

snack

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| Hand cut chips w lemon aioli | 9.5 |
| Shoestring fries w lemon aioli | 8.5 |
| Grilled organic sourdough & olive oil | 8 |
| Grilled flatbread & dips | 12 |
| Crumbed cauliflower bites, chilli caramel sauce, herb aioli (vegan) | 14 |
| Salmon gravlax, pickles, butter & chargrilled sourdough | 16 |
| Edamame soybeans, ginger & sesame salt | 7 |
| Jalapeño & smoked cheddar croquettes | 7 |
| Mt Zero marinated olives | 9 |
| Beef curry w/ roti OR pilaf / both | 20/22 |
| Charcuterie selection with condiments | 17/32 |

substantial

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| WAGYU BURGER, brioche bun, iceberg, tomato relish, swiss cheese, aioli, pickles & fries | 21 |
| CHICKEN PARMIGIANA, napoli, speck, brie, mixed leaf salad, fries | 26 |
| TEMPURA BATTERED FISH, hand cut chips, mixed leaf salad, tartare sauce | 27 |
| MARKET FISH, please refer to specials page | MP |
| PULLED RANGERS VALLEY WAGYU BRISKET, hand cut chips, kewpie, cornichons, slaw | 20/29 |
| 250G VEGAN STEAK, mushroom jus, hand cut chips & mixed leaf salad | 32 |
| LAMB LOIN CUTLET, confit cauliflower, heirloom tomato and green olive salad | 34 |
| PORK COLLAR STEAK, warm potato & cornichon salad, pickled red cabbage, watercress | 30 |
| LENTIL, KUMARA & LEEK CABBAGE ROLL, romesco sauce, snow pea tendrils (vegan) | 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 |



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sides

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| Crushed chats with garlic & herbs | 9 | Iceberg lettuce, blue cheese & walnut candy salad | 10 | Potato mash | 9 |
| Tempura battered onion rings | 10 | Mixed leaf salad | 9 | Buttered green beans | 9 |
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starter

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| CRISPY FRIED CHICKEN RIBS, jalapeño & lime mayonnaise | 15 |
| PAN FRIED SAGANAKI, dried cranberries, raspberry vinaigrette, fresh mint | 14 |
| FRESH STEAMED MUSSELS, coconut milk, fresh ginger, chilli, coriander with chargrilled roti | 16/32 |
| CHARGRILLED PORK RIBS, sticky honey & soy sauce, american slaw | 17/34 |
| RAW SPRING VEGETABLE CEVICHE w/ pickled papaya & sweetened tomato (vegan) | 14 |
| KATAIFI ROLL, persian fetta, artichoke & spinach w/ tomato sugo | 14/20 |
| CHARGRILLED ASPARAGUS, BROCCOLINI & PEA SALAD (vegan) w/ preserved lemon dressing. Add beetroot cured salmon +5 | 15 |
| ROAST QUAIL stuffed with zucchini, quinoa & speck, chargrilled pear & orange salad | 16/32 |

sweet

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| APPLE & PEAR NUT CRUMBLE, honeycomb ice cream | 15 |
| CHOCOLATE WHIPPED MASCARPONE & BERRY PARFAIT, dulce de leche, candied hazelnuts | 15 |
| COCONUT & MANGO CHEESECAKE, candied citrus (vegan) | 15 |
| 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 | 12/22/30 (60G/120G/200G) |