



THE WOODLANDS HOTEL MENU

SMALL PLATES

Italian bread served w spinach & white bean hummus, pumpkin dip & spring vegetables (VG)	14
Halloumi fries w smoky baba ghanoush, red pepper & walnut dip (v)	14
Popcorn chicken in a crispy polenta crust w aioli, green chilli hot sauce & lemon	14
Tacos filled w crispy fried calamari, carrot & alfalfa slaw, lemon mint mayo, pico de gallo & lime (gf)	15

BURGERS

Southern Burger: Fried chicken w bacon, hot sauce, cheese, slaw & chipotle aioli served w a side of fries	20
Woodlands Burger: Beef burger w cheddar, tomato, pickled beetroot, aioli, special sauce, house relish & lettuce served w a side of fries	20
Prawn roll: chilled prawns in a toasted bun w kewpie mayo, watercress, lemon & a side of fries	20
Vegan Burger: "Beyond" burger patty w tomato, pickled beetroot, lettuce, veganaise burger sauce & house relish served w a side of fries (gf/VG)	22
All burgers can be made vegetarian w 'Beyond Meat' vegan patty \$22	
Extras: Gluten free bun (VG) \$1, Bacon \$2, Cheese \$1, Jalapenos \$1	

BIG PLATES

Buddha bowl: gochujang-glazed tempeh & miso green beans w house made kimchi, roasted peppers, cucumber, gem lettuce, black rice & a sesame/soy dressing (gf,VG) Add grilled chicken \$3	21/24
Spaghetti w vegan meatballs, arrabiata sauce & basil served w a side salad (VG)	22
Chicken parma w smoked ham, napoli & cheddar served w chips & mixed leaf salad	25
Pan roasted salmon fillet w pea, feta & asparagus salad, steamed farro & charred lemon	29
Italian slow-baked rosemary lamb shoulder w roasted potatoes, pecorino, fennel & salsa fresca	28

STEAKS

300g 1824 rare breed porterhouse	30
300g Darling Downs wagyu rump	35
450g Gippsland grass fed angus ribeye	48

All steaks cooked to your liking. Served with either gravy, Woodlands Hotel butter, salsa verde, peppercorn, mushroom or blue cheese sauce & two complimentary sides

(add dijon, seeded mustard, English mustard, horseradish, or chilli sauce as well if you're keen)

SIDES

Chips w garlic aioli & tomato sauce (lg,v)	8
Creamy mashed potatoes topped w chives (gf,v)	9
Mixed leaf salad w cherry tomato, radish, red onion & sherry vinaigrette (gf,VG)	8
Steamed asparagus w "slap ya mama" seasoning, lemon & butter (gf,v)	9
Roasted sweet potato w spiced sour cream & jalapenos (gf,v)	9
Beetroot, feta & watercress salad w toasted sunflower seeds & dill (gf,v)	9
Sautéed greens: broccoli, beans & zucchini w basil & garlic (gf,VG)	9

DESSERTS

Selection of house made ice creams (gf,v)	9
Banana cream tart w caramel & cocoa (v)	13
Coconut & vanilla panna cotta w pistachio biscuits & drunk strawberries (VG)	13

KIDS

Kids burger: Beef burger w tomato sauce, aioli, cheese & lettuce served w fries	13
Grilled chicken tenders w sautéed greens & salad (gf)	13
Kids parma w fries & salad	14

(v) - Vegetarian (VG) - Vegan (gf) - Gluten free (lg) - Low gluten

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