

WOODSIDE BEACH — HOTEL — EST. 1849

(v - vegetarian, veg - vegan, glut - gluten free, * - by modification)
NB: All items may contain traces of nuts.

ENTRÉE

Marinated Mixed Olives with rosemary, garlic & lemon \$9 (V/Glut)

Hot Chips and Gravy \$12 (V/Glut)

House Garlic Bread rubbed with sundried tomato & garlic herb butter, and shaved parmesan \$15

Szechuan Pepper Calamari with charred lemon cheek, and wasabi mayo \$16

Arancini Balls (4) pumpkin, pea & feta with parmesan aioli \$15 (V)

House Made Falafels with hummus \$16 (Veg, Glut)

Fish Tacos (3) with chipotle mayo, shredded lettuce, and pineapple sweetcorn salsa \$24

Mushroom Tacos (3) al pastor with house slaw & creamy avocado \$24 (Veg)

SALADS

Pumpkin Salad grilled haloumi & chilli roast pumpkin, flaked almond salad \$25 (V/Veg*/Glut)

Thai Squid Salad peanuts, crispy onions, sesame seeds, tomato, slaw \$24

Teriyaki Chicken Soba Noodle Salad with grilled chicken, chilli, onion, roasted peanuts & sesame salad \$26 (Glut*)

Wooda-Buddha house falafels, cherry tomatoes, cucumber, brown rice, avocado, hummus, green goddess sauce \$25
(V/Veg*/Glut)

BURGERS

The Woody Burger chuck brisket patty, Woody burger sauce, lettuce, pickles, tomato bacon jam, melted cheddar & chips \$25
(Glut* +\$4)

Grilled Chicken Burger chicken breast, caramelised pineapple, bacon jam, tomato, lettuce, house burger sauce & chips \$26
(Glut* +\$4)

The Herbivore Burger Love Buds patty, tomato, lettuce, GF bun, ketchup & chips \$26 (V/Veg*/Glut)

MAINS

Beer Battered Fish and Chips with house salad, chunky tartare & lemon cheek \$27

Spicy Prawn Rigatoni with spinach rigatoni with a roasted spicy tomato sauce \$34

Pan Fried Barramundi crushed cocktail potatoes, wilted spinach, white wine creamy sauce \$36

The Woodside Hotel Chicken Schnitzel with lemon, chips, house salad, and gravy \$26

The Woody Chicken Parma rich Neapolitan sauce, shaved champagne ham & mozzarella cheese, with chips, house salad and gravy \$29

The Gippsland Pork Schnitzel herb & parmesan crusted, with apple, celery, black grape & walnut slaw, lemon cheek and red wine jus \$33

Vegetable Rogan Josh Curry jasmine rice, cucumber, cumin yoghurt & chilli jam \$29 (V, Veg*)

Venison & Wild Mushroom Ragout pinot noir, rigatoni pasta, pangrattato and shaved parmesan \$33

Lamb Shank Korma Curry toasted almonds, jasmine rice, cucumber, cumin yoghurt & chilli jam \$34

300g Gippsland Rump Steak with chips, house salad and red wine jus \$34 (Glut)

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SIDES

(Please Note: Sides may be ordered with Entrees or Mains; Sides will not however be substituted for existing sides of other dishes.)

Broccolini with pangrattato \$13 (Glut)

Garden Salad onion, tomato, cucumber, mesclun, house dressing \$9 (V, Veg)

Roasted Potatoes with Lemon Oil & Parsley \$12 (Glut)

ADDITIONAL SAUCES \$2.5

- Red Wine Jus, Peppercorn, House Gravy, Aioli, Tomato Sauce, Garlic Butter, Tartare

KIDS MENU (for 12 years & under)

\$15 with a Kids Drink & Activity Pack

Kids Cheeseburger and chips

Little Angler's Fish and chips

Chicken Tenders and chips

Rigatoni with rich tomato sauce & shaved parmesan

Kids Ice Cream with chocolate sauce, fresh strawberries, and 100's & 1000's \$5

DESSERTS

Apple Crumble red gala apples, raisins & vanilla bean ice cream \$16

Sticky Date Pudding with rich butterscotch sauce & vanilla bean ice cream \$16

Winter Berries Sorbet with fresh berries \$16 (Glut)

Warm Vanilla Rice Pudding with rhubarb compote \$16

The Bean Peddler Affogato hot shot over vanilla bean ice cream \$16

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Gift Vouchers Available

