

Starters

Coconut Crumbed Prawns | \$18

Crumbed prawns | sweet chilli & pineapple salsa

Lemon Pepper Calamari | \$13

Salad | tartare | lemon **GF**

Garlic Bread | \$7

Add cheese and pepperoni for \$2

Arancini | \$12

Pumpkin, fetta & thyme risotto balls | crispy panko crumb | tomato chutney **VEG**

3 Cheese Calzone | \$15

Mozzarella | Parmesan | Camembert

Pizza



Vego | \$22

Napoli | artichoke | bell pepper | red onion | mushroom, cheese **VGNO**

Meat Lovers | \$25

BBQ sauce | pepperoni | ground beef | bacon | beef strips | cheese

Pepperoni | \$20

Crème Fraîche base | pepperoni | cheese

Supreme | \$25

Napoli | pepperoni | ground beef | bell pepper | onion | olives | mushrooms

Margherita | \$18

Napoli sauce | tomato slices | basil | cheese **VEG, VGNO**

Schnitzels

Our schnitzels are crumbed **in house** and are served with your choice of two sides, chips, garden salad, steamed vegetables, mashed potato.

300g Chicken Schnitzel | \$22

Free range chicken breast | House crumb | choice of sauce

PUB FAVOURITE

Traditional Chicken Parmy | \$24

Free range chicken breast | House crumb | napoli | shredded ham | mozzarella

GF - Gluten Free | **GFO** - Gluten Free Optional
VEG - Vegetarian | **VGN** - Vegan | **VGNO** - Vegan Optional

The story of our steak.

All our beef is pasture raised and grain finished. It is finished on grain for a **minimum** of 100 days which ensures a marbling that maximises flavour and tenderness.

We proudly use 2+ marbled John Dee steaks for all of our cuts. We have some of the best produce Australia has to offer, all without breaking the bank.

Steak

All our steaks come with your choice of two sides chips, garden salad, steamed vegetables, mashed potato, and your choice of sauce. **GFO**

Sauces: Mushroom, Pepper, Dianne, Garlic Cream **GF**, Hollandaise, Gravy **GF**

200g Porterhouse | \$24

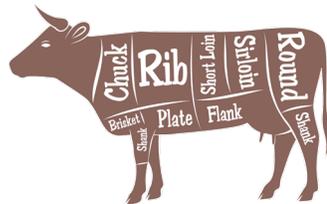
John Dee 100 day grain fed

300g Rib Fillet | \$43

John Dee 100 day grain fed

400g Rump | \$37

John Dee Angus 100 day grain fed



Toppers

Coconut crumbed prawns (4) | \$9

Onion rings (6) | \$6

Lemon pepper calamari | \$7 **GF**

Field mushrooms in garlic butter | \$6 **GF,V,VGNO**

Calamari & prawns in creamy garlic sauce | \$9

Sides

Buttered Steamed Vegetables | \$7 **GF**

Mashed Potato | \$5 **GF**

Bowl Of Chips | \$8

Garden Salad | \$7 **GF**

Sweet Potato Chips & Aioli | \$10 **GF**

Wedges w/Sweet Chilli & Sour Cream | \$10

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Mains

Crispy Pork Belly | \$32

Twice cooked | creamy mash | broccolini | poached pear jus **GF**

Crispy Skin Salmon | \$32

Pan fried | kipfler potatoes | braised fennel | broccolini | creamy seafood sauce **GF**

Slow Cooked Lamb Shoulder | \$33

Slow cooked cold pressed | creamy mash | sautéed greens | red wine jus **GF**

Vegetable Scallopini | \$24

Braised field mushroom scallopini | wilted spinach | creamy mash | marsala sauce

Scallopini Marsala | \$34

Scalloped pork fillet | creamy mash | wilted spinach | marsala sauce

Duck Maryland | \$34

Slow cooked | wild mushroom & truffle sauce

**HOUSE
SPECIALTY**

Fettuccine Marinara | \$28 **GFO**

Calamari | mussels | prawns | fish | roma tomato concasse sauce | parmesan

Fettuccine Carbonara | \$24 **GFO**

Bacon | egg yolk | cream | shaved parmesan

Add Chicken + 6

Add Prawns + 8

Add Calamari + 6

Avocado Chicken | \$28

Grilled, butterflied chicken breast | fresh avocado | creamy garlic sauce | creamy mash | green vegetables.

Lemon Pepper Calamari | \$23

Chips | garden salad | tartare | lemon **GFO**

Fish & Chips | \$25

Fish of the day | chips | garden salad | tartare | lemon | battered, crumbed or grilled **GFO**

Vegetarian Cannelloni | \$24

Ricotta | baby spinach | semi dried tomato | garden salad **VEG**

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Lunch Menu

Available between 12pm and 5pm daily

Pub Classics

Lunch Rump | \$22

200g rump, cooked to your liking. Served w/ beer battered chips, side salad & your choice of sauce **GFO**

Reef 'N' Beef | \$26

200g rump, cooked to your liking, served with beer battered chips, side salad. Topped with Mooloolaba Prawns and calamari in a creamy garlic sauce **GFO**

The Steak Sanga | \$22

Rib fillet, crispy bacon, caramelized onion, cheese, tomato & lettuce, topped w/beetroot relish & mayo. **GFO**

Sea 'N' Surf | \$23

Grilled barramundi served with chips and salad, topped with fresh Mooloolaba prawns and calamari in a creamy garlic sauce **GFO**

Fish & Chips | \$18

Your choice of grilled, battered or crumbed barramundi. Served w/ beer battered chips, side salad & tartare sauce. **GFO**

Burgers

All burgers served on a potato bun with a side of chips

The Woombye | \$22

150g house made beef patty, crispy bacon, cheese, lettuce, caramelized onion, beetroot & tomato, topped w/ a runny fried egg, aioli and smokey bbq sauce. **GFO**

The Southerner | \$18

Crispy coated fried chicken on a bed of slaw, with grilled pineapple & chipotle mayo **GFO**

The Porker | \$18

Slow cooked bbq pulled pork w/ aioli slaw and swiss cheese **GFO**

The Backyarder | \$18

Braised field mushrooms, swiss cheese, fresh avocado, lettuce & tomato, w/beetroot relish & kewpie mayo. **V | VGNO**

cut along line



Dessert Menu

All desserts served with vanilla ice cream and/or whipped cream.

Apple Rhubarb Crumble | \$13

Freshly poached rhubarb and apple wedges in a butter shortbread pastry, topped with a hazelnut crumble. Served warm.

Pear and Walnut Pudding | \$13

Light and buttery pear, almond and walnut pudding. Topped with silky caramel ganache and candied walnuts. Served warm or cold.

Strawberry & White Choc Cheesecake | \$13

Heavenly white choc cheesecake w/ a fresh strawberry compote centre on a crunchy biscuit base

Chocolate Fudge Cake | \$13

Beautiful and rich, fudgy chocolate cake topped with milk and dark chocolate ganache. Served warm or cold.





KIDS

MENU 

**All meals include a drink, ice cream with
topping and an activity box | \$12.50**

**Ham & Pineapple
OR Meat Lovers Pizza**

Grilled Chicken & Chips

Crumbed Fish & Chips

Cheese Burger & Chips

Chicken Nuggets & Chips

Spaghetti Bolognaise

Wine.

SPARKLING

Omni NV 200ml Piccolo
Tatachilla Sparkling Brut NV
Yarra Burn Premium Cuvée 200ml Piccolo NV
Bay of Fires Brut Cuvée

WHITE

Amberley Kiss & Tell Moscato
Taku Pinot Gris, NZ
Tatachilla Sauvignon Blanc, SA
Drift Sauvignon Blanc, NZ
Tatachilla Chardonnay, SA
Beaumont Sauvignon Blanc Semillon
La Bohème Pinot Gris Yarra Valley, VIC
Stonier Chardonnay Mornington Peninsula, VIC

ROSE

Fishbone Rose, WA
La Bohème Rose Yarra Valley, VIC

RED

Tatachilla Shiraz Cabernet, SA
Beaumont Cabernet Merlot
Mud House Sub Region Pinot Noir, NZ
Grant Burge Benchmark Merlot, SA
St Hallett Black Clay Shiraz, SA
Tintara Geology Cabernet Sauvignon, SA
Houghton Reserve Cabernet Sauvignon, WA
Devils Corner Pinot Noir, East Coast TAS