

MENU

STARTERS

House baked garlic loaf (v)	\$10
Crispy chicken wings	\$15
with hot buffalo or smoky Jack Daniels BBQ	
Mexican spring rolls	\$14
with paprika smoked pulled pork, coriander, lime and jalapeno filling, guacamole and sour cream	
Croquettes	\$16
with cod, cream cheese, dill and garden peas	
Bacon mac & cheese balls	\$15
with garlic mayo and crispy bacon bits	
Garlic dough balls (v)	\$10
with chilli and garlic butter, aioli	
House pickled octopus	\$16
with grilled chorizo and chilli, lemon aioli	

SHARING & SALADS

Toasted sourdough with three dips (v)	\$14
Share platter	\$35
with flat bread, dips, bacon mac and cheese balls, olives, JD BBQ wings, mini lamb kofta, marinated feta	
Fishermans share platter	\$35
with flat bread, cod croquettes, prawn and scallop wontons with sweet chilli sauce, pickled octopus, panko crumbed calamari, grilled chorizo and house smoked salmon	
Extra bread for platters	\$4
Shredded ham hock	\$25
with crispy chat potatoes, mixed leaves, black pudding, poached egg and cider vinaigrette	
Mediterranean salad	\$23
with tomatoes, roasted capsicum, onions, basil, cucumber, feta, chorizo and garlic toasted croutons	
Lamb kofta	\$26
with pearl cous cous, warm roasted root vegetables, spinach, balsamic onions, chilli, coriander and mint yoghurt dressing	
Honey roast root vegetables (gf) (v)	\$23
with spinach, balsamic red onions, cherry tomato, feta, parsnip crisps and balsamic dressing	

PASTA - RISOTTO - FISH

Pan fried snapper	\$35
with chorizo, garden peas, spinach and feta risotto, topped with fennel	
Sweet pea risotto (v)	\$26
with spinach, cherry tomato and feta	
Mushroom Gnocchi (v)	\$28
with garlic field mushrooms, spinach, fresh herbs, white wine cream sauce and shaved parmesan	
Add chicken	\$5

Lamb Gnocchi	\$32
with lamb and red wine ragu, shaved parmesan	
Mac and Cheese	\$28
with crispy bacon pieces, shredded ham hock, mature cheddar and crispy garlic breadcrumbs	
Salmon fillet (gf)	\$32
pan fried with zucchini tagliatelle, tomato, garlic, capers, chilli, white wine and lemon sauce with fresh herbs	

OFF THE HOOF

Pork loin	\$30
with garlic mash, crispy kale, caramelised onion puree, baby pickled onions, pork crackle and cider jus	
12 hour braised beef	\$30
with garlic mash, spinach, kale, baby beets, parsnip chips and red wine sauce	
Crispy confit pork belly	\$30
with carrot and sweet potato puree, crispy ham hock croquette, kale, red cabbage puree and cider sauce	
Lamb rump	\$32
served pink with carrot and sweet potato puree, honey, garlic and thyme roasted root vegetables, caramelised onion puree and red wine and garlic sauce	
Calf liver	\$27
with crispy bacon, mash, wilted kale, rich onion gravy	
300g Sirloin steak (gfo)	\$33
with chips, mixed leaves & your choice of sauce	
Pink peppercorn / Bearnaise / Chilli and garlic butter / Diane + panko crumbed calamari to your steak \$6	
+ onion rings to your steak \$4	

PUB CLASSICS

Meat and potato pie	\$27
with shortcrust pastry top, buttered greens and pickled onions	
Traditional chicken parmigiana	\$28
with chips & mixed leaves	
Battered fish fillet with chips	\$26
mixed leaves, lemon & dill tartare	
Wagyu beef burger	\$26
with mature cheddar, streaky bacon, salad, aioli and ketchup with bacon, cheese and jalapeño loaded fries +onion rings for \$4	
Cajun chicken burger	\$26
with lettuce, red onion, cheese, jalapeño relish and sour cream on a brioche bun with shoe string fries + onion rings for \$4	
Pork cumberland wheel	\$26
with creamy mash, buttered kale and rich onion gravy	

