



BREWED

Local

James Boags Light. TAS
XXXX Gold. QLD
Iron Jack. QLD
Furphy. VIC
James Boags Premium. TAS
Hahn Super Dry. NSW
Byron Bay Lager. NSW
James Boags Draught. TAS

Craft

White Rabbit Dark Ale. VIC
Little Creatures Pale Ale. WA
One Fifty Lashes Pale Ale. NSW

Imported

Heineken. Netherlands
Heineken Zero. Netherlands
Kirin Ichiban. Japan
Birra Moretti. Italy

Cider

Pipsqueak Apple. WA
Napoleone Pear Cider. VIC

Non Alcoholic

Soft Drinks/Juices
Ginger Beer
Purezza Sparkling Water (750ml)

SPIRITS

Extensive local & international spirits section.
Please ask your friendly waiter for selections.

WINE

Bubbles

11	De Bortoli Lorimer	
11	Pinot Noir Chardonnay.	12 50
11	DA LUCA Prosecco. Italy	13 55

White

12	De Bortoli Lorimer Semillon	
12	Sauvignon Blanc.	12 50
12	Anthony Joseph VIDAL	
12	Sauvignon Blanc.	
12	Central Otago. NZ	13 55
	Hently Farm Riesling	
	Eden Valley. SA	13 55
12	Ish Pinot Gris	
12	King Valley. VIC	13 55
12	Hamelin Bay Chardonnay	
	Margaret River. WA	13 55

Pink

12	Audrey Wilkinson Moscato	
10	Hunter Valley. NSW	13 55
12	Hay Shed Hill Pinot Noir Rose	
12	Margaret River. WA	13 55

Red

12	De Bortoli Lorimer Shiraz.	12 50
12	Ara Pinot Noir	
	Marlborough. NZ	13 55
	Heathcote Cravens Place Shiraz	
5	Heathcote. VIC	13 58
6	Vasse Felix Cabernet Sauvignon	
6	Margaret River. WA	13 58
	Audrey Wilkinson Merlot	
	Orange. NSW	13 55



WOODLANDS

RESTAURANT & BAR

PLEASE DIAL #6548 to place your order
All orders attract a \$5 Service Fee

room service

BREAKFAST


Available from 7am until 10am - \$25


All breakfast meals are served with your choice of juice or barista made coffee.

 **Free Range Chilli Scrambled Eggs on Toasted Sourdough**

Breakfast Burger

seeded bun, rocket, tomato relish, bacon, hollandaise, fried egg & hash browns

 **Pressed Avocado on Grilled Sourdough**
poached eggs, beetroot hummus, crumbled fetta cheese, house made dukkha

 **Artichoke & Mushroom Omelette**
marinated artichokes, mushrooms, capsicum, tomato & onion, served on sourdough

Smoked Salmon Benedict

english muffins, poached eggs, hollandaise, spinach, smoked salmon

Breakfast Bowl

house-made granola, peaches, mixed berries, orange pearls, chia


Belgium Waffles


maple syrup, mixed berries, vanilla ice cream

SOMETHING SWEET

Available from 11am until 9:30pm

 **Ricotta Filled Cannoli - \$14**
sicilian, chocolate & chef's flavour of the week

 **Trio Ice-Cream - \$14**
chefs' selection of flavoured ice cream


 **Apple & Rhubarb Crumble - \$16**
honeycomb ice cream, mixed berries

Affogato - \$16

hazelnut liqueur, espresso, vanilla bean ice cream


Citrus Panna Cotta - \$16


flavours of orange and lemon, fresh mint, berries


 **Chocolate Mud Cake - \$16**
rich vegan chocolate cake, velvety chocolate frosting, berries


SMALLER

Available from 11am until 9:30pm

 **Warm Bread - \$16**
toasted artisan bread, cold pressed olive oil, balsamic vinegar, dukkha

 **Potato & Leek Soup With Toasted Ciabatta - \$18**
crispy kale, truffle pecorino

 **Garlic Bread - \$18**
house made garlic and herb butter, smoked mozzarella

 **Roast Pumpkin & Burrata Bruschetta - \$18**
honey roasted pumpkin, grilled sour dough, burrata, dukkha

Salt & Pepper Calamari - S \$22 | L \$32
lightly dusted calamari, rocket leaves, smoked chipotle aioli

Buffalo Chicken - \$24
fried chicken thigh fillet, spicy buffalo sauce, aioli

Thai Chicken Noodle Salad - \$28
rice noodles, snow peas, spring onion, mint, roasted pine nuts

Antipasto Plate - \$26
chefs' selection of cured italian meats, local cheese, marinated olives, house made dip, crackers, ciabatta bread

FROM THE CHARGRILL

Available from 11am until 9:30pm

250g Pork Rib Eye - \$36
kale slaw, smoked yoghurt, sweet potato fries

Grilled Portuguese Marinated Half Chicken - \$38
roasted chats, broccolini

300g MSA2+ Great Southern Pinnacle Porterhouse - \$46
roasted chats, broccolini, mushroom jus

300g MSA2+ Great Southern Pinnacle Scotch - \$50
roasted chats, broccolini, mushroom jus

LARGER


Available from 11am until 9.30pm

Black Angus Beef Burger - \$30
bacon, lettuce, smoked chipotle aioli, sliced cheese, bbq sauce, sesame bun

Southern Fried Chicken Burger - \$30
shredded cabbage, lemon & herb aioli, hot sauce, pickled cucumber, sesame seed bun

Classic Fish & Chips - \$30
battered flathead fillets, garden salad, tartare sauce, lemon

 **Pumpkin, Mushroom & Kale Risotto - \$32**
(Add Chicken \$6)
truffled pecorino, roasted pumpkin, mixed mushrooms, crispy kale


 **Fettucine Pesto With Burrata Cheese & Toasted Ciabatta - \$32**
house made basil pesto, pine nuts, aged parmesan

Slow Cooked Beef Brisket Ragu - \$34
ricotta gnocchi, aged parmesan

Market Fish (See Our Staff For Today's Fish) - \$36
grilled fish, leek fondant, chipotle mash, celeriac puree

SIDES

Available from 11am until 9.30pm


 **Garden Salad - \$12**
mixed leaf, tomato, cucumber, red onion, grated carrot

 **Roasted Chat Potatoes - \$15**


 **Seasonal Greens - \$15**


ALL DAY DINING


Available from 11am until 11pm


 **Margherita Pizza - \$24**
vine tomato, mozzarella, basil

Chicken Pizza - \$26
capsicum, red onion, spinach, roast chicken, mozzarella

 **Mushroom Pizza - \$28**
medley of mixed mushrooms, mozzarella, rocket, balsamic glaze, truffle pecorino

 **Bowl of Steak Fries - \$12**
lemon & herb aioli, rosemary salt


 **Seasoned Wedges - \$15**
sour cream, sweet chilli sauce

 **Sweet Potato Fries - \$15**
smoked chipotle aioli

Ham, Cheese & Tomato Toasty - \$24
leg ham, swiss cheese, vine tomato, served with chips and salad

Toasted Chicken Panini - \$26
rocket, pesto, grilled chicken, sliced cheese, served with chips and salad

Butter Chicken - \$32
steamed rice, cashews, naan bread

 **Mixed Vegetable Curry - \$30**
garam masala curry base, mixed vegetables, chickpeas, naan bread



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