



THE WOODLANDS HOTEL MENU

SMALL PLATES

Kimchi stuffed potato bombs w vegan mayo & ssamjang dip (LG, VG, NF)	13
Pork & fennel sausage rolls w HP sauce (DF, NF)	15
Sprouted lentil croquettes w beetroot puree, vegan sour cream & dill (LG, VG)	13
Whipped goat's cheese dip w pea duxelle, everything bagel spice & ritz crackers (V, NF, *GF)	12
Southern fried chicken wings w buffalo sauce, baconnaise & celery (NF)	18
Halloumi fries, smoky babaganoush, red pepper & walnut dip (V, *NF)	14
Kingfish tatakai w finger lime, kosho pickle & furikake seasoning (GF, NF, DF)	16

BURGERS

Beef burger w Woodlands burger sauce, cheese, mustard, lettuce, grilled onions & tomato (*DF, NF)	20
Korean fried chicken burger w kimchi, shredded lettuce, kewpie mayo & gochujang hot sauce (*DF, NF)	19
Reuben sandwich: corned beef, sauerkraut & pickles on rye w cheese & russian dressing (*DF, NF)	20
Vegan smash burger w 'Beyond Meat' vegan patty, tomato relish, house-made pickles, lettuce, vegan mayo & cheese on a gluten free bun (LG, VG)	22
All burgers/sandwiches are served with chips and can be made vegetarian w 'Beyond Meat' vegan patty, add \$1	
Gluten free bun (VG) add \$1	Extras: Bacon \$2, Cheese \$1, Jalapenos \$1

MAINS

Chicken parma w smoked ham, napoli & cheddar, served w chips & mixed leaf salad (*DF, NF)	24
Pan-roasted polenta gnocchi w broad beans, green peas, rainbow chard & vegan parmesan (GF, VG, *NF)	21
Crumbed veal schnitzel w celeriac remoulade, parsley potatoes, paprikash & watercress (NF)	26
Pan-roasted snapper fillet w grilled eggplant, choy sum, miso glaze & crispy chili condiment (GF, DF, NF)	29
Brown rice & roasted seaweed salad w ginger dressing, green papaya, black sesame & avocado (GF, VG, NF) add grilled chicken \$3	19

STEAKS

300g 1824 rare breed angus porterhouse (GF)	29
300g Darling Downs wagyu rump (GF)	33
450g Gippsland grass fed rib-eye on the bone (GF)	37
All steaks cooked to your liking served with chips (LG) and salad and your choice of sauce; red wine jus (GF, NF, DF), chimichurri (GF, DF, NF), peppercorn (NF), mushroom (NF) or blue cheese sauce (NF) complimentary chilli sauce, worcestershire sauce, dijon, english or beer mustard also available	

SIDES

DESSERTS & KIDS

Chips w garlic aioli & tomato sauce (LG, V, NF)	8	Selection of house made ice creams (GF, V)	9
Creamy mashed potato topped w chives (GF, V, NF)	9	Banana cream tart w caramel & cocoa (V, NF)	13
Mixed leaf salad w french radish, red onion, pickled kohlrabi & sherry vinaigrette (GF, VG, NF)	8	Lemon poppy chiffon cake w chantilly cream, lemon curd & raspberries (V, NF)	12
Grilled corn elote w miso aioli, fresh chilli & coriander (GF, V, NF)	9	Kids cheeseburger w beef, burger sauce, cheese & chips (*DF, NF)	12
Char-grilled broccolini w bagna cauda (GF, DF, NF)	9	Grilled chicken tenders w buttered greens & salad (GF, *DF, NF)	12
Ratatouille of eggplant, zucchini, tomato & peppers w salsa verde (GF, DF, V, NF)	9	Kids parma w chips & salad (*DF, NF)	13

(V) - Vegetarian (VG) - Vegan (GF) - Gluten free (LG) - Low gluten (NF) - Nut Free (DF) - Dairy Free (*) can be made

Which came first, the chicken or the egg? Who knows, but they're both free range.