PIZZAS

Cheesy garlic and herb (v)	\$15
garlic and herb butter, mozzarella and parmesan	
Margherita (v)	\$18
napolitana sauce, bocconcini, basil, tomato and mozzarella	
Roasted Pumpkin (v)	\$23
napolitana sauce, honey roasted pumpkin, goats cheese, caramelised onions and toasted pine nuts	
Lamb Kofta	\$24
napolitana sauce, mozzarella, spiced lamb kofta, roast capsicum, chilli, feta and mint yoghurt	
Diavola	\$23
napolitana sauce, spicy salami, hot red chilli and bocconcini	
Hawaiian	\$24
napolitana sauce, mozzarella, shredded ham hock and roasted pineapple	
Chicken Tikka	\$25
napolitana sauce, mozzarella, chicken tikka pieces, chilli, coriander, red onion and mint yoghurt	
Meat Feast	\$25
bbq sauce, mozzarella, bacon, pulled pork, sausage and chorizo	
Asian Pulled Pork	\$24
napolitana sauce, mozzarella, sweet chilli pulled pork, crispy shallots, fresh chilli, coriander and roasted capsicum	

SIDES

Chips or shoe string fries with tomato sauce & aioli	\$9
Bacon, cheese and jalapeño loaded fries with aioli	\$14
Wedges with sour cream & sweet chilli	\$9
Beer battered onion rings	\$8
Creamy garlic mash	\$6
Steamed vegetables or garden salad (gf)	\$6
Pink peppercorn or Diane sauce, bearnaise, chilli & garlic butter	\$3

KIDS

strictly for 12 and under

Bacon mac & cheese	\$13
Chicken nuggets & chips	\$13
Battered fish & chips	\$13
Bangers, mash & gravy	\$13
Ham & pineapple pizza	\$13

All kids meals come with free kids ice cream

LUNCH OPTIONS

Mon - Sat 11am - 5pm

Classic BLT	\$17
with aioli on toasted sour dough with shoe string fries	
Lamb kofta flatbread	\$17
with pearl cous cous, spinach and mint yoghurt dressing	
Chicken tikka wrap	\$17
with spinach, cucumber, chilli and mint yoghurt dressing and shoe string fries	
Pulled pork sandwich	\$17
with spinach, pickled fennel and aioli on toasted sour dough and shoe string fries	
Steak sandwich	\$23
with sirloin steak, bacon, cheddar, fried egg and caramelised onions and shoe string fries	

HOT DRINKS

Flat White	\$4
Cappuccino	\$4
Latte	\$4
Espresso	\$3.50
Macchiato	\$3.50
Long Macchiato	\$4.50
Affogato	\$4.50
Mocha	\$4.50
Hot Chocolate	\$4.50
Chai Latte	\$4.50
Pot of Tea	\$3.50
English Breakfast, Green, Peppermint, Camomile, Ceylon Orange Pekoe, Earl Grey, Lady Grey	

DESSERTS

Oreo chocolate brownie	\$9
homemade served warm with mixed berry compote & vanilla ice cream	
Sticky toffee pudding	\$9
served with vanilla ice cream	
Espresso creme brûlée	\$9
served with homemade biscotti	
Lemon meringue tart	\$9
served with fresh cream	
Baileys and white chocolate cheesecake	\$9
served with fresh cream	
Apple and rhubarb pie	\$9
served warm with vanilla ice cream	
<i>Please see our cake fridge for a further range of home made cakes, cookies and slices made in house.</i>	

• Please order at the bistro counter.

• Please note that as we use nuts in our kitchen, no dish can be certified as 100% nut free.

For bookings call 9309 4288 or email functions@thewoodvale.com.au