

The WOOD ROOM

STARTERS

MINISTRONE SOUP	GF	23	BURRATA	GFO	32	GARLIC OR HERB PIZZA	V, VGO	23
heartly classic vegetable soup served with bread			served with pesto rosso & crostini			roasted garlic, fresh herbs & olive oil		
BRUSCHETTA		27	ARANCINI PORCINI	V, N	21			
prosciutto, goat's cheese & melon			with napoli sauce & grana padano					

PUB CLASSICS

DOUBLE BURGER	N	34	CHICKEN PARMA	N	36	STEAKS		
with burger sauce, mixed leaves, cheese & pickles, served with chips			with napoli sauce, cheese served with salad & chips			SCOTCH FILLET 300G	N, GF	65
GOURMET SAUSAGES & MASH	GF, N	32	CHICKEN SCHNITZEL	N	32	PORTERHOUSE STEAK 300G	N, GF	58
served with peas & gravy			served with salad & chips			served with chips, salad & jus sauce		

PIZZA

MARGHERITA		32	PORK SAUSAGE		34	PROSCIUTTO		36
with tomato, fior di latte & basil			with tomato, fior di latte, roast onion rocket & grana padano			with tomato, fior di latte, grana padano & rocket		
PEPPERONI		34	WILD MUSHROOM		34	CAPRICCIOSA		34
with tomato, oregano & fior di latte			with fior di latte, truffle oil, rocket & grana padano			with fior di latte, ham, mushrooms & olives		
VEGAN MOZZARELLA		3	GLUTEN FREE		5			

MAINS

GRILLED BARRAMUNDI (A)	GF	42	RIGATONI ALLA VODKA	V, GFO	34	SPINACH & RICOTTA TORTELLINI	N, GFO, V	32
with bean & sun-dried tomato puree, green herb oil			with creamy tomato-vodka sauce, stracciatella & parsley			with sage & brown butter sauce		
SPAGHETTI BOLOGNESE	GF	34	PAPPARDELLE LAMB RAGU		38	CHICKEN CAESAR SALAD		38
classic beef, with herb & tomato sauce			slow-braised lamb ragu, with tomato, red wine, rosemary & grana padano			cos lettuce, grana padano, crostini & caesar dressing		

SIDES

ROAST POTATOES	VG, GF	18	GREEN LEAF SALAD	V, GF, VGO, NFO	18	DESSERTS		
with rosemary & sea salt			with grana padano & lemon dressing			SWEET RAVIOLI	V	20
SAUTÉED BROCCOLINI	V, GF, DFO	18	CHIPS		16	STICKY DATE PUDDING	V	20
with butter & confit garlic			with sea salt flakes			with butter scotch & vanilla ice cream		
HONEY ROAST CARROTS	V, GF, DF	18				VANILLA BEAN ICE CREAM	V	18
with honey & chilli flakes						3 scoops		

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
A - AUSTRALIAN SEAFOOD I - IMPORTED SEAFOOD M - MIXED ORIGIN SEAFOOD

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