



menu

SNACKS - SMALLER

Garlic cob loaf - cultured butter - pecorino
8

Grilled saganaki - charred peppers
burnt lemon (gf)
14

Local oysters - shucked to order (gf)

Natural - fresh lemon
1/4 doz | 12

Pancetta kilpatrick
1/4 doz | 14

Potato & leek soup - pancetta
white truffle oil - toasted gruyere melt (v)
15

Salt & pepper squid
watercress & citrus salad - red pepper aioli (gf)
18

Bruschetta - charred sourdough - mozzarella
crushed peas - chilli - mint (v)
16

Pan seared scallops - cauliflower
sugar snaps - serrano (gf)
18

Ricotta gnocchi - heirloom tomatoes
walnuts - goats curd - dill (v)
E | 19 M | 32

CHARCUTERIE

Charcuterie board

House selected local and international meats
Hand sliced to order

Served with - green tomato relish - olives
lavosh - artisan breads & accompaniments

Free roaming pork capocollo 9

Jamon serrano 12 month+ 8

Spicy chorizo 10

Sopressa salami 8

Let the chefs choose	small	19
	large	28



WOODLANDS

Refined, simple, familiar flavours utilising
local fresh produce.

Welcome to Woodlands a celebration of the
historic area through food, wine and conversation.



LARGER

Roasted pork belly - sticky red cabbage
charred broccolini - parsnip cream
34
+ scallops | 40

Saltwater barramundi - spring greens
sauce vierge - white bean puree (gf)
34

Seafood linguine - mussels - vongole - squid
fish - baby tomatoes - basil - garlic - chilli
32

Mushroom risotto - smoked speck - asparagus
sage - goats cheese fraiche - pecorino (gf)
28

Braised local lamb shoulder - creamed potatoes
salted zucchini - salsa verde - cress (gf)
35

Free range chicken - cos lettuce
reggiano parmesan - soft egg - pancetta
croutons - anchovy dressing
28

LOCAL BEEF

Grill - All cuts served with baby potatoes -
sauce bordelaise (gf)

Scotch 300g	grain fed	42
Eye Fillet 200g	grass fed	42
Porterhouse 300g	grass fed	38
Rump 250g	grain fed	35

ACCOMPANIMENTS

Fries - rosemary salt - roasted garlic aioli (v)
9

Roasted cauliflower - smoked yoghurt
feta - curry leaves (gf,v)
10

Spiced pumpkin - salted ricotta
honey - mint (gf,v)
9

Vine tomatoes - lebanese cucumbers
mozzarella - fresh oregano - black olives (gf,v)
8

Baby potatoes - burnt butter
crisp sage (gf,v)
8

Spring greens - verjuice - olive oil
lemon (gf,v)
9

BREWED

TAP	15oz 20oz
James Boags Draught, TAS	8.5 11.5
Furphy Refreshing Ale, VIC	9.5 12.5
Heineken, Netherlands	10 13

LOCAL

James Boags Light, TAS	8
Tooheys New, NSW	9
Furphy, VIC	9
James Boags Premium, TAS	9
Hahn Super Dry, NSW	9
XXXX Gold, QLD	9
Tooheys Extra Dry, NSW	9

CRAFT

Byron Bay Lager, NSW	10
White Rabbit White Ale, VIC	10
Nine Tales Amber Ale, NSW	10
Stone & Wood Pacific Ale, NSW	10
Little Creatures Pale Ale, WA	10
One Fifty Lashes Pale Ale, NSW	10
Kosciuszko Pale Ale, NSW	10
Four Wives Pilsner, NSW	10

IMPORTED

Heineken, Netherlands	10
Birra Moretti, Italy	10
Kirin, Japan	10
Guinness, Ireland	10

CIDER

Pipsqueak, Apple, WA	9.5
Napoleone & Co, Pear, VIC	9.5

SPIRITS

Extensive local & International spirits section, please ask your friendly waiter for selections.

drink

VINO - GLASS

BUBBLES	G
De Bortoli Bancroft Bridge Brut, NSW	9.5
Veuve D'Argent Cuvee Prestige Blanc de Blanc Brut, France	11.5
La Gioiosa Valdobbiadene Prosecco Superiore DOCG, Italy	11.5

WHITE

De Bortoli Bancroft Bridge Sauvignon Blanc, NSW	9.5
Mt Difficulty 'Roaring Meg' Sauvignon Blanc, Central Otago NZ	11
Hently Farm Riesling, Eden Valley, SA	10.5
Leura Park Pinot Gris, Bellarine Peninsula, VIC	11.5
Allinda Chardonnay, Yarra Valley VIC	10.5
Hamelin Bay Chardonnay Margaret River WA	12

PINK

Match Point Rose, Rylstone NSW	10
Audrey Wilkinson Moscato Hunter Valley NSW	11

RED

De Bortoli Bancroft Bridge Cabernet Merlot, NSW	9.5
Ara Pinot Noir, Marlborough NZ	11
Dalrymple Pinot Noir, Tamar Valley TAS	14.5
Earthworks Shiraz, Barossa SA	10
Heathcote Cravens Place Shiraz Heathcote VIC	11.5
Le Marquis Cabernet Sauvignon Rylstone NSW	11
Vasse Felix Filius Cabernet Sauvignon Margaret River WA	12

STICKY

Heggies Vineyard Botrytis Riesling Eden Valley, SA	9.5
Galway Pipe Grand Tawny, SA	9.5

togethe

BLENDED

Southern Spritz
Adelaide hills bitter orange
rose vermouth - sparkling wine
16

Espresso Martini
Tasmanian vodka - cold drip
coffee liqueur - cold drip coffee
18

Starward Two-Fold Sour
Port melbourne whisky - bitters
lemon - sugar - egg white
18

Good Morning Mary
Tasmanian vodka - 5 peppers mix
16

Elderflower Collins
Adelaide hills gin - elderflower liqueur
lemon juice - elderflower tonic
20

Estate Negroni
Adelaide hills gin - rosso vermouth
bitter orange
18

Lemon Myrtle Highball
Tasmanian vodka - rose vermouth
fever tree ginger ale
18

SWEETS

Vanilla panna cotta - strawberry cider
basil (gf)
16

Salted chocolate pudding - pistachio
strawberry sorbet
16

Ice cream sandwich - salted peanut praline
ganache
16

Affogato - frangelico
vanilla ice cream - biscotti
14

2 local cheeses - fennel lavosh
accompaniments
25

