



WOODS & GREENS

MAIN

MENU

TRADING HOURS

MON-THURS 11AM - 2:30PM | 5PM - 8:30PM

FRIDAY 11AM - 2:30PM | 5PM - 9PM

SATURDAY 11AM - 2:30PM | 5PM - 9PM

SUNDAY 11AM - 2:30PM | 5PM - 8:30PM

**GET YOUR CLUB MEMBERSHIP TODAY!
FUNCTIONS & EVENTS | ENQUIRE WITHIN**

M Member Price **NM** Non-Member
GF Gluten Free **V** Vegetarian

BREADS

	M	NM
GARLIC BREAD 2 slices ciabatta, garlic & herb butter	6	8
CHEESE & GARLIC BREAD 2 slices ciabatta, garlic butter & