

W

TO SNACK ON

Pork crackling	4	Chilli popcorn	4
Chipotle potato crisps	5	Smoked almonds	5
Grilled flatbread & dips	10	Edamame soybeans, wasabi salt	5
Loaded fries kim chi & sriracha aioli	14	Jalapeño & smoked cheddar croquettes	6
Tinned cuca squid in squid ink	13	Mt Zero olives	8
Tinned cuca sardines in olive oil	12	Shoestring fries with lemon aioli	8.5
Charcuterie selection with condiments	16/30	Beef curry with roti OR pilaf / both	18/20

SOMETHING TO START

Southern style fried buttermilk chicken ribs, jalapeño & tequila mayonnaise	14
Saganaki, rockmelon, pickled watermelon, pomegranate dressing	14
Fiore di burrata, salsa rossa, basil & pickled walnuts	14/28
Fried chilli tofu, baby cos & spiced chickpea salad, pinenut dressing	13/26
Chargrilled cuttlefish, greek salad, whipped Persian feta, capsicum dressing	15/30
Fresh steamed mussels, Thai green curry sauce, roti bread (0.5/1kg)	16/32
Chargrilled pork ribs, American slaw, sticky honey & soy glaze	17/34

SOMETHING MORE SUBSTANTIAL

Wagyu burger, brioche bun, iceberg, tomato relish, swiss cheese, aioli, pickles & fries	20
Woodies chicken parma, taleggio cheese, sopressa salami, mixed leaf salad & fries	26
Spiced butternut pumpkin & coconut cream curry, pilaf rice, roti bread & chilli pickle	28
Gratin of herb gnocchi & gorgonzola cream, pickles & rocket salad	28
Beer battered fish, hand cut chips, mixed leaf salad & tartare sauce	26
Chargrilled Western Plains pork chop, fried mac & cheese, chorizo & corn dressing	30
Roasted lamb rump, crisp fried lamb belly, heirloom tomatoes, rosemary jus	34
250/400g chargrilled grass fed porterhouse, mixed leaf salad, red wine jus & fries	33/42
300/600g chargrilled grass fed scotch fillet, hand cut chips, watercress salad, bernaise sauce & red wine jus	39/68

Hand cut chips, lemon aioli	9.5	Steamed chat potatoes, herb butter	8	Potato mash	8
Seasonal vegetables	8	Iceberg, blue cheese & walnut candy salad	8		
Mixed leaf salad, house dressing	7	Beer battered onion rings	9	Green beans	8

A LITTLE SOMETHIN' SOMETHIN'

Milk chocolate fondant, strawberry chocolate centre, strawberry shortcake ice cream	16
Lavender cream custard, poached rhubarb, meringue & caramel brittle	14
Lemon verbena panna cotta, fig & cinnamon compote, hazlenut praline	14
Selection of house made ice creams & sorbets	11
Affogato, fresh espresso, Pedro Xeminez sherry, vanilla ice cream, almond bread	15
Seasonal local cheese, fig jam, fruit chutney, crisp sourdough (60g)	12

PLEASE NOTE NO MENU CHANGES DURING BUSY SERVICE PERIODS

PLEASE ORDER AND

PAY AT THE BAR