

drinks

BREWED

| Tap | 15oz 20oz |
|---------------------------------|--------------------|
| Furphy Refreshing Ale. VIC | 12.5 14 |
| Heineken. Netherlands | 13 15 |
| Local | |
| James Boags Light. TAS | 10 |
| XXXX Gold. QLD | 10 |
| Iron Jack. QLD | 10 |
| Furphy. VIC | 11 |
| James Boags Premium. TAS | 11 |
| Hahn Super Dry. NSW | 11 |
| Byron Bay Lager. NSW | 11 |
| James Boags Draught. TAS | 11 |
| Craft | |
| White Rabbit Dark Ale. VIC | 11 |
| Little Creatures Pale Ale. WA | 11 |
| One Fifty Lashes Pale Ale. NSW | 11 |
| Imported | |
| Heineken. Netherlands | 11 |
| Heineken Zero. Netherlands | 9 |
| Kirin Ichiban. Japan | 11 |
| Birra Moretti. Italy | 11 |
| Cider | |
| Pipsqueak Apple. WA | 11 |
| Napoleone Pear Cider. VIC | 11 |
| Non Alcoholic | |
| Soft Drinks/Juices | 5 |
| Ginger Beer | 5.5 |
| Purezza Sparkling Water (750ml) | 6 |

WINE

| Bubbles | GLASS BOTTLE |
|---|-----------------------|
| De Bortoli Lorimer Pinot Noir Chardonnay. | 12 50 |
| DA LUCA Prosecco. Italy | 13 55 |
| White | |
| De Bortoli Lorimer Semillon Sauvignon Blanc. | 12 50 |
| Anthony Joseph VIDAL Sauvignon Blanc. Central Otago. NZ | 13 55 |
| Hently Farm Riesling Eden Valley. SA | 13 55 |
| Ish Pinot Gris King Valley. VIC | 13 55 |
| Hamelin Bay Chardonnay Margaret River. WA | 13 55 |
| Pink | |
| Audrey Wilkinson Moscato Hunter Valley. NSW | 13 55 |
| Hay Shed Hill Pinot Noir Rose Margaret River. WA | 13 55 |
| Red | |
| De Bortoli Lorimer Shiraz. | 12 50 |
| Ara Pinot Noir Marlborough. NZ | 13 55 |
| Heathcote Cravens Place Shiraz Heathcote. VIC | 13 58 |
| Vasse Felix Cabernet Sauvignon Margaret River. WA | 13 58 |
| Audrey Wilkinson Merlot Orange. NSW | 13 55 |

WINE BY BOTTLE

| Bubbles | |
|--|----|
| YVES Premium Cuvee. Yarra Valley. VIC | 55 |
| Sauvignon Blanc | |
| Domaine de Ladoucette Sancerre Blanc Comte Lafond 2016. Loire Valley. France | 90 |
| Riesling | |
| Jim Barry The Florita 2017. Clare Valley. SA | 90 |
| Pinot Gris | |
| Esk Valley. Hawkes Bay. NZ | 60 |
| Semillon | |
| Tulloch Julia Semillon 2017. Hunter Valley. NSW | 70 |
| Chardonnay | |
| The Cold Stream Guard 2019. Yarra Valley. VIC | 70 |
| Pinot Noir | |
| Dalrymple Pinot Noir 2022. TAS | 80 |
| Cabernet Sauvignon | |
| Jim Barry Single Vineyard 2016. Clare Valley. SA | 80 |
| Shiraz | |
| Langmeil Valley Floor 2021. Barossa. SA | 75 |
| SPIRITS | |
| Extensive local & international spirits section. Please ask your friendly waiter for selections. | |



WOODLANDS

RESTAURANT & BAR







SMALLER

- Buffalo Chicken Wings** 
spicy buffalo wing sauce - ranch dip
22
- Stuffed Portobello Mushroom** 
sun-dried tomato - spinach - burrata - grana padano
18
- Garlic Bread** 
confit garlic & herb butter - ciabatta - smoked mozzarella
16
- Warm Bread** 
toasted artisan bread - olive oil - balsamic vinegar
15
- Salt & Pepper Calamari**  
rocket - lemon & herb aioli
S 18 | L 30
- Pumpkin & Coconut Soup** 
roasted butternut pumpkin - coconut cream - toasted ciabatta
18
- Grazing Plate**
chef's selection of local cheese - cured meats - house made dip - lavosh - olives
S 22 | L 32

LARGER




- Port Arlington Mussels** 
chilli - vine tomatoes - parsley - toasted ciabatta
34
- Chicken Risotto** 
sun-dried tomato - chorizo - rocket - grated parmesan
36
- Classic Fish & Chips** 
house battered fish - leafy salad - chips - tartare - lemon
28
- Gnocchi Con Funghi** 
forest mushrooms - freshly grated grana padano - sage - truffle oil
34
- Woodlands Black Angus Burger**
smoked bacon - pickled cucumber - cheese - lettuce - bbq sauce - aioli - fries
28
- Radicchio & Rocket Salad**  
walnuts - heirloom tomato - red onion - lemon dressing
24
Add chicken \$10

FROM THE GRILL

- 300G Great Southern Scotch Fillet** 
roasted chats - broccolini - mushroom jus
48
- 300G Grass Fed Porterhouse** 
roasted chats - broccolini - mushroom jus
44
- Confit Chicken Maryland**  
sweet potato mash - sautéed kale - red wine jus
36
- Salt Water Barramundi**  
cauliflower puree - snake beans - heirloom tomato
36

dinner

SIDES

- Fries** 
lemon & herb aioli - rosemary salt
10
- Seasoned Wedges** 
sour cream - sweet chilli sauce
14
- Sweet Potato Fries** 
smokey paprika aioli
14
- Sautéed Greens**  
preserved lemon - toasted almonds
12
- Loose Leaf Salad**  
mixed lettuce - cherry tomato - carrot - red onion - cucumber
10
- Roasted Pumpkin**  
smoked paprika - pepita seeds - silver beet
14

SOMETHING SWEET

- Trio Ice Cream**
chef's selection of flavoured ice cream
12
- Apple & Rhubarb Crumble**
mixed berries - honeycomb ice cream
16
- Chocolate & Raspberry Sponge** 
buckwheat crumble - raspberry coulis - coconut ganache
16
- Affogato**
hazelnut liqueur - espresso shot - vanilla bean ice cream
16
- Cappuccino Panna Cotta**
tuiles biscuit - chocolate soil
16

BLENDED

- Aperol Spritz**
aperol - prosecco - soda
18
- Espresso Martini**
vodka - cold drip coffee liqueur - cold drip coffee
22
- Elderflower Collins**
adelaide hills gin - elderflower liqueur - mint - lemon juice - elderflower tonic
24
- Estate Negroni**
adelaide hills gin - rosso vermouth - bitter orange
22
- Malibu Blue Hawaiian**
malibu - blue curacao - pineapple juice
20

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We try our best to accommodate requests for special meals for customers who have food allergies or intolerances. However, we cannot guarantee completely allergen-free meals. This is due to the potential of trace allergens in the working environment and through supplied ingredients. Please speak to one of our staff should you have any concerns

