

# 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 3.9

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 18.5

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

## Steak Selection – cooked over the Wood Fired Grill

Sourced from family run farms in both Australia and New Zealand, we use Angus, Hereford and Wagyu cattle that graze freely on natural pastures wherever possible. Sometimes, our steaks may be finished on grain. They are hormone free, anti-biotic free, with no GM or chemical residues – we use carefully selected meats to guarantee tenderness, texture and taste.

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

Wagyu Rump MBs5+ 250g, Glen Innes, NSW 38

Sirloin 250g, Coonamble, NSW 39

Rib Eye on the Bone 350g, Gippsland VIC\* 48

Eye Fillet 180g, Hawkes Bay, NZ 42

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## Main Plates

Tasmanian Salmon\*  
fennel, asparagus, green olive, fetta 32

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

Hervey Bay Spanner Crab Linguini  
roasted cherry tomatoes, salted chilli, lemon pangritata 36

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

Borrowdale Free Range Wood Grilled Pork Cutlet\*  
king brown mushroom, jerusalem artichoke, bacon, crackle 36

Dry Aged Angus Burger 200g\*  
manchego, smoked relish, tomato, pickles, chips 26

5hr Slow Cooked Lamb Shoulder\*  
spinach, yellow beans, onion soubise, jus 35

\*from our woodfire grill

Beetroot, Fetta, Witlof and Pinenuts 9

Rocket, Fennel, Tomato, Parmesan, Balsamic 10

Broccoli, Green Beans, Snow Peas, Almond Butter 10

Grilled Portabello Mushroom, Balsamic, Lemon Oil\* 10

Chips and Roasted Garlic Aioli 8

## Dessert

Chocolate Crème Brulee  
almond biscotti 14.9

Warm Sticky Date Pudding  
butterscotch sauce, candied walnuts, ice cream 14.5

Baked Apple Flan  
frangipane, vanilla bean ice cream 15.9

Burnt Orange Ice Cream  
two scoops in a bowl 8.5

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## 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 21

### 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 24

### Dry Aged Wood Grilled Angus Burger 200g

manchego, lettuce, pickles, smoked relish, tomato, chips 26

### Pan Sautéed Spinach & Potato Gnocchi

pinenuts, burnt butter, olives, goats curd 20 / 30

### Vegetarian Linguini

tomato, chilli, spinach, olives, pangratatta 22.5

**Main menu dishes also available during Lunch**