

cocktails \$18

BUBBLY

APEROL SPRITZ

Aperol, sparkling white wine, orange

FRENCH 75

Beefeater, lemon juice, sparkling white wine

WOODLANDS SPECIALITIES

ESPRESSO MARTINI

Wyborowa, Kahlua, dark Crème de Cacao, freshly brewed espresso

GINGER FURY

Sailor Jerry, elderflower, ginger beer & lime

POMEGRANATE MOJITO

Havana Blanco, pomegranate, garden picked mint & lime

LYCHEE & RASPBERRY MARTINI

Wyborowa, Soho lychee, raspberry, lychee syrup

ORANGE AMARETTO SOUR

Di Sorono Amaretto, lemon juice, egg whites

CLASSICS

OLD FASHIONED

Woodford Reserve, demerara sugar, orange bitters

PERFECT MANHATTAN

Rittenhouse rye whisky, red vermouth, dry vermouth, maraschino cherry

NEGRONI

Beefeater, Campari, Sweet red vermouth

SHORT & SWEET

NEW HORIZONS

Tanqueray, Solerno, Chambord, vanilla Galliano, fresh lemon

NON-ALCOHOLIC

MARCH HARE

Ginger beer, lime, raspberry and orange juice

MAD HATTER

Orange, pineapple & lime juice & almond syrup

THE CHESHIRE CAT

Pomegranate, mint & lime

where we get our beef

o'connor beef gippsland

The best British cattle breeds including Black Angus and Hereford flourish in Gippsland. With clean fresh air, pristine water and a mixture of clover and rye grass, the cows graze freely throughout the year on natural pastures, free from hormones, anti-biotics, genetic modifications and chemical residue. O'Connors have been butchering and exporting their beef for over 25 years.

rangers valley beef

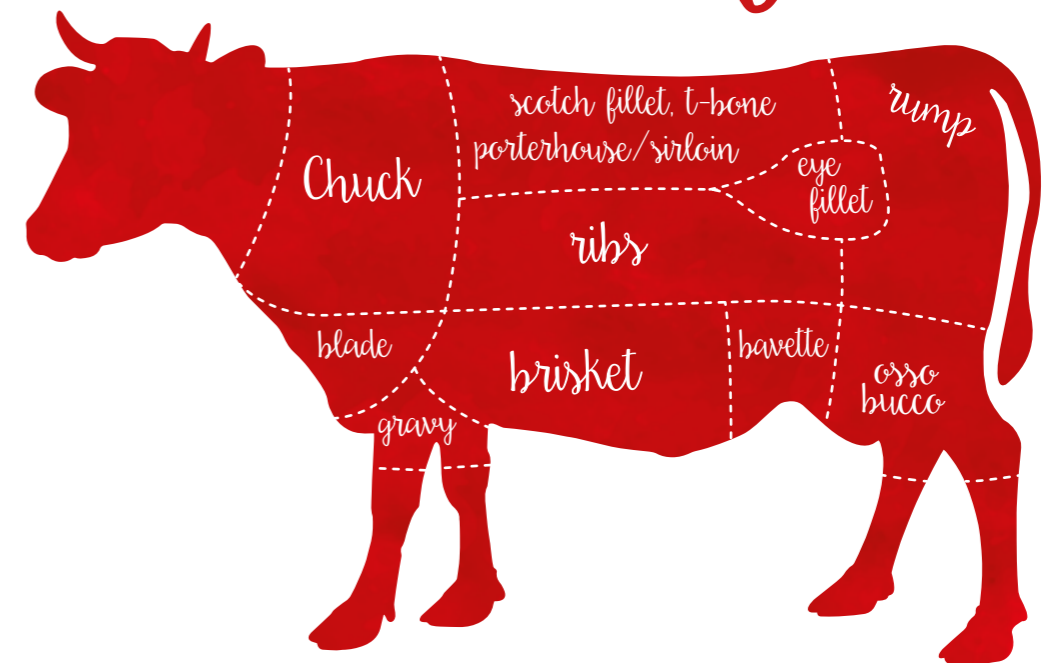
Rangers Valley is one of the world's most respected premium marbled beef producers. We specialise in long fed pure Black Angus and Wagyu cross breeds to bring you the highest quality, best tasting, consistently tender and delicious beef, every time.

We've distinguished ourselves as the name behind premium marbled Black Angus and Wagyu beef for both the domestic and export markets. Producing exceptional marbled beef is the result of our passion and experience throughout the entire supply chain.

great southern beef

Encompassed by the Great Dividing Range and refreshed by the cool pure clean air and high rainfall from the Great Southern Ocean, livestock enjoy raising conditions limited to only a few parts of the world. This provides the perfect environment to raise the finest British and European breeds of cattle. It complements the opportunity to produce prime lambs like no other. These breeds are renowned for their superior genetics.

CUTS OF Beef



W

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@thewoodlandshotel #woodiescoburg

All card transactions will incur a 1.7% service fee

snack on

Pork crackling	4
Grilled organic sourdough & olive oil	6
Grilled flatbread & dips	10
Tinned Cuca squid in squid ink	13
Tinned Cuca mussels in galacian sauce	14
Chilli popcorn	4
Smoked almonds	5
Edamame soybeans, wasabi salt	5
Jalapeño & smoked cheddar croquettes	6
Mt Zero olives	8
Charcuterie selection with condiments	16/30

starter

CRISPY FRIED CHICKEN RIBS, jalapeño & lime mayonnaise	14
BEETROOT CARPACCIO, baby beetroot, chargrilled haloumi, balsamic dressing	14
PAN FRIED SAGANAKI, candied macadamias & pomegranate molasses	14
SALMON GRAVLAX, pickles, butter & chargrilled sourdough	16
BAKED PROVOLONE CHEESE FONDUE, pickles & chargrilled sourdough	17
FRIED CHILLI TOFU, baby cos & spiced chickpea salad, pinenut dressing	13/26
COTECHINO SAUSAGE, sauce gribiche, lambs lettuce salad, grain mustard mash	14/28
APPLE CIDER STEAMED MUSSELS, apple compote, crème fraiche	16/32
CHARGRILLED PORK RIBS, sticky honey & soy glaze, American slaw	17/34

more substantial

WAGYU BURGER, brioche bun, iceberg, tomato relish, swiss cheese, aioli, pickles & fries	21
FREE RANGE CHICKEN PARMIGIANA, taleggio, prosciutto, mixed leaf salad, fries	26
BEER BATTERED FISH, hand cut chips, mixed leaf salad & tartare sauce	26
BAKED CAULIFLOWER KASHMIRI CURRY, pilaf rice, roti bread & chilli pickle	27
MARKET FISH, please refer to specials page	MP
CRISPY CONFIT PORK BELLY, fried potato champ, apple slaw	30
PAPPARDELLE, red wine & juniper braised venison, pickled red cabbage & rocket salad	31

sides to share

Hand cut chips w lemon aioli	9.5	Mixed leaf salad	7
Steamed chat potatoes w herb butter	8	Seasonal vegetables	8
Beer battered onion rings	8	Potato mash	7
Iceberg lettuce, blue cheese & walnut candy salad	9	Shoestring fries w lemon aioli	8.5

steak

250/400g	Great Southern grass fed porterhouse steak	35/42
300/500g	Great Southern grass fed scotch fillet steak	44/70
250g	Rangers Valley wagyu grain fed bavette steak MS 5+	38
250/350g	O'connor's Gippsland grass fed eye fillet MS 2-4	43/70
250g	Rangers Valley wagyu grain fed rump steak MS 5+	36
800g +	O'connor's Gippsland grass fed Chateaubriand	95
1kg	Great Southern grass fed scotch fillet (allow min 1hr)	95

All steaks served with your choice of 1 side and 1 sauce extra sides \$4.5 and sauces \$2.50 may be purchased.

on the side

Hand cut chips
Shoestring fries
Beer battered onion rings
Potato mash
Mixed leaf salad
Buttered green beans
Iceberg lettuce, blue cheese & walnut candy salad
Steamed chat potatoes with herb butter

sauces

Red wine jus
Green peppercorn jus
Mushroom jus
Béarnaise sauce
Cafe de paris butter

sweets

STICKY DATE & BEER PUDDING, bourbon caramel sauce, crème fraiche sorbet	14
CHOCOLATE WAFFLE, caramel malt ice cream, candied pecans, maple syrup	13
DARK CHOCOLATE MARQUISE, clotted cream, mandarin jelly	16
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/120G/200G	12/22/30