

Welcome to the Woombye Pub.

We love Queensland and the Sunshine Coast!

That's why we strive to offer fresh local produce from Kilcoy beef to Mooloolaba prawns, even our salads are grown down the road in Palmwoods.

We rotate our menu with the seasons and use produce that is at the peak of their harvest.

Starters



Harissa Prawns | \$17

Local Mooloolaba prawns | harissa butter | garnish salad

Scallops | \$17

Pan seared scallops | parmesan crisp | zesty herb mascarpone

Lemon Pepper Calamari | \$13

Calamari | chips | salad | tartare | lemon

Garlic Bread | \$6

Add cheese and pepperoni for \$2

Arancini | \$12

Pumpkin and fetta arancini | crispy panko crumb | pesto remoulade

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

Schnitzels

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

200g Chicken | \$21

House crumb | choice of sauce

Chicken Parmy | \$24

House crumb | napoli | shredded ham | cheese

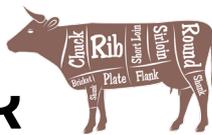
PUB FAVOURITE

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.

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

Onion Rings | \$6

Harissa Prawns | \$8

Southern Fried Popcorn Chicken | \$8

Sides

Buttered Steamed Vegetables | \$7

Mashed Potato | \$5

Bowl Of Chips | \$8

Garden Salad | \$7

Mains

Lamb Rump & Roasted Root Vegetables | \$30

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

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

Duck Breast | \$35

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

Asian Pork Belly | \$28

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

T-BONE FOR TWO



450g Bottletree Grass fed T-bone (sous vied 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!)

add Prawns \$8, Chicken \$6, Calamari \$6

Lemon Pepper Calamari | \$22

Calamari | chips | salad | tartare | lemon

Tempe Salad | \$19

Locally made mighty bean tempeh (marinated in house!) | Asian slaw | kimchi | fresh herbs

add Prawns \$8, Chicken \$6, Calamari \$6

Wine.

SPARKLING

Omni NV 200ml Piccolo **\$9.5**
Tatachilla Sparkling Brut NV **\$30**
Yarra Burn Premium Cuvee 200ml Piccolo NV **\$11**
Bau of Fires Brut Cuvee **\$50**

WHITE

Amberley Kiss & Tell Moscato **\$7.5 / \$30**
Taku Pinot Gris **\$8.5 / \$34**
La Bohème Pinot Gris Yarra Valley, VIC **\$45**
Tatachilla Sauvignon Blanc **\$7.5 / \$30**
Drift Sauvignon Blanc **\$8.5 / \$34**
Beaumont Sauvignon Blanc Semillon **\$32**
Tatachilla Chardonnay **\$7.5 / \$30**
Stonier Chardonnay Mornington Peninsula, VIC **\$50**

ROSE

Fishbone Rose **\$32**
La Bohème Rose Yarra Valley, VIC **\$48**

RED

Mud House Sub Region Pinot Noir **\$38**
Grant Burge Benchmark Merlot **\$32**
Beaumont Cabernet Merlot **\$8 / \$32**
Tatachilla Shiraz Cabernet **\$7.5 / \$30**
St Hallett Black Clay Shiraz **\$36**
Tintara Geology Cabernet Sauvignon **\$32**
Houghton Reserve Cabernet Sauvignon **\$32**
Devils Corner Pinot Noir, East Coast TAS **\$48**