chili optional)	
<b>BARRAMUNDI</b>	<b>32</b>
Pan fried barramundi served w/ creamy homemade dill sauce and farm fresh salad w/ dates, quinoa and lemon dressing	
<b>MUSSEL HOT POT</b>	<b>32</b>
Napolitana sauce w/ Italian pork sausages, mussels and chili served w/ organic sourdough	
<b>GRILLED SALMON</b>	<b>32</b>
Succulent grilled salmon paired with broccolini and vibrant cherry tomatoes. Served with creamy lime risotto alongside a smooth Beetroot puree for a dish that combines fresh, seasonal flavors with a rich, savory finish	

## FRIES

<b>FRIES</b> Served w/ tomato sauce	10
<b>CHILLI FRIES</b> Tossed w/ chilli crush dry mix served w/ chilli mayo	12
<b>SWEET POTATO FRIES</b> Served w/ aioli and marinated fetta cheese	16
<b>LOADED FRIES</b> Avocado, capsicum, tomato, spring onion, sour cream, bacon & melted cheese	17
<b>CHICKEN LOADED FRIES</b> Grilled seasoned chicken, tomato basil salsa, avocado, sour cream, shallots, pickled onions, jalapeños, melted cheese	19
<b>LAMBO FRIES</b> Slow cooked marinated lamb shoulder, corn salsa, capsicum, spring onion, avocado, sour cream, aioli sauce, melted cheese, topped w/ spanish onion	21

## KIDS MENU

KIDS MARGHERITA	15
KIDS HAM & PINEAPPLE	15
KIDS HAM & CHEESE CALZONE	15
KIDS SPAGHETTI BOLOGNAISE	15
KIDS RIGATONI NAPOLI	15
KIDS CHEESE BURGER	15
KIDS CHICKEN SCHNITZEL	15
KIDS NUGGETS & CHIPS	12
KIDS CALAMARI & CHIPS	15
KIDS FISH & CHIPS	15



# WOODFIRE PIZZAS

GF PIZZA BASE +4  
VEGAN CHEESE +4

<b>MARGHERITA</b>	21	<b>NAPOLITANA</b>	24
Napolitana sauce, Fiore di latte, basil (make it vegan +4)		Anchovies, olives, chili, basil, mozzarella cheese, Napolitana sauce	
<b>FOUR CHEESE</b>	25	<b>BBQ CHICKEN</b>	25
Fiore di latte, scamorza, gorgonzola, parmesan, basil		Mushrooms, onion, chicken, BBQ sugo, mozzarella cheese	
<b>AJ SPECIAL</b>	25	<b>BBQ CARNE</b>	26
Truffle pesto base w/ Fiore di latte, mushroom, double smoke ham		Ham, Hot salami, Italian sausages, bacon, mozzarella cheese, BBQ sugo	
<b>HONEY INFERNO</b>	22	<b>AZZURRI</b>	24
Garlic base with parmesan, blue cheese, mozzarella cheese, hot salami, basil and topped w/ hot honey		Eggplant, chili, ricotta cheese, Napolitana sauce, mozzarella cheese, cherry tomato	
<b>TARTUFFO</b>	24	<b>PRAWN PIZZA</b>	26
Cheesy truffle base, mushrooms, gorgonzola, truffle pecorino (add sausage +4)		Garlic, spinach, tomato, mozzarella cheese, Parsley (make it hot)	
<b>VEGGIE</b>	24	<b>MARINARA</b>	24
Napolitana sauce, onion, olives, artichoke, eggplant, capsicum, mozzarella cheese (add mushroom +2)		Marinara sauce, mozzarella cheese, prawn, parsley	
<b>VEGAN PIZZA</b>	24	<b>BELLA CIAO</b>	26
Homemade Napoli sauce, vegan cheese, mushrooms, kalamata olives, marinated capsicum		Prawns, chorizo, fresh basil, Napolitana sauce, mozzarella cheese	
<b>PROSCIUTTO</b>	27	<b>CALZONE</b>	22
Rocket, prosciutto, parmesan, Napolitana sauce, mozzarella cheese		Hot salami, ricotta cheese, olives, mozzarella cheese, Napolitana sauce, parmesan	
<b>CAPRICIOSA</b>	27	<b>CHARLIE'S</b>	26
Mushrooms, artichoke, double smoke ham, kalamata olives, Napolitana sauce, mozzarella cheese, basil		Chicken, Spanish onion, confit cherry tomato, mozzarella cheese, w/ a garlic base and drizzle of chili mayo	
<b>MEATBALL</b>	25	<b>SUPREME</b>	28
Homemade beef meatballs, Napolitana sauce, mozzarella cheese, parmesan		Napolitana sauce, mozzarella cheese, mushroom, capsicum, onion, olives, hot salami, double smoked ham, bacon	
<b>PATATINE</b>	28	<b>CHEEKY B</b>	24
Garlic base, rosemary potatoes, pork fennel sausages, hot salami, mozzarella cheese, chili		napoli sauce, mozzarella, pineapple, bacon, basil and marinated chicken	
<b>WITHERS SPECIAL</b>	28	<b>HEY KELLY</b>	26
Napolitana sauce, hot salami, rocket, ricotta cheese, mozzarella cheese, chili honey		Napolitana sauce, prawns, capers, nduja, tomato base, mozzarella cheese, chopped parsley	
<b>DIAVOLA</b>	25	<b>GODFATHER</b>	26
Garlic, Hot salami, jalapeños, capsicum, olives, Napolitana sauce, mozzarella cheese		Basil pesto, onion, olives, cherry tomatoes, chicken, mozzarella cheese	
<b>HEY MAMA</b>	27	<b>CAPUTO</b>	25
Mama Tina truffle pesto w/ San Danielle prosciutto, burrata cheese, Fiore di latte, basil		Pork sausage, napoli base, chilli, Fiore di latte, basil, caramelised onion	
<b>HAM &amp; PINEAPPLE</b>	23		
Napolitana sauce, mozzarella cheese, ham, pineapple			

