

Woodside Estate

Menu

Brunch

Crisp Sweetcorn Fritters

Served over fresh Rocket with sweet chilli relish and seasoned avocado Add Bacon 3.50 15

Soft Scramble (V & GF available + \$2.50)

scrambled eggs, herb dressing, 5 grain bread with your choice of: 17

- grilled bacon
- smoked salmon
- avocado

Seared Lambs Fry and Bacon

Seared lambs fry, black pudding, rosemary hash, with a brandy and peppercorn Sauce 21

Creamy Mushrooms (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 of : 17

- bacon
- smoked salmon
- avocado

Sides 3.5 each

Bacon – Eggs – Avocado – Hash – Mushrooms – Black Pudding - Toast

Light Lunch

Garlic Turkish Pide with pistachio dukah and avocado oil	9
BLTE (GF option available + \$2.50) fresh mezzo Bun filled with Bacon, Lettuce, Tomato, Egg, relish and hollandaise	15
Melting Brie and Prosciutto Over the moon O.M.G triple cream Brie- crispy panko crumbed brie on salad greens served with berry relish and crusted bread	23
Vietnamese Sticky Pork Sticky Pork served with Vietnamese rice paper rolls filled with shaved coconut, daikon, carrot, mung beans, coriander, mint, mild wasabi may and a side of tamari	24
Beetroot and Grilled Halloumi Salad Salad of roasted beetroots, balsamic shallots, crushed walnuts tossed through mixed garden greens finished with grilled halloumi and herb dressing	19

Sides \$7.5

Woodside fries – Green Leaf Salad – Broccoli & lemon salad

Mains

Chicken Roulade Corn fed Chicken Roulade with Prawn Dumplings, Asian Salad and Dashi Broth	29
Lamb Rack Seared lamb back strap served over ratatouille with crisp potato skins and Pinot Noir Jus	31
Pork Belly Confit pork belly served over sweetcorn puree with pickled capsicum relish and seared scallops	32
Chefs Burger Specialty ingredients freshly picked by the chef, served in a toasted bun with a side of Woodside Fries	27
Fish of the Day Ask your wait staff for today's Fresh Fish Dish	

PLEASE NOTIFY OUR STAFF OF ANY DIETARY OR ALLERGY REQUIREMENTS