

BISTRO

APPETIZERS

GARLIC & HERB BREAD (VG) | 6.9
add cheese +2.5

BOWL OF CHIPS (V) | 7.9
served with tomato sauce

WEDGES (V) | 10.9
served with sour cream & sweet chilli

HOT CHICKEN WINGS (GF) | 11.9
golden fried chicken wings topped with buffalo sauce
served with a side of blue cheese sauce

SALT & PEPPER EGGPLANT BITES (V) | 12.9
lightly battered golden fried eggplant bites served
with a side chipotle aioli

PORK BELLY BITES (GF) | 13.9
served with smokey bbq sauce

SALADS

BURRITO BOWL (VG, GF) | 19.9

lime infused rice, roasted capsicum, corn, jalapeño,
tomato salsa, beans, lettuce, guacamole, corn chips &
chilli lime dressing
add eggplant +5
add halloumi + 5
add brisket +6
add grilled chicken +6
add pork belly +6

ROASTED VEG GLOW BOWL (VG, GF) | 19.9

roasted cauliflower, carrots, sautéed kale & broccolini,
pumpkin seeds, guacamole & golden tahini dressing
add eggplant +5
add halloumi + 5
add brisket +6
add grilled chicken +6
add pork belly +6

GRILLED CHICKEN DUKKAH SALAD (GF) | 25.9

grilled chicken tenderloins, pistachio dukkah, lettuce,
cherry tomato, cucumber, red onion, halloumi cheese,
green goddess dressing

gf - gluten free, v - vegetarian, vg - vegan, o - option available

Please note that all our food is prepared in the same kitchen where common allergens are present. While we take steps to avoid cross contamination, we cannot 100% guarantee that any dish will not contain traces of milk, soy, wheat, eggs, peanuts, tree nuts, fish, shellfish, sesame and gluten.

10% surcharge on public holidays

MAINS

CHICKEN SCHNITZEL | 19.9

served with chips, garden salad & your choice of gravy

VEGETARIAN SCHNITZEL (VG) | 26.9

plant based schnitzel served with chips,
garden salad & tomato sauce
add vegan parmi +5

BEEF SCHNITZEL | 23.9

served with chips, garden salad & your choice of gravy

EGGPLANT PARMESI (GF, V, VGO) | 19.9

topped with nap sauce & cheese served with chips,
garden salad & your choice of gravy

FISH & CHIPS (GFO) | 22.9

battered hake fillet served with chips, garden salad &
tartare sauce

SALT & PEPPER SQUID (GF) | 22.9

served with chips, garden salad & chipotle aioli

FETTUCINE MARINARA | 25.9

sautéed prawns, squid, mussels, fish bites & cherry
tomato in a white wine creamy garlic sauce topped
with shaved parmesan cheese & parsley

SOUTHERN FRIED CHICKEN | 26.9

Cajun buttermilk marinated chicken tenderloins, served
with chips, garden salad & chipotle aioli

OVEN BAKED BARRAMUNDI (GF) | 26.9

lemon pepper marinated barramundi fillet, served with
smashed potato & garden salad topped with garlic aioli

MAINS

STUFFED CHICKEN BREAST (GF) | 27.9

ham & mozzarella stuffed chicken breast,
served on a bed of sautéed garlic roasted potato,
kale & broccolini, topped with white wine
creamy garlic sauce

SEAFOOD DUO (GFO) | 27.9

battered hake fillet & salt & pepper squid served
with chips, garden salad & chipotle aioli

TWICE COOKED PORK BELLY (GF) | 27.9

roasted cauliflower & carrots, sautéed kale & broccolini,
apple cider reduction & side of gravy

SOUTHWEST BRAISED LAMB SHANK (GF) | 27.9

12hr slow cooked braised lamb shank in adobo
sauce served with smashed potato & broccolini

12 HR SLOW COOKED BRISKET (GF) | 29.9

250g beef brisket served with roasted vegetables,
broccolini & red eye gravy

300G GRAIN FED PORTERHOUSE (GF) | 31.9

cooked to your liking, served with chips, garden
salad & your choice of gravy

WOODY GRILL (GF) | 35.90

cheese kransky, brisket, hot wings, bacon & egg served with
chips, garden salad & your choice of gravy

Sauces:

gravy | diane | mushroom | pepper | surf & turf +8 (all gf)

Toppings:

parmi +3 | kilpatrick +5 | hawaiian +5

vg - vegan | v - vegetarian | gf - gluten free | o - option available

BURGERS ETC

all burgers served with side of chips

BACON CHEESE BURGER | 19.9

char-grilled brisket beef patty, hickory smoked
bacon, American cheese, caramelised red onion,
pickles, smoky bbq sauce in a brioche bun
add egg +2, add double patty +6

GRILLED HALLOUMI BURGER (V) | 19.9

grilled halloumi, lettuce, tomato salsa, sweet
chilli mayo, guacamole in a brioche bun
add egg +2

