

# Starters



**Harissa Prawns | \$17**  
*Local Mooloolaba prawns | harissa butter | garnish salad* **GF**

**Scallops | \$17**  
*Pan seared scallops | parmesan crisp | zesty herb mascarpone* **GF**

**Lemon Pepper Calamari | \$13**  
*Calamari | chips | salad | tartare | lemon* **GFO**

**Garlic Bread | \$6**  
*Add cheese and pepperoni for \$2*

**Arancini | \$12**  
*Pumpkin and fetta risotto balls | crispy panko crumb | pesto remoulade* **VEG**

# Pizza



**Margherita | \$18**  
*Napoli sauce | tomato slices | basil | cheese*

**Pepperoni | \$20**  
*Napoli | onion | pepperoni | cheese*

**Meat Lovers | \$25**  
*BBQ sauce | pepperoni | ground beef | bacon | beef strips | cheese*

**BBQ Chicken & Bacon | \$24**  
*BBQ sauce | onion | smoked chicken | bacon | cherry tomatoes | cheese*

**Vego | \$22**  
*Pesto base | roast pumpkin | pine nuts | fetta* **VGN**

# Schnitzels

*Our schnitzels are crumbed **in house** and are served with chips and salad*

**300g Chicken | \$21**  
*House crumb | choice of sauce*

**Chicken Parmy | \$24**  
*House crumb | napoli | shredded ham | cheese*

**PUB FAVOURITE**

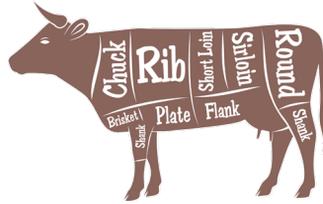
**GF** - Gluten Free | **GFO** - Gluten Free Optional  
**VEG** - Vegetarian | **VGN** - Vegan | **VGNO** - Vegan Optional

# 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.

Whether it be the 5+ marbled chuck eye in our steak sandwiches or the 2+ marbled John Dee rib fillet, we have some of the best produce Australia has to offer, all without breaking the bank.

If you would like more information, please don't hesitate to ask our staff.



## 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**

### 300g Rib Fillet | \$38

John Dee 100 day grain fed

### 200g Rib Fillet | \$28

John Dee 100 day grain fed

### 400g Rump | \$36

John Dee Angus 100 day grain fed

## Toppers

Lemon Pepper Calamari | \$7 **GFO**

Onion Rings | \$6

Harissa Prawns | \$8 **GF**

Southern Fried Popcorn Chicken | \$8

## Sides

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

Mashed Potato | \$5 **GF**

Bowl Of Chips | \$8

Garden Salad | \$7 **GF**

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# Mains

## Lamb Rump & Roasted Root Vegetables | \$30

Lamb rump | roasted baby beetroot | heirloom carrot | pearl onion | broccolini | zesty tzatziki **GF**

## Pork Belly Salad | \$22

Crispy pork belly bites | Asian slaw | kimchi | fresh herbs (this dish has a little bite!)

## Crispy Skin Salmon | \$32

Salmon | smashed kipfler potato | heirloom carrots | asparagus | beurre blanc **GF**

## Duck Breast | \$35

Cold smoked duck breast (medium rare) | fennel | pearl onion | smashed kipflers | pumpkin purée | orange glaze **GF**

## Asian Pork Belly | \$28

Pork belly - twice cooked | stir-fried vegetables | sticky Asian sauce **GF**

## T-BONE FOR TWO

Crowd  
Fav

450g Bottletree Grass fed T-bone (sous vide for 6hrs to medium rare, seared & carved off the bone!) | tortillas | house made slaw | chimichurri | \$50

## Seafood Linguini | \$27

Fresh Mooloolaba prawns | calamari | chilli | garlic | basil

## Roast Vegetable Pasta | \$25

Linguini | roasted pumpkin | onion | asparagus | zucchini | tomato | locally made mighty bean tempeh (marinated in house!) **VEG VGNO**  
add Prawns \$8, Chicken \$6, Calamari \$6

## Lemon Pepper Calamari | \$22

Calamari | chips | salad | tartare | lemon **GFO**

## Tempeh Salad | \$19

Locally made mighty bean tempeh (marinated in house!) | Asian slaw | kimchi | fresh herbs **VGN GF**  
add Prawns \$8, Chicken \$6, Calamari \$6

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# Lunch Menu

Available between 12pm and 2pm daily

## **Rump Steak | \$18**

200g rump steak, cooked to your liking, served with chips, salad and your choice of sauce **GFO**

## **Reef 'N' Beef | \$26**

As above but instead of sauce you get fresh Mooloolaba prawns and calamari in a creamy garlic sauce. **GFO**

## **Fish & Chips | \$16**

Your choice of, crumbed, battered or grilled barramundi with chips, salad and tartare

## **Sea 'N' Surf | \$23**

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

## **Bangers & Mash | \$16**

Pork sausages on mashed potato with onion gravy

## **Double Beef & Bacon Burger | \$18**

Two house made beef patties, bacon, cheese, fresh onion, pickles with mustard and tomato sauce on a buttery brioche bun

## **Pulled Pork Burger | \$16**

Pulled pork, house made slaw and barbeque sauce on a brioche bun (it might sound basic but this burger is far from it!)

## **American Grilled Chicken Burger | \$16**

Grilled chicken, rubbed in our mild American style rub with creamy slaw and aioli on a brioche bun (Don't worry, it's not that hot)

## **Steak Sanga | \$17**

At the Woombye, we are known for our steak sanga! We like to give you the best quality we can! This beast of a sanga comes with a marble score of 5+, lettuce, tomato, caramelised onion, bacon, cheese, barbeque sauce and aioli. We also give you a side of chips.



**Ham & Pineapple Pizza | \$12**

**Beef Rissoles with Chips  
or Mash | \$12**

**Steak & Chips or Vegetable | \$12**

**Fish & Chips | \$12**

**Popcorn Chicken & Chips | \$12**

**Coffee & Cake | \$14**

*Ask our friendly staff for today's  
cake selection*

# Wine.

## SPARKLING

Omni NV 200ml Piccolo **\$9.5**

Tatachilla Sparkling Brut NV **\$30**

Yarra Burn Premium Cuvée 200ml Piccolo NV **\$11**

Bay of Fires Brut Cuvée **\$50**

## WHITE

Amberley Kiss & Tell Moscato **\$7.5 / \$30**

Taku Pinot Gris, NZ **\$8.5 / \$34**

Tatachilla Sauvignon Blanc, SA **\$7.5 / \$30**

Drift Sauvignon Blanc, NZ **\$8.5 / \$34**

Tatachilla Chardonnay, SA **\$7.5 / \$30**

Beaumont Sauvignon Blanc Semillon **\$32**

La Bohème Pinot Gris Yarra Valley, VIC **\$45**

Stonier Chardonnay Mornington Peninsula, VIC **\$50**

## ROSE

Fishbone Rose, WA **\$32**

La Bohème Rose Yarra Valley, VIC **\$48**

## RED

Tatachilla Shiraz Cabernet, SA **\$7.5 / \$30**

Beaumont Cabernet Merlot **\$8 / \$32**

Mud House Sub Region Pinot Noir, NZ **\$38**

Grant Burge Benchmark Merlot, SA **\$32**

St Hallett Black Clay Shiraz, SA **\$36**

Tintara Geology Cabernet Sauvignon, SA **\$32**

Houghton Reserve Cabernet Sauvignon, WA **\$32**

Devils Corner Pinot Noir, East Coast TAS **\$48**