MENU

TO START

GARLIC SOURDOUGH (4) (ve) (df) (nf) **10**

CHEESY GARLIC SOURDOUGH (4) **12**
(v) (nf)

HOUSEMADE TRIO OF DIPS **16**
grilled pita & crudites (vo) (gfo)
see our feature list for today's dips
extra pita **+5**

SPINACH AND FETTA ARANCINI (3) **16**
aioli (v) (gf) (nf)

SALT AND PEPPER SQUID **15**
aioli (gf) (df) (nf)

CHICKEN TACOS (2) **17**
fried chicken, shredded lettuce, corn pico degallo, chipotle mayo (gf) (nf) (df)

extra taco **+6**

FISH TACOS (2) **17**
crispy fried fish (i), shredded lettuce, corn picode gallo & tartare (gf) (df) (nf)

extra taco **+6**

CRISPY FRIED CHICKEN WINGETTES (12) **16**
korean sweet & salty sauce with sesame seeds
or
buffalo with blue cheese sauce

LEMONGRASS CHICKEN TENDERS (4) **17**
sweet & spicy soy dipping sauce (gf) (nf) (df)

MINI BANH MI (2) **18**
crispy pork belly, cucumber, pickled daikin, carrot & red onion, mayo, coriander, fresh chilli (vo) (nf) (df)

LOADED WEDGES **20**
sour cream, avocado, salsa, jalapenos, sweet chilli (gf) (nf)

SALADS

TRADITIONAL CAESAR **23**
cos lettuce, crispy bacon, anchovies, soft poached egg, parmesan, croutons, caesar dressing (gf) (l) (dfo)

POKE BOWL **23**
quinoa, cucumber, edamame, pickled carrot, red onion, avocado, soy & ginger mayo (gf) (ve) (df) (nf)

SWEET AND SPICY PORK BELLY **28**
mixed lettuce, cucumber, carrot, onion, bean shoots, sweet & spicy dressing (gf) (df) (nf)

ADD

chargrilled beef (gf)	+8
roasted chicken (gf)	+8
grilled prawns (4) (i) (gf)	+10
salt & pepper squid (4) (a) (gf)	+8
lemongrass chicken tenders (3)	+12
haloumi (3)	+8

BURGERS

SESAME SEED BRIOCHE BUN & CHIPS (gfo)

MUSHROOM, CORN & ZUCCHINI **26**
roasted mushroom, corn & zucchini fritter, whipped fetta, lettuce, tomato, aioli (v) (nf)

CLASSIC WOODY **26**
150g wagyu patty, bacon, lettuce, tomato, pickle, caramelised onion, cheddar cheese, chipotle mayo (nf)

make it a double patty, double cheese **+6**

LEMONGRASS CHICKEN **26**
crispy lemongrass chicken tenders, cos lettuce, pickled carrot, onion, lime aioli (nf)

add bacon to any burger **+4**

(v) vegetarian **(gf)** gluten friendly **(ve)** vegan **(o)** option available **(a)** australian **(i)** imported **(m)** mixed origin
(nf) nut free **(df)** dairy free

10% public holiday surcharge

ALLERGEN DISCLAIMER
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SCHNITZELS

300G CHICKEN 28
chips, salad, choice of sauce

500G CHICKEN 32
chips, salad, choice of sauce

300G HERB CRUMBED BEEF 30
chips, salad, choice of sauce

VEGETARIAN SCHNITZEL 28
chips, salad, choice of sauce (ve)

LOADED TOPPINGS

PARMI +4
mozzarella, napolitana sauce (nf)

KILPATRICK +6
crispy bacon, BBQ glaze, mozzarella (nf)

HAWAIIAN +6
ham, pineapple, mozzarella, napolitana sauce (nf)

CREAMY GARLIC PRAWNS +10
prawns (i), garlic sauce (nf)

500G SCHNITZEL TOPPINGS +2

SAUCES

gravy (gf)
mushroom (gf)
diane (gf)
peppercorn (gf)
beef jus (gf) (df)
garlic butter
hollandaise (gf)
creamy garlic (gf)
chimichurri (df)
extra sauce +2.5

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MAINS

FETTUCINE E PISELLI 27
fettucine, green peas, spinach, red onion, mustard cream sauce (v) (nf)
add chicken +8
add prawns +10
add bacon +4
add a glass of The Lane pinot gris + $10

SALT & PEPPER SQUID 28
chips, salad, aioli (gf) (a)

FISH & CHIPS 22|28
beer battered, grilled or crumbed barramundi,chips, salad, tartare sauce (gf) (i) (df) (nf)

SEAFOOD TRIO 34
one piece battered barramundi (i), two battered prawns (i), three salt & pepper squid (a), chips,salad, tartare sauce (gf) (df) (nf)

CREAMY GARLIC PRAWNS 35
seven prawns, creamy garlic sauce, steamed basmati rice, garlic bread (gfo) (nf) (i)

FISH OF THE DAY POA
see our feature list

CHICKEN BREAST 36
stuffed with spinach, mushroom & leek, crispy potatoes, zucchini, smokey chorizo butter, crispy kale (gf)

CURRY OF THE DAY 30
see our feature list (gfo) (nf)
add garlic pita bread +2.5

ROAST OF THE DAY POA
see our feature list (gfo)

PORK BELLY 38
parsnip puree, brussel sprouts, charred fennel, apple cider and Pink peppercorn jus (gf) (nf)

BUTCHER'S CUT POA
premium butchers cut. see our feature list for today's special

300G SCOTCH FILLET 56
potato, bacon and parmesan bake, caeser salad

STONEGRILL

STONEGRILL™

served with chips, salad & choice of sauce.

Stonegrill dining allows you to enjoy your meat freshly grilled to your taste. your meal cooks before your eyes. Your last bite is as hot and juicy as your first. High temperatures sear in all the natural juices.

200G ANGUS RUMP 33

400G ANGUS RUMP 46

200G EYE FILLET 48

REEF & BEEF 45
200g rump, prawns (l) (3), squid (a) (4), creamy garlic sauce, chips, salad
upgrade to 200g eye fillet +18

STONEGRILL EXTRAS

prawns (i) (3)	+10
squid (a) (4)	+8
bacon	+4
halloumi (3)	+8

SAUCES

gravy (gf)
mushroom (gf)
diane (gf)
peppercorn (gf)
beef jus (gf)
garlic butter
hollandaise (gf),
creamy garlic (gf)
chimichurri
extra sauce +2.5

SIDES

CHIPS 10
tomato sauce or aioli (gf)

WEDGES 16
sour cream & chilli sauce (gf)

SWEET POTATO FRIES 14
aioli

SEASONAL VEGETABLES 12
sauteed in garlic butter

MASH POTATO 12

GARDEN SALAD 12

DINNER ROLL 2.5

KIDS

includes choice of fruit, juice or soft drink + ice cream cup & toppings

CHICKEN NUGGETS 15
chips, carrot, cucumber sticks, tomato sauce (gf) (veo)

CHICKEN SCHNITZEL 15
chips, carrot, cucumber sticks, tomato sauce

FISH BITES & CHIPS 15
chips, carrot, cucumber sticks, tomato sauce (gfo) (a)

CHEESEBURGER 15
beef patty, cheese, tomato sauce, chips

PASTA 15
fettucine pasta with nap sauce and mozzarella cheese

CHECK OUT WHAT'S HAPPENING AT THE WOODY

MONDAYS FROM 7PM: TRIVIA ON THE TERRACE
THURSDAYS FROM 5PM: LOCALS NIGHT

SCAN THE QR CODE FOR EVENTS COMING UP!

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DESSERTS

EARL GREY PANNACOTTA 14
house made coconut jam drop (gf) (nf)

BLOOD ORANGE & CHOCOLATE CHEESECAKE TART 14
whipped cardamom cream (gf)

BLACK FORREST TIRAMISU 12
vanilla bean ice cream

WOODY SUNDAE 12
vanilla ice cream, crushed nuts, maraschino cherry, chocolate wafer, choice of topping (chocolate, strawberry and caramel) (gfo)

COLD ROCK TROPICAL SPLIT 15
served on our famous stonegrill, coconut ice cream, banana, passionfruit coulis, strawberries, crushed nuts (ve) (gf) (df)

AFFOGATO 10
coffee, ice cream, chocolate wafer (gfo)
choice of selected liqueur + 8

TEA & COFFEE

ALTURA ROASTED COFFEE 5|6

COFFEE FLAVOURS
hazelnut, vanilla, caramel +1

MILK ALTERNATIVES +1
almond, soy, oat, lactose free

TEA 4.5
tea pot +1
english breakfast, earl grey, chamomile, peppermint, green tea

ICED LATTE 8

ICED CHOCOLATE 8

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LIQUID DESSERTS

ALL DAY, EVERYDAY!

ESPRESSO MARTINI 10
vodka, kahlua, sugar syrup, espresso

APEROL SPRITZ 10
aperol, prosecco, soda, orange

LIMONCELLO SPRITZ 10
limoncello, prosecco, soda, lemon

TOBLERONE 18
kahlua, frangelico, baileys, vok creme de cacoa,cream, chocolate sauce

MAI TAI 18
pluto gold rum, pluto white rum, vok triple sec,orgeat syrup, lime juice, orange juice

TROPICAL GIN-A-COLADA 18
23rd st tropical gin, coconut cream, pineapple juice, sugar syrup, dehydrated pineapple

WESTSIDE SMASH 18
pluto vodka, peach schnapps, lime juice, sugar syrup, fresh strawberries, mint

AMARETTO SOUR 18
amaretto, lemon juice, sugar syrup, wonderfoam,dehydrated lemon wheel & maraschino cherry

BLACKBERRY GIN SOUR 18
pluto gin, chambord, lemon juice, sugar syrup,wonderfoam, berries & dehydrated lemon wheel

WOODY LAGOON 18
pluto vodka, midori, malibu, vok blue curacao,lime juice, lemonade

STRAWBERRY SHORT CAKE 20
vanilla vodka, vok strawberry liqueur, vok white cacao, vanilla syrup & cream

HONEYCOMB WHISKEY SOUR 20
woodford reserve whiskey, lemon juice, honey syrup, wonderfoam, dehydrated lemon,honeycomb

FROZEN WATERMELON MARGARITA 20
el jimador tequila, vok triple sec, lemon juice, aperol, watermelon juice, salt rim & dehydrated lime wheel

WOODY DEALS

LUNCH SPECIALS

AVAILABLE MONDAY - FRIDAY
12PM - 2.30PM

Not available with any other offer.
Not available on public holidays

CHICKEN CAESAR WRAP 20
crispy chicken schnitzel, caesar dressing, cos lettuce, bacon, parmesan cheese

VEGETARIAN WRAP 20
roasted mushroom, grilled haloumi, hummus,aioli, mixed lettuce

CHEESEBURGER 20
150g wagyu patty, pickle, caramelised onion,cheddar cheese, chipotle mayo, seasame seed brioche bun (gfo)

300G CHICKEN SCHNITZEL 22
chips, salad, choice of sauce

300G BEEF SCHNITZEL 23
chips, salad, choice of sauce

FISH & CHIPS 20
beer battered (gf), grilled or crumbed barramundi, chips, salad, tartare sauce (gf) (l)

SALT & PEPPER SQUID 20
chips, salad, aioli (gf) (A)

200G PORTERHOUSE 28
chips, salad, choice of sauce (gf)

200G STONEGRILL RUMP 28
chips, salad, choice of sauce (gf)

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DAILY DEALS

MONDAY
KIDS EAT FREE
with any main meal from 5pm

TUESDAY
SCHNITTY NIGHT
$21 300gm | $27 500g
free sauce | half price toppings, including parmigiana, kilpatrick and hawaiian
from 5pm

WEDNESDAY
STONEGRILL NIGHT
$28 200gm rump | $40 400g rump
from 5pm

THURSDAY
LOCALS NIGHT
$30 pizza & pint deal | $25 pizzas
Meat tray raffle supporting Hospital Research Foundation
from 5pm

FRIDAY, SATURDAY & SUNDAY
ALL DAY DINING
Friday & Saturday 12pm - 9pm
Sunday 12pm - 8.30pm

SUNDAY ROAST DAY
$25 sunday roast with all the trimmings
lunch & dinner

BOOK YOUR NEXT FUNCTION AT THE WOODY!

HAVE A CHAT TO OUR TEAM OR GIVE THE QR CODE A SCAN TO FIND OUT MORE!