

# The WOOD ROOM

## STARTERS

STEAK TARTARE served with crispy bread	GFO	29	BURRATA with chickpea and sundried tomato dip served with toasted bread	GFO	32	ARANCINI PORCINI with napoli sauce and grana Padano	V, N	21
BRUSCHETTA tomato, basil, garlic & EVO	GFO	21				FOCCACIA served with garlic butter	V, VGO	14

## PUB CLASSICS

DOUBLE BURGER with burger sauce, mixed leaves, provolone & pickles, served with chips		36	CHICKEN PARMA with napoli, cheese served with salad & chips	N	36	SCOTCH FILLET 300G served with chips and jus sauce	GF	65
BATTERED FISH BURGER with tartare sauce, pickles, white slaw, served with chips		36	CHICKEN SCHNITZEL served with salad & chips	N	32	MINUTE STEAK served with white slaw & chips		38

## STEAKS

## PIZZA

MARGHERITA with tomato, fior di latte & basil		32	PORK SAUSAGE with tomato, fior di latte, roast onion rocket & grana Padano		34	PROSCIUTTO tomato, fior di latte, grana Padano & rocket		36
PEPPERONI with tomato, oregano & fior di late		34	WILD MUSHROOM fior di latte, truffle oil, rocket & grana Padano		34	GARLIC with fior di latte		29
		VEGAN MOZZARELLA	3			GLUTEN FREE	5	

## MAINS

HALF CHICKEN with gremolata & garlic crumbs	GFO	38	RIGATONI ALLA VODKA Rigatoni in a creamy tomato-vodka sauce with stracciatella and parsley	V, GFO	34	SNAPPER with bean & sun-dried tomato puree, green herb oil	DF, GF	44
SLOW COOKED BEEF CHEEK with cheesy mashed potato and braising jus	GF	46	PAPPARDELLE LAMB RAGU slow-braised lamb ragu, with tomato, red wine, rosemary with grana padano		38	MINISTRONE SOUP hearty classic vegetable soup served with bread	DF, GF	23
PORK CHOP MILANESE breadcrumbs served with white slaw & grilled lemon		38	SPINACH RIGATONI Rigatoni with cashew, spinach, garlic and basil sauce, garnished with chilli flakes and grana padano	N, GFO, VGO	32			

## SIDES

ROAST POTATOES with shallots, rosemary and sea salt	VG, GF	18	GREEN LEAF SALAD with grana Padano and lemon dressing	V, GF, VGO, NFO	22
SAUTEE BROCCOLI with butter & confit garlic	V, GF, DFO	18	CHIPS with sea salt flakes		16
HONEY ROAST CARROTS mixed spice and honey	V, GF, DF	18			

## DESSERT

BRAZILIAN FLAN Brazilian custard dessert known for its creamy, smooth texture and rich, sweet caramel topping	V	20
STICKY DATE PUDDING with butter scotch and vanilla ice cream	V	20
MANGO AND PASSION MOUSSE	V	20
VANILLA BEAN ICE CREAM 3 scoops	V	18

V - VEGETARIAN VG - VEGAN VGO - VEGAN OPTION N - CONTAINS NUTS NFO - NUT FREE OPTION  
DF - DAIRY FREE DFO - DAIRY FREE OPTION GF - GLUTEN FREE GFO - GLUTEN FREE OPTION

SATURDAY, SUNDAY & PUBLIC HOLIDAYS 10% SURCHARGE APPLIES. PLEASE NOTE WE ARE UNABLE TO SPLIT ITEMISED BILLS. THANK YOU FOR YOUR SUPPORT.