



THE WOODLANDS HOTEL BAR MENU

SNACKS

Sourdough , amber ale butter/olive oil/schmaltz	8
Marinated Mixed Olives	9
House Cut Chips , aioli	10
Cauliflower Bites , chilli caramel, herb aioli	14
Jalapeno and Goats Cheese Croquettes , smoked tomato	12
Fried Halloumi , fig paste, honey, sherry vinegar	14
Charcuterie Board , crisp bread, condiments	25

CLASSICS

Wagyu Burger , house ground and pressed patty, cheddar, bacon jam, aioli, butter lettuce, westmont pickles, milk bun, chips	23
Beer Battered Fish and Chips , slaw, malt vinegar tartare	26
Chicken Parmigiana , napoli, mozzarella, taleggio, san daniele prosciutto, chips, salad	26
Chargrilled Steaks ; served with chips, salad, ale glaze, stout butter	
Cape Grim (TAS) "Reserve" Grass Fed Porterhouse 200g/400g	36/55
O'Connor (VIC) Grass Fed Black Angus Scotch 300g	48

KIDS

Chicken and rice, cucumber, coriander, broth	12
Cheeseburger, fries, tomato sauce	12
Fish and Chips, salad, tartare	12
Bangers and Mash, gravy	12
Mac and cheese	12

STARTERS

Mussels , coconut milk, green curry, sourdough	20
Kingfish Ceviche , avocado, lime granita, tomato, geraldton wax	18
Sichuan Spiced Chicken Wings , charred lemon, ranch	15
Heirloom Tomatoes , fresh mozzarella, pistachio, chardonnay vinegar, focaccia	16
Cumin Pork Ribs , onion, garlic, chilli, coriander crema	20
Grilled Asparagus , romesco, egg yolk, olive herb, breadcrumbs	16

MAINS

Grilled Eggplant and Zucchini , chickpeas, lemon yoghurt, kasundi, winter purslane, olive oil	28
Market Fish , pandan oil, green beans, chats, coriander, pepitas	MP
Malt Brined Spatchcock , corn, grilled carrots, bacon gravy	36
Heirloom Tomato BLT Sandwich , sourdough, avocado, basil aioli, salad	22
300g Pork Scotch , mushroom, confit kipflers, mizuna, broccoli, jus	32
Barley Risotto , mushroom, grana padano, wild celery	26

AFTER DINNER

Housemade ice creams and sorbets	12
Today's cheeses, preserves and baguette crisps	25
Malted whipped cheesecake, crumble, cacao nibs, citra hop, berries	15
Kaffir lime creme brulee	15