Woodside Estate Menu

Bru<u>nch</u>

Sweetcorn Fritters (V) With fresh roquette, avocado and sweet chilli jam	Add Bacon 3.50	15
<b>Bacon Butty</b> (GF option available + \$2.50) Crisp bacon, grilled cheese, fried egg, BBQ sauce, aioli on a toasted bun		14
<b>Creamy Mushrooms</b> (V & GF available + \$2.50) Creamy button mushrooms, balsamic shallots and 5 grain bread	Add Bacon 3.50	16
Eggs Bene (V & GF available + \$2.50) Two poached eggs, grilled brioche and hollandaise served with your choice - bacon - smoked salmon - mixed vege	of :	17
<ul> <li>French Toast (V)</li> <li>Brioche French Toast with your choice of:</li> <li>- caramelised banana, berry compote and mascarpone</li> <li>- avocado, tomato relish and fresh ricotta</li> </ul>	Add Bacon 3.50	17
<b>Soft Scramble</b> (V & GF available + \$2.50) scrambled eggs, herb dressing, 5 grain bread with your choice of: - grilled breakfast sausage - smoked salmon - avocado		17
<b>Country Breakfast</b> Two eggs poached or fried, breakfast sausage, bacon and potato croquette s with spiced tomato relish and crusted bread	erved	19

**Sides** 3.5 each

Bacon - Eggs - Mixed Vege - Sausage - Mushrooms - Black Pudding

Entree

Garlic Turkish Pide with pistachio dukah and olive oil	9
<b>Soup of the day</b> (V) served with a Crusty Bread Roll	16
<b>Panko Brie</b> (V) Over the moon O.M.G triple cream Brie- crispy panko crumbed brie on s served with berry relish and crusted bread	alad greens half Brie 16 whole Brie 23
<b>Seared Tuna Salad</b> (G/F) (V options available) Sesame seared Tuna, shaved coconut, daikon, carrot, mung beans, coriander and mint with nam jim dressing	entr é size 20 main size 27

Mains

<b>BLTE</b> (GF option available + \$2.50) fresh mezzo Bun filled with Bacon, Lettuce, Tomato, Egg, relish and hollandaise	15
<b>Fish &amp; Chips</b> (V & GF option available) Panko and herb crusted fish, smoked chilli aioli, fresh green salad leaves and fries	27
Seared Lambs Fry and Bacon Seared lambs fry, black pudding, rosemary hash, with a brandy and peppercorn Sauce	21
<b>Beef Cheeks</b> Crisp Beef Cheeks served with cauliflower puree, apple compote and Asian herbs	27
<b>Curry Chicken</b> (GF) (V option available) Roasted Chicken Breast with Bamboo shoots, coconut lime Rice, roasted Coconut and herb salad	28
<b>Prime Beef Burger</b> filled with a Crispy Onion Rosti, Bacon, chilli mayo, Tomato Relish and fresh green salad leaves, served with Beer Battered Fries	28

Sides

7.50 each

Fries - Steamed Vegetables - Green Leaf Salad - Gluten Free Bread available