

Share

GARLIC BREAD (VE)	8.5
SOURDOUGH (VE)	10.5
smoked shiraz salt, olive oil and balsamic	
DUO OF DIPS (V) (GFA)	15
pita bread, marinated olives	
GARLIC AND CHEESE PIZZA (V) (GFA)	12
ADD GF BASE	2.5
SHARE BOARD (GFA)	32
Woodside cheese, cured meat, dip, pickled onion, sourdough, smoked shiraz salt, olive oil, balsamic, lavosh, water crackers, grissini, marinated olives	
WOODSIDE CHEESE (V) (GFA)	
locally sourced from Woodside Cheese Wrights, sliced pear, dried fruit, nuts, lavosh, water crackers	
CHOOSE FROM	
Charleston Jersey Cow Brie	12
Lemon Myrtle Goat Milk Chevre	13
Pompeii Friesian Cow Soft	16
EGGPLANT SCALLOPS (VE) (GF)	18
pan seared eggplant, minted pea puree, burnt eggplant, black garlic	
FRIED TOFU TACOS (VE) (GF)	18
soft corn taco, marinated fried tofu, tomato salsa, guacamole	
ARANCINI (VE) (GF)	14
pumpkin, vegan garlic aioli	
WATERMELON & HALLOUMI (V) (GF)	16
halloumi, watermelon, Greek yoghurt, mint	
FRIED CHICKEN (GF)	15
cheese sauce, tomato salsa, jalapeno	
PORK BELLY BITES (GF)	18
Vietnamese mint, coriander, caramelised palm sugar dressing, chilli	
CRISPY AVOCADO CHIPS (V) (GF)	14
fresh lime, mayonnaise	
CHIP TASTER (V)	16
potato, sweet potato and avocado chips with tomato harissa, mayonnaise, guacamole	

Extras

CHIPS	9
WEDGES	10
sour cream, sweet chilli	
SWEET POTATO FRIES	12.5
MASHED POTATO (GF)	4.5
GARDEN SALAD (GF)	7.5
GRILLED CORN AND BUTTER (GF)	7.5
CORN HUSH PUPPIES	9

Bowls

BÚN BOWL (VE) (GF)	20
snow peas, red chilli, carrot, cucumber, radish, mint, coriander, lime, peanuts, rice noodles	
POWER YOUR DAY (VE) (GF)	21
smoked beetroot hummus, Mediterranean beans, rocket, carrot, avocado, toasted quinoa, seeds, pomegranate molasses dressing, lime	
DUCK SPRING BOWL (GF)	28
duck breast, sprouts, red cabbage, carrot, edamame beans, rice noodles, nuoc cham dressing	
CALIFORNIA BOWL (VE) (GF)	24
nori, seasoned sushi rice, pickled carrot, capsicum, spring onion, fried shallots, cucumber, vegan mayonnaise, wasabi	
HAIL CAESAR! (GFA)	20
cos lettuce, parmesan, poached egg, croutons, bacon, Caesar dressing	
ADD chicken5	smoked salmon 7
halloumi5	tofu 5

Mains

L'ABRUZZESE SPAGHETTI	24
asparagus, bacon, smoked butter	
ATLANTIC SALMON (GF)	28
rosti, asparagus, white wine and dill cream sauce, chargrilled lemon	
PORK BELLY (GF)	27
rice noodles, carrot, daikon, spring onion, bean shoots, Vietnamese mint, caramelised palm sugar dressing, house made chilli jam	
SMOKED & CHARRED CAULIFLOWER (GF) (VE)	24
smoked cauliflower, roasted chickpeas, green tahini sauce	
VEGETABLE STIR FRY (VE)	24
hokkien noodles, edamame, radish, broccolini, snow peas, spring onion, red cabbage, chilli, sweet and spicy sauce	
ADD chicken5	tofu 5
SALT & PEPPER SQUID (GFA)	26
slaw, chips, kewpie	
FISH AND CHIPS (GFA)	28
tempura battered, SA ocean jacket fillets, chips, salad, lemon, tartare	
CHICKEN SCHNITZEL	HALF 18 . . FULL 23
BEEF SCHNITZEL	HALF 18 . . FULL 23
chips, salad	
SAUCES: gravy, mushroom, pepper, diane, red wine jus	2
TOPPINGS: parmigiana, Hawaiian	3

Grill

350G RUMP STEAK (GFA)	29
chips, salad, your choice of sauce	
250G PORTERHOUSE (GFA)	33
chips, salad, your choice of sauce	
SAUCES: gravy, mushroom, pepper, diane, red wine jus GF	

Yoder Smoked Mains

300G SCOTCH FILLET (GFA)	38
fondant potatoes, heirloom carrot, asparagus	
SAUCES	
gravy, mushroom, pepper, diane, red wine jus	
PORK TENDERLOIN (GF)	28
mash, asparagus, jus, blistered truss cherry tomatoes, rocket, shaved fennel	
CHICKEN BREAST (GF)	27
fondant potatoes, mushroom, peas, butter braised endive, creamy pan sauce	
BEEF RIB (GFA)	28
herb dressed potato salad, corn hush puppies, jus	

Burgers

BEEF	22
two beef patties, bacon, tomato, lettuce, burger sauce, American cheese, house pickles, mustard onion relish, chips	
CHICKEN	21
buttermilk fried chicken, house pickles, mayo, burger cheese, lettuce, tomato, chips	
FIELD MUSHROOM (V)	19.5
halloumi, grilled zucchini and eggplant, hummus, baby spinach, roasted tomato sauce, sweet potato fries	
STEAK SANDWICH	25
Yoder smoked scotch fillet, tomato relish, grilled bacon, lettuce, tomato, red onion, cheese, sourdough, chips	

Pizza

MARGHERITA (V) (GFA)	20
smoked cherry tomato, basil, mozzarella	
VEGAN POTATO PIZZA (VE) (GFA)	22
garlic potato puree, red onion, habanero, parsley	
SOPRESSA E VERDE (GFA)	24
sopressa, garlic greens, onion, brie	
CHICKEN (GFA)	26
smoked chicken, cheese kransky, fire roasted red peppers, red onion, house made chilli jam	
MUSHROOM BIANCO (V) (GFA)	20
mushroom, bechamel, cheese	
ADD GF BASE	2.5

(GF) gluten free (GFA) gluten free available (V) vegetarian (VE) vegan
Please alert wait staff to any allergies and/or intolerances.
All of our (GF) dishes are made using gluten free ingredients, however some items are cooked in the deep fryer and may contain traces of gluten

Dessert

ROCKY ROAD (V)	12
glacé quandongs, finger lime, malted wattle seed, milk chocolate, marshmallow, quandong syrup	
SEMIFREDDO SANDWICH (V) (GF)	12
passionfruit and white chocolate semifreddo between two layers of chocolate, macadamia biscuit	
COOKIES & CREAM DONUT (VE)	12
vegan donut, cashew cream, oreos	
RHUBARB CHEESECAKE TART (V)	12
Yoder smoked rhubarb cheesecake tart, vanilla bean ice cream	

Fancy Sandwiches

CROQUE MONSIEUR	10
toasted lepinja, ham, cheese, bechamel	
PIADINA	10
smoked chicken, basil and parsley marinated bocconcini, cherry tomato	
PANINI (VE)	10
eggplant, zucchini, vegan garlic aioli, sumac, smoked paprika	
ADD CHIPS	2.5

Mon - Fri
Lunch only