

# Café Woodworks Dinner Menu

## Starters

Garlic Sourdough **gfo** 6

Pesto & Parmesan Sourdough **gfo** 6

## Entree

Salt & Pepper Squid w/Danish Tartare **gf** 16.5

Wild Mushroom Arancini, Thyme, Goats Cheese w/Herb Aioli 15

Roast Vegetable Soup w/Garlic Sourdough **gf v** 14

Prawns & Avocado Salsa w/ Basil Oil **gf** 17

## Mains

300g Scotch fillet w/ Potato Rosti, Seasonal Vegetables, Red Wine Jus 30

Confit Duck Leg w/ Sweet Potato Puree, Roasted Broccolini, Pistachio, Pomegranate jus **gf** 28

Grilled Salmon Fillet w/Pea Pesto & Asparagus Risotto, Lemon & Herb Butter **gf** 28

Pea Pesto & Asparagus Risotto w/ Fetta & Lemon **gf v** 25

Smoked Salmon Fettuccini w/baby Capers, Rocket & Lemon Dill cream 26

## Sides

Garden salad 9

Chips 9

Seasonal Greens 9

## Desert

Apple Rhubarb Crumble w/Poached Berries, Cream 10

White Chocolate Cheesecake w/Poached Berries, Cream 10

Hazelnut meringue Eaton Mess w/ Poached Berries, Cream 10

Lemon & Lime Tart w/ Poached Berries, Cream 10

Café Woodworks is fully licensed, BYO wine only \$5 per Bottle

**GF** – gluten free, **GFO** – gluten free option, **V** – vegetarian, **VO** – vegetarian option