# PASTA & RISOTO

<b>SPAGHETTI BOLOGNESE</b>	25.90	<b>PALIZZI PAPPARDELLE</b>	28
Homemade beef ragu, parmesan		Sauteed prawns, bacon, nduja pork hot salami, chili, cooked w/ napolitana sauce and finished w/ herbs and parmesan	
<b>SPAGHETTI AGLIO E OLIO</b>	22.90	<b>GNOCCHI SORRENTINA</b>	25
Fresh parsley, garlic, chili, olive oil, cherry tomato (add 5 pc prawns +10)		Soft potato gnocchi served in a rich, slow-cooked Napoli sauce. Topped with fresh basil, garlic, and a generous sprinkle of parmesan and Sorrentina mozzarella for a comforting, flavorful dish	
<b>SPAGHETTI MEATBALL</b>	26	<b>GNOCCHI FORMAGGIO</b>	26
Napolitana sauce, parmesan cheese, homemade meatballs, basil, chili		Tender potato gnocchi smothered in a creamy blend of mozzarella, gorgonzola, and rich cheeses, finished with a topping of melted parmesan for a decadent, cheesy indulgence	
<b>FETTUCCINI MARINARA</b>	27	<b>SAFFRON RISOTTO</b>	28
Mussel, prawns, calamari, Napolitana sauce, parmesan		Prawns, garlic, herbs, parmesan, peas, finished w/ touch of cream	
<b>FETTUCCINI BOSCAIOLA</b>	25	<b>CHICKEN RISOTTO</b>	27
Mushrooms, bacon, shallots, cream, parmesan (add chicken +5)		Chicken, mushroom, shallots, cream, white wine, parmesan	
<b>FETTUCCINI GAMBARI</b>	27	<b>PESCATORE RISOTTO</b>	29.50
Creamy garlic prawns, chili, parmesan		Prawns, calamari, mussels, white wine, chili, garlic, cherry tomatoes, Napolitana sauce, parmesan	
<b>FETTUCCINI SALMON</b>	27	<b>TRUFFLE GNOCCHI</b>	25
Grilled salmon chunks, slow cooked Napoli sauce, garlic, chilli, spinach, a touch of cream, parmesan & parsley		Mama tina truffle pesto served with potato gnocchi, shallots, cream	
<b>PAPPARDELLE AGNELLO</b>	28		
Slow cooked lamb ragu in Bianco sauce, parmesan			
<b>SOPHIA LAUREN</b>	29		
Homemade pappardelle w/Prawns, spinach, scallops, chili cooked in white sauce			
<b>RIGATONI PRIMAVERA</b>	28		
Homemade Napoli sauce w/ mushroom, onion, Broccolini, semi dried tomato, burrata cheese parmesan			
<b>RIGATONI SALSICCIA</b>	28		
Italian sausages, mushrooms, onions, shallots, cream finished with truffle pesto and parmesan			
<b>RIGATONI PESTO POLLO</b>	27.90		
Semi dried tomatoes, basil pesto, chicken, cream, parmesan			
<b>RIGATONI MARIE MONTI</b>	28		
Prawns, mushroom, bacon, chicken in rosa sauce, parmesan, chili			
<b>VODKA RIGATONI</b>	23		
Garlic, chili, parmesan, vodka rosa sauce add veg +5   add prawns +10			
<b>EGGPLANT RIGATONI</b>	28		
Roasted eggplant, garlic, fresh basil, chili, and onion cooked in Parma rosa sauce served w/ rigatoni topped w/ parmesan and burratina			

# **BRUNCH** (UNTIL 3PM)

<b>EGGS ON TOAST</b> choice of 2 scrambled or Fried eggs only, served w/ organic sourdough (add bacon or halloumi or mushroom +5 each)	<b>14</b>
<b>MISS SICILY PANINI</b> Woodfire panini w/ fresh rocket, semi dried tomato, prosciutto, burratina cheese, olive oil	<b>16</b>
<b>FRUIT &amp; RICOTTA BRUSCHETTA</b> Organic sourdough, whipped ricotta, strawberries, blueberries, pomegranate, pistachio & honey	<b>17</b>
<b>ITALIAN BRUSCHETTA</b> w/ avocado, cherry tomato, mint, pomegranate, San Danielle Prosciutto with organic sourdough (add bacon +6, salmon +7, mushroom +5)	<b>22</b>
<b>ACAI BOWL</b> Fresh fruit, chia seeds, hemp seeds, roasted almonds, coconut flakes, granola, honey and acai (add peanut butter +3)	<b>23</b>
<b>EGGPLANT HALLOUMI STACK</b> Fried eggplants, grilled halloumi, organic sourdough, mixed leaves, pomegranate, avocado, feta, roasted almonds, garlic labneh and fried egg	<b>26</b>
<b>AVOCADO FETA SMASH</b> Fresh avocado, cherry tomato, rosemary feta, scrambled eggs. pickled onions. organic sourdough	<b>19</b>
<b>MIXED BERRY PANCAKE</b> Triple stack pancake served w/ fresh mixed berries, maple syrup w/ vanilla ice cream	<b>21</b>
<b>BISCOFF KNAFEH FRENCH TOAST</b> golden brioche soaked in spiced syrup, stuffed w/ gooey cheese & crispy filo. Topped w/ layer of melted Biscoff, crushed pistachios & rose petals served w/ ice cream and ricotta cream	<b>22</b>

**SET MENU AVAILABLE UPON  
REQUEST**