GRILLED CHICKEN SANDWICH | 19.9

grilled chicken tenderloins, hickory smoked
bacon, American cheese, sliced tomato,
lettuce, onion, garlic aioli
add egg +2

SLOW COOKED BRISKET BURRITO | 19.9

12hr slow cooked brisket, rice, shredded cheese,
beans, tomato salsa, chipotle aioli

PIZZA

gluten free base +6

SEAFOOD PIZZA | 22.9

nap sauce, prawns, squid, hake, chilli, garlic, mozzarella cheese

HOT SALAMI PIZZA | 19.9

nap sauce, hot salami, roasted capsicum, onion, mozzarella cheese

BUFFALO CHICKEN | 19.9

nap sauce, chicken tenderloins, mozzarella cheese, topped with blue cheese & franks hot sauce

CHICKEN BACON | 18.9

bbq sauce, chicken tenderloins, bacon, pineapple, mozzarella cheese

HAWAIIAN | 18.9

nap sauce, shredded ham, pineapple, mozzarella cheese

VIETNAMESE PORK BELLY PIZZA | 19.9

banh mi sauce, pork belly bites, sliced chilli, mozzarella cheese, topped with aioli & fresh coriander

JUST MEAT | 20.9

bbq sauce, brisket, ham, bacon, chicken, salami, mozzarella cheese, topped with hollandaise sauce

MARGARITA (V, VGO) | 18.9

nap sauce, sliced fresh tomato, pesto, mozzarella cheese topped with balsamic glaze

EGGPLANT PIZZA (VG) | 18.9

pistachio dukkah, sliced fresh tomato, eggplant, caramelised onion

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KIDS

ages 3-12 years old, includes kids cordial
add kids ice cream +3

HAWAIIAN PIZZA | 9.9
nap sauce, ham, pineapple, cheese

CHICKEN NUGGETS | 9.9
with chips & tomato sauce

CHICKEN SCHNITZEL | 9.9
with chips & tomato sauce

KIDS FISH (GFO) | 9.9
with chips & tomato sauce

MAC & CHEESE (V) | 9.9
creamy macaroni topped with shredded cheese

DESSERT

COCONUT PANNA COTTA (VG) | 8.9
pineapple gel, shaved toasted coconut, maraschino cherries

BANANA SPLIT | 9.9
vanilla ice cream, maraschino cherries, chocolate drizzle,
honey comb

STRAWBERRY CHOCOLATE WAFFLE | 10.9
vanilla ice cream, strawberries, Nutella sauce, waffle cone,
peanut praline

SENIORS MENU

Monday - Friday Lunch Only
(Excludes Public Holidays)

FISH & CHIPS (GFO) | 12.9

One piece of battered flake served with chips, garden salad & tartare

SALT & PEPPER SQUID (GF) | 12.9

Served with chips, garden salad & chipotle aioli

12 HOUR COOKED BRISKET (GF) | 14.9

1 piece of slow cooked brisket served with smash potato, a broccolini & gravy

CHICKEN SCHNITZEL | 12.9

Served with chips, garden salad & gravy

MAC & CHEESE | 10.9

Creamy macaroni topped with shredded cheese

MARGHERITA PIZZA | 12.9

Nap sauce, sliced fresh tomato, pesto, mozzarella cheese, topped with balsamic glaze

HAWAIIAN PIZZA | 12.9

Nap sauce, pineapple, sliced ham topped with mozzarella cheese

GRILLED CHICKEN DUKKAH SALAD | 12.9

Grilled chicken tenders, pistachio dukkah, lettuce, cherry tomato, cucumber, red onion, halloumi cheese & green goddess dressing

