



BREAD 6

Garlic or Pesto and Parmesan Sourdough*
Plain or Garlic Naan

ENTREE 17

Calamari - crispy with salt and pepper seasoning, aioli **GF**
Corn Fritters – homemade tomato relish, sour cream, rocket **V ***
Moussaka - eggplant, pumpkin, feta, nutmeg cream, balsamic glaze **GF**
Prawn & Chorizo Risotto - spinach and truffle oil **GF**
Roast Vegetable Soup - garlic sourdough **V ***

MAINS 30

Beef & Ale Pie – potato top, garden salad **GF**
Butter Chicken - cashews, roast tomato, capsicum, steamed rice, raita **GF**
Lamb Shank – chive mash, vegetables, tomato jus **GF**
Seafood Curry - prawns, calamari, fish, steamed rice, pickled onion **GF**
Sunny Vegetarian Plate - pumpkin, tomato, capsicum, cumin rice, raita **GF V**
Tempura Flathead – chips, garden salad, tartare

MAINS FROM THE GRILL 34

Chicken Kiev - mushroom cream **GF**
Eye Fillet (200g) – peppercorn sauce **GF**
Salmon Fillet - lemon herb butter **GF**
Scotch Fillet (300g) - port wine jus **GF**

All Grill items served with truffle mash and steamed greens.

SIDES 9

Steamed Vegetables	Garden salad
Chips	Wedges

KIDS (12yo or under) 13.5

Calamari and chips	
Chicken, mash and vegetables	Fish and chips
Fettuccini with tomato sauce	Steak, mash and vegetables

CAFE WOODWORKS IS FULLY LICENSED, BYO WINE ONLY, \$5.00 PER BOTTLE

GF – gluten free, ***** – gluten free available on request
V – vegetarian, ***** – vegetarian available on request
Designated weights are approximations before cooking
Please note there is a 10% surcharge on Public Holidays