NOVEMBER PARMA MONTH

The Firebird Parma

A crispy, schnitzel loaded with spicy salami, sweet red capsicum, red onion, and fresh chilies on a rich Napoli base. Topped with melted mixed cheese, a sprinkle of chilli flakes, and a fiery hot sauce drizzle. Not for the faint of heart! (NF)

$35

Pesto Dream Parma

A golden, crispy schnitzel topped with vibrant, fragrant basil pesto and smothered in melted mixed cheese. Served with a cool dollop of sour cream on the side to balance the rich, herbaceous flavours

$35

Bolognese Boss Parma

A golden, crispy schnitzel loaded with rich, slow-cooked Bolognese sauce and smothered in melted mixed cheese. Finished with a generous dusting of freshly grated Parmesan for the ultimate comfort-food upgrade (NF)

$35

THE TRADITIONALS

House -Made Snitz $31
huge house-made schnitzel (add gravy $2)

OG Parma $32
napoli, ham, cheese

Loaded Parma $33
bacon, chips, onion, gravy

Hawaiian Parma $33
napoli, ham, cheese, pineapple

Mexican Parma $33
napoli, ham & cheese, salsa, guac

Surf & Turf Snitz $35
garlic prawns w/ garlic sauce (i)

ALL PARMAS ARE INCLUDED IN OUR $20 TUESDAY PARMA DAYS

THE OLD
TOWN 'N' COUNTRY TAVERN
WANGARATTA

Sharing Plates

Cheese & Garlic Bread 11

Cheese & Bacon Bread 11

Bowl of Chips 13
served with aioli & tomato sauce

Bowl of Wedges 13
served with sweet chilli & sour cream

Bowl of Sweet Potato Fries 15
served with vegan chipotle mayo

Lemon Pepper Calamari (gf) 15
served with tartare & lemon (i)

Popcorn Caulifower (ve) (gf) 12
served with vegan chipotle mayo

Spring Rolls (v) 10
crisp golden vegetarian spring rolls served with a punchy chilli, soy & garlic dipping sauce

Loaded Fries 18
melted cheese, bacon, bbq sauce, onion & gravy

Hot Wings (gf) 10 (6pces) 18 (12pces)
served with garlic yoghurt

Sticky Chicky Wings (gf) 10 (6pces) 18 (12pces)
asian bbq flavour

Prawn Gyoza 13
served in chilli, garlic & soy vinegar (i)

Garlic Prawns 18
succulent prawns pan-fried in fragrant garlic butter (i)

Arancini (gf) (v) (ve) 17
pumpkin arancini served with basil pesto (4pces)

Sides

Chip Basket 6

Side Salad (gf) (cs*) 6

Side Vege (gf) (cs*) 6

Roast Potatoes (gf) (cs*) 6

Sweet Potato Fries Basket 7

Mains

Chicken Sizzle (gf*) 35
egyptian style chicken, onion, capsicum & tomato on a hot sizzle plate. Served with turkish bread, side salad & garlic yoghurt

Crispy Skin Salmon (gf) (cs*) 36
served with roasted garlic potatoes, charred broccolini with caper & dill sour cream & salsa verde (m)

Barramundi (gf) (cs*) 33
pan-seared barramundi fillet, served over a fresh salad of rocket, sweet potato and cherry tomatoes, finished with a house made capsicum & pine nut dressing (i)

Grilled Chicken Salad (gf) (cs) 26
mixed lettuce, kalamata olives, feta, cucumber, tomato topped with grilled chicken tenders & honey mustard dressing

Signature Roast Beef (gf*) (cs*) 28
tender roast beef served with roasted potatoes, pumpkin, carrot, broccoli & topped with gravy

Fish & Chips 27
freshly battered hoki in beer batter, served with tartare, chips & salad (i)

Lemon Pepper Calamari 27
strips of calamari dusted in lemon & pepper, served with tartare, chips & salad (i)

Nachos (gf) (cs*) 26
slow cooked beef chilli on corn chips, topped with cheese, salsa, sour cream & guacamole

Prawn & Chilli Fettuccine 29
garlic & chilli prawns with cherry tomatoes in a house-made napoli sauce tossed with fettuccine (i)

Sticky Asian Pork Belly (gf)(cs) 32
crispy pork belly coated in a sticky asian plum glaze, served on fragrant jasmine rice with charred broccoli

Beer Battered Fish Taco 22
beer-battered fish, cheese, slaw, fresh salsa & coriander in soft tortillas (i)(3 pcs)

Mild Beef Taco 22
soft tortillas filled with house-made beef chilli, cheese, slaw, chipotle mayo, salsa & coriander (3 pcs)

Crispy Cauliflower Taco (ve) 22
crispy cauliflower, slaw, vegan chipotle mayo, salsa & coriander in soft tortillas (3 pcs)

add basket of Sweet Potato Fries & chipotle mayo to your Tacos! 7

Classic Cheeseburger 25
cheese, mustard mayo, caramelised onion, lettuce, pickles & chip basket

The BBQ, Beef & Bacon Burger 26
bacon, lettuce, chef's burger sauce, pickled jalapeno, cheese, caramelised onion & chip basket

Chicken Caesar Salad 29
juicy crumbed chicken breast, crisp cos lettuce, soft-boiled egg, crispy bacon and grated aged parmesan, finished with our house-made dressing

Penne al Peperonata (ve) (gf) 24
classic southern italian pasta featuring tender sweet-and-sour roasted capsicum, onion, garlic and tomato, tossed through penne pasta



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napoli, ham, cheese

Loaded Parma $33
bacon, chips, onion, gravy

Hawaiian Parma $33
napoli, ham, cheese, pineapple

Mexican Parma $33
napoli, ham & cheese, salsa, guac

Surf & Turf Snitz $35
garlic prawns w/ garlic sauce (i)

ALL SERVED WITH CHIPS & SALAD

A 15% surcharge applies on public holidays

Grill

Porterhouse 350g (gf) 42

Scotch 300g (gf) 44

sides: chips, roast potato, salad or vege

add Surf & Turf (4 garlic prawns) *(i)* 10

sauces: garlic butter (gf)(cs) $2, pepper sauce $3, mushroom sauce $3, gravy $2, gluten free gravy $3

Seniors

WITH SENIORS CARD

House-Made Chicken Snitz 20
half schnitzel served with chips & salad
add gravy $2

Signature Roast Beef (gf*) (cs*) 20
roast beef & gravy with roasted potatoes, pumpkin, carrot & broccoli

Grilled Chicken Salad (gf) (cs) 18
mixed lettuce greens, olives, feta, tomato, cucumber, in our house made citrus dressing & topped with grilled chicken tenders

Lemon Pepper Calamari 16
strips of calamari dusted in lemon & pepper served with tartare, chips & salad (i)

Fish & Chips 16
freshly battered Hoki in beer batter, served with tartare, chips & salad (i)

Penne al Peperonata (ve) (gf) 15
classic southern italian pasta featuring tender sweet-and-sour roasted capsicum, onion and tomato, tossed through penne pasta

Pasta Amatriciana (gf*) (cs*) 15
tomato, chilli, bacon & parmesan

(gf) gluten free (gf*) gluten free on request
(cs) coeliac safe (cs*) coeliac safe on request
(ve) vegan (ve*) vegan on request
(v) vegetarian (df) dairy free (nf) nut free

(A) – Australian seafood
(I) – Imported seafood
(M) – Mixed origin (both Australian and imported seafood in the dish)

Items marked (GF) are made with gluten free ingredients but may be exposed to cross contamination in our kitchen.
Items marked (CS) indicate dishes where extra precautions can be taken for guests with coeliac disease.
Due to the nature of our kitchen, we cannot guarantee a completely gluten free environment.