

## snack on

Hand cut chips w lemon aioli	9.5
Shoestring fries w lemon aioli	8.5
Pork crackling	5
Grilled organic sourdough & olive oil	8
Grilled flatbread & dips	12
Tinned Cuca squid in squid ink	14
Tinned Cuca mussels in galacian sauce	15
Edamame soybeans, wasabi salt	6
Jalapeño & smoked cheddar croquettes	7
Mt Zero olives	9
Beef curry w/ roti OR pilaf / both	20/22
Charcuterie selection with condiments	17/32

## more substantial

WAGYU BURGER, brioche bun, iceberg, tomato relish, swiss cheese, aioli, pickles & fries	21
FREE RANGE CHICKEN PARMIGIANA, taleggio, sopressa salami, mixed leaf salad, fries	26
BEER BATTERED FISH, hand cut chips, mixed leaf salad & tartare sauce	26
MARKET FISH, please refer to specials page	MP
CRAB TAGLIATELLE, sugar snaps, asparagus, baby spinach, white wine cream sauce & parmesan	30
ROAST LAMB RUMP, potato & thyme rosti, rosemary jus, pickled baby carrots	34
CHICKPEA & BEAN MASALA CURRY, pilaf rice, chilli pickle with roti bread	26
250/400g CHARGRILLED GRASS-FED PORTERHOUSE, mixed leaf salad, red wine jus & fries	34/42
300/500g CHARGRILLED GRASS-FED SCOTCH FILLET, hand cut chips, watercress salad, béarnaise sauce & red wine jus	40/68

## sides

Steamed chat potatoes w herb butter	10	Iceberg lettuce, blue cheese & walnut candy salad	10	Potato mash	10
Beer battered onion rings	10	Mixed leaf salad	10	Buttered green beans	10
				Seasonal vegetables	10

## starter

CRISPY FRIED CHICKEN RIBS, jalapeño & lime mayonnaise	15
SPRING GARDEN SALAD, fresh herbs, artichokes, beans, lemon & raspberry vinaigrette	14/28
CHARGRILLED LAMB RIBS, baba ganoush, cucumber & red onion salad, sumac & labna	16/32
WHIPPED GOATS CHEESE SALAD, baby beetroots, crisp bread, pickled red onion, rocket	15
PAN FRIED SAGANAKI, fresh grapefruit, mint & dried mulberries	14
SALMON GRAVLAX, pickles, butter & chargrilled sourdough	16
FRESH STEAMED MUSSELS, chilli, coriander, white wine & crème fraiche with chargrilled sourdough	16/32
CHARGRILLED PORK RIBS, sticky honey & soy sauce, American slaw	17/34

## desserts

STRAWBERRY ETON MESS, grapefruit sorbet, crème fraiche & meringue	13
BAKED CHOCOLATE FUDGE CAKE, chocolate-orange sauce & dark chocolate ice cream	15
CITRUS & COCONUT PARFAIT, tropical fruit & lemongrass salad, coconut tuile	14
Selection of HOUSE MADE ICE CREAMS & SORBETS	11
AFFOGATO, fresh espresso, pedro xeminez sherry, vanilla ice cream, almond biscotti	15
SEASONAL LOCAL CHEESE, fig jam, fruit chutney, crisp sourdough (60G/120G/200G)	12/22/30

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