

SHARES/ENTREES

BREAD ROLL V	0.5
GARLIC BREAD (2 PIECES) V	4
WARM TURKISH BREAD VE	6
warm piccadilly turkish bread with olive oil & egyptian dukkah	
OLIVES VE DF GF	5
a bowl of bald hills road kalamata olives	
BASKET OF CHIPS V	8
served with tomato sauce	
BASKET OF WEDGES V	9
served with sweet chilli sauce & sour cream	
CHEESE PLATE V	14
woodside cheese wrights mature cheddar & jersey brie with quince paste & lavosh	
DIPS PLATE V	15
taramasalata, tzatsiki, & hummus with bald hills road kalamata olives, chargrilled pita bread & lavosh	
PLOUGHMANS PLATE METTWURST (SERVES 2)	24
noske's hand carved leg ham & garlic mettwurst, mature cheddar cheese, hummus, salad, green tomato chutney & turkish toast	
CHICKEN LIVER PATE	15
house made port & green peppercorn pate. served with cornichons & lavosh	
ARANCINI CAKES V	15
field mushroom & mozzarella risotto cakes. served with goats curd & salad	
HALOUMI CHIPS V	15
crispy coated with nostimini spices, deep fried. served with spicy harissa aioli	
CHICKPEA FALAFEL V	15
made with chickpeas, red lentils, leeks, carrot, coriander & mint. served with tzatziki, salad & chargrilled pita bread (VE Option Available)	

MAINS

KINGFISH FILLET DF GF	28
pan fried, served with a mild yellow thai curry sauce, broccolini & jasmine rice	
YELLOW THAI VEGETABLE CURRY VE DF GF	24
with broccolini, sweet potato, green beans, red capsicum & bean shoots served with jasmine rice & coriander	
LAMBS FRY & BACON	19
served on mashed potatoes with seasonal vegetables & gravy	
ROAST OF THE DAY GF (SEE DAILY SPECIALS PAGE)	23
FREE RANGE CHICKEN BREAST GF DF	25
chargrilled & served with a warm salsa of roasted sweet potato, crispy bacon, cashew nuts & baby spinach with vinocotto & extra virgin olive oil	
WARM CHICKEN SALAD DF	22
chicken breast marinated with oyster sauce, with crunchy noodles, iceberg lettuce, celery, julienne capsicum & carrot, cashews, chilli, coriander & mint with a soy & rice wine dressing	
ROASTED VEGETABLE & QUINOA SALAD VE	18
with roasted pumpkin, roasted spanish onion, roasted red capsicum, roasted roma tomatoes, baby spinach, parsley & mint with white balsamic & olive oil dressing	
add chargrilled chicken breast	\$6

STEAKS

SURF & TURF GF	35
chargrilled scotch fillet steak 300g topped with prawns in a garlic cream sauce, served with chips & salad	
SCOTCH FILLET STEAK 300G GF	31
chargrilled & served with chips & salad with your choice of sauce	
GRAIN FED RIB EYE STEAK 500G GF	40
chargrilled & served with chips & salad with your choice of sauce ** allow extra cooking time depending on your cooking preference	
PAROO KANGAROO FILLET DF GF	28
chargrilled medium rare. served with roasted pumpkin, roasted capsicum, chargrilled zucchini & broccolini with green tomato chutney, sticky balsamic & olive oil	
add garlic prawn sauce	4
CHOICE OF SAUCES	
pepper GF, diane GF, mushroom GF, gravy GF, red wine jus GF DF	
CHOICE OF CONDIMENTS	
seeded mustard, dijon mustard, hot english mustard, tomato chutney	

BURGERS

PULLED PORK BURGER	20
with sliced tomato, coleslaw, and bbq aioli in a turkish bun, served with chips	
DEANERY BURGER	22
house made 250g beef patty, chargrilled with bacon, cheese, fried onion, tomato, iceberg lettuce, and beerenberg tomato chutney, in a turkish bun. served with chips	
FALAFEL BURGER VE	20
chickpea falafel with smashed avocado, tomato, iceberg lettuce and tomato chutney in a turkish bun. served with chips	

SCHNITZELS

250G CHICKEN BREAST SCHNITZEL	18
served with chips and salad	
300G PORTERHOUSE BEEF SCHNITZEL	20
served with chips and salad	
COX CHICKEN BREAST SCHNITZEL	24
500g chicken breast schnitzel served with chips and salad	
ADD A SAUCE OR TOPPING TO YOUR SCHNITZEL	
SAUCES: mushroom GF, pepper GF, diane GF or gravy GF	+1.5
TOPPINGS: parmigiana (napolitana sauce, cheese and ham)	+3
mexican (smashed avocado, bacon, jalapeno, sour cream)	+3
kilpatrick (bacon, worcestershire sauce and cheese)	+3
garlic prawns in a cream sauce	+4

SEAFOOD

CRUMBED PRAWNS	26
served with tartare sauce, chips and salad	
SALT AND PEPPER SQUID	22
served with tartare sauce, chips and salad	
COOPERS ALE BATTERED FISH	1PCE/16
served with tartare sauce, chips and salad (CRUMBED OR GRILLED) 2PCE/ 22	
DEEP SEA TRIO	26
served with tartare sauce, chips and salad	

SIDES

BOWL OF CHIPS V	5
LAVOCHE V	5
BOWL OF VEGETABLES V GF (OPTION VE)	5
GARDEN SALAD V DF GF (OPTION VE)	5
POTATO MASH V	5

DESSERTS

VANILLA BEAN CRÈME BRULEE GF	12
topped with hard caramel and served with a gluten free hazelnut biscotti	
CHOCOLATE MILLE FEULLE	12
caramelised filo wafers layered with a rich chocolate mousse. served with mascarpone cream and fresh strawberries and coulis	
STICKY DATE PUDDING	12
with butterscotch sauce and vanilla bean ice-cream	
HAND-CRAFTED ICE CREAM	12
crafted in house. (SEE THE DAILY SPECIALS PAGE)	
FRUIT SORBET GF DF	12
crafted in house. (SEE THE DAILY SPECIALS PAGE)	
AFFOGATO	12
vanilla bean ice cream with a shot of espresso and liqueur (frangelico, baileys, tia maria, or irish whisky) (contains alcohol)	
CHEESE PLATE	14
woodside cheese wrights mature cheddar and jersey brie cheese with quince paste and lavosh	

We strive in every part of our process of food production to ensure the highest quality of food including for those with special food needs. In some cases we must source ingredients from external suppliers and though we do our best to ensure these ingredients fit your needs we cannot accept responsibility if there are traces of allergens in those ingredients. Please let us know if you have specific dietary requirements or food allergies.

V = Vegetarian Ve = Vegan GF = Gluten Free Df = Dairy Free

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