

WOODLAND

KITCHEN & BAR

Small Plates for the Table

Grilled Ciabatta, Whipped Fetta, Marinated Olives* 9.8

Sydney Rock Oysters, Shucked to Order (min 3) ea 3.8

Steamed Salted Edamame 7

Mushroom Arancini, Pecorino, Herb Aioli (3) 14

Tuna Sashimi, Ponzu, Avocado, Puffed Rice, Mustard Cress 16.9

Grilled Haloumi, Hickory Smoked Tomato Relish* 15.5

Duck Liver Parfait, Cornichons, Sourdough Croutons 16

Grilled Tiger Prawns, Romesco Sauce, Almonds, Cress 18

Starters

Tempura Zucchini Flowers, Lemon Ricotta Filling
green peas, snow pea tendrils, radish 18

Pan Sautéed Potato & Spinach Gnocchi
burnt butter, pinenuts, olives, goats curd 20/30

Seared Scallop Salad
green pawpaw, cucumber, chilli, lime and peanuts 25

Crisp Confit Duck
baby beetroot, sunflower seeds, chives 25

Pasture Fed Free Range Beef

Sourced from Black Angus and Hereford Cattle that graze free range on natural pastures. Hormone free, anti-biotic free, no GM or chemical residues – we use only carefully selected cuts to guarantee texture and taste. We are passionate about the cattle having shade to stand in on hot days.

All steaks come with a choice of either Roasted Baby Carrots, Eschallots, Salsa Verde and Jus or Chimi Churri, Watercress and Lemon

Eye Fillet 200g, Inverell NSW* 37

Sirloin 250g, Hawkes Bay NZ* 39

Rib Eye on the Bone 350g, Gippsland VIC* 44

WOODLAND

KITCHEN & BAR

Main Plates

Tasmanian Salmon*
fennel, asparagus, green olive, fetta 29

Pan Roasted King Reef Barramundi
broccolini, quinoa and herb salad 35

Mirrool Creek Lamb Backstrap*
layered potato cake, minted peas and zucchini 35

Bannockburn Free Range Chicken, Half*
romesco, roasted cauliflower, hazelnuts 29

Borrowdale Free Range Wood Grilled Pork Cutlet*
spinach, tomato and white beans, crackle 35

Prawn and Clam Tagliatelle
basil, chilli, garlic and tomato sauce 34

Dry Aged Angus Burger*
manchego, smoked relish, tomato, pickles, chips 24

*from our woodfire grill

Sides

Beetroot, Fetta, Witlof and Pinenuts 8

Rocket, Fennel, Tomato, Parmesan, Balsamic 8

Broccoli, Green Beans, Snow Peas, Almond Butter 8

Grilled Portabello Mushroom, Balsamic, Lemon Oil 8

Chips and Roasted Garlic Aioli 7

Dessert

Vanilla Crème Brulee
almond biscotti 12.9

Callebaut Chocolate and Caramel Tart
double cream 14.9

Baked Apple Flan
frangipane, vanilla bean ice cream 15.9

Burnt Orange Ice Cream
two scoops in a bowl 8.5

WOODLAND

KITCHEN & BAR

LUNCH MENU

AVAILABLE 12 – 3 PM ONLY

Wood Grilled Haloumi Salad

zucchini, pinenuts, radish, basil, salad greens 18.5

Grilled Chicken Burger

bacon, rocket, smoked tomato relish, aioli, chips 19

Tempura Zucchini Flowers, Lemon Ricotta Filling

Green peas, snow pea tendrils, radish 18.5

Seared Scallop Salad

green pawpaw, cucumber, chilli, lime, peanuts 25

Wood Grilled Steak Sandwich

caramelised onion, rocket, aioli, chips 22.5

Dry Aged Wood Grilled Angus Burger 200g

manchego, lettuce, pickles, smoked relish, tomato, chips 24

Pan Sautéed Spinach & Potato Gnocchi

pinenuts, burnt butter, olives, goats curd 18 / 27

Vegetarian Linguini

tomato, chilli, basil, green peas, zucchini, olives 21.5

Main menu dishes also available during Lunch