DESSERT OF THE DAY \$4

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Excludes public holidays

SPARKLING

AURELIA PROSECCO

150ML / 9.5 | B / 35

THE LANE LOIS BLANC DE BLANCS

150ML / 11 | B / 42

BIRD IN HAND

150ML / 12 | B / 47

CROSER SPARKLING PINOT NOIR CHARDONNAY

B / 50

MUMM CORDON ROUGE

B / 95

HANCOCK & HANCOCK SPARKLING SHIRAZ

150ML / 11 | B / 41

ROSÉ

SQUEALING PIG ROSÉ

150ML / 10 | 250ML / 13.5 | B / 37

GEMTREE ROSÉ

150ML / 10.5 | 250ML / 14.5 | B / 40

RAMEAU D'OR PETIT AMOUR ROSÉ

150ML / 10 | 250ML / 13.5 | B / 39

RED

RIPOSTE THE DAGGER PINOT NOIR

150ML / 10 | 250ML / 13.5 | B / 37

ROBERT OATLEY PINOT NOIR

B / 42

ELVARADO TEMPRANILLO GRENACHE

150ML / 9 | 250ML / 12 | B / 34

OCTOGENARIAN GRENACHE

B / 48

RYMILL DARK HORSE CABERNET

150ML / 9.5 | 250ML / 13 | B / 36

JIM BARRY COVER DRIVE CABERNET SAUVIGNON

B / 44

**BREMERTON TAMBLYN CABERNET
SHIRAZ MALBEC MERLOT**

150ML / 9.5 | 250ML / 13 | B / 36

WIRRA WIRRA CHURCH BLOCK

150ML / 11 | 250ML / 15 | B / 41

ROBERT OATLEY GSM

150ML / 11 | 250ML / 15 | B / 41

GRANT BURGE HILLCOT MERLOT

B / 39

ST HALLETT BLACK CLAY SHIRAZ

150ML / 9 | 250ML / 12 | B / 34

VILLAIN & VIXEN SHIRAZ

150ML / 11.5 | 250ML / 16 | B / 44

WILLUNGA 100 SHIRAZ

150ML / 12.5 | 250ML / 17 | B / 48

PEPPERJACK SHIRAZ

150ML / 12.5 | 250ML / 17 | B / 48

MITCHELLS PEPPERTREE SHIRAZ

B / 52

WHITE

AMBERLEY KISS & TELL MOSCATO

150ML / 8.5 | 250ML / 11.5 | B / 33

GIESEN SAUVIGNON BLANC

150ML / 8.5 | 250ML / 11.5 | B / 33

GRANT BURGE PEARL SAUVIGNON BLANC

150ML / 9 | 250ML / 12 | B / 34

SQUEALING PIG SAUVIGNON BLANC

150ML / 10 | 250ML / 13.5 | B / 37

SHAW & SMITH SAUVIGNON BLANC

150ML / 15 | 250ML / 20.5 | B / 58

BLEASDALE CHARDONNAY

B / 52

THE LANE BLOCK 1A CHARDONNAY

150ML / 11 | 250ML / 15 | B / 42

VICKERY WATERVALE RIESLING

150ML / 10 | 250ML / 13.5 | B / 37

PIKES TRADITIONALE RIESLING

B / 51

JIM BARRY RIESLING

B / 41

WICKS PINOT GRIS

150ML / 11 | 250ML / 15 | B / 41

PIKES LUCCIO PINOT GRIGIO

150ML / 10.5 | 250ML / 14.5 | B / 39

MISS ZILM FIANO

B / 47

BEER

BOTTLED

Corona | 10.5
Peroni Red | 8.5
Stella Artois | 8.5
Heineken | 8.5
Superdry 3.5 | 9
Cascade Light | 9
Carlton Zero | 6
Heineken Zero | 8

CRAFT

Stone & Wood Pacific Ale | 12.5
Balter XPA | 14
Gage Rd Single Fin Summer Ale | 10
Pirate Life Acai & Passionfruit Sour | 12.5
Little Creatures Pale Ale | 13
Big Shed F Yeah American Pale | 16
Mismatch Session Ale | 12

OTHER

Barossa Cider Apple Cider | 10
Somersby Apple or Pear Cider | 9
-196 Double Lemon Vodka | 16
Brookvale Union Vodka Lemon Squash | 13
White Claw Seltzer | 16
Bundaberg Alcoholic Ginger Beer | 14

GIN LEGENDS

paired with your choice of dehydrated fruit:
lime, pink grapefruit, pineapple or apple

23RD STREET GIN | 15

23RD STREET VIOLET GIN | 15

78 DEGREES SMALL BATCH | 15

78 DEGREES SUNSHINE STATE | 15

NEVER NEVER TRIPLE JUNIPER | 17.5

FOUR SEASONS GREEN ANT GIN | 20

Fever Tree Tonic +5

Fever Tree Premium Indian Tonic +6

Kirks Tonic or Soda +1.5

COCKTAILS

PIMM'S CUP | 13

Pimm's, cucumber, strawberries, orange,
lemonade

SOUTHERN ICED TEA | 22

Tito's Vodka, Peach Schnapps, house-made
iced tea

WATERMELON PARADISO | 18

Peach Vok, Paraiso, Smirnoff Vodka,
watermelon juice, lime juice, lemonade

SPICY PINEAPPLE MARGARITA | 18

Altos Reposado Tequila, Triple Sec, lime juice,
pineapple, jalapeño

WHAT'S ON

TUESDAY SCHNITTY NIGHT

Chicken Schnitzel | 12.9

Beef Schnitzel | 16

Eggplant Schnitzel | 12.9

HAPPY HOUR

Wed & Thurs 5.30pm-6.30pm

Friday 4.30pm-6.30pm

Saturday 12pm-4pm

SPIT ROAST SUNDAYS

On the Deck from 12pm

Live Music 12.20pm-3.30pm

*View
upcoming
events
here*



FUNCTIONS

Whether you're after a quality dining experience, a venue to celebrate a milestone or a casual beer with friends, you'll find what you're after at The Woodcroft Hotel.

*View our
functions
packages
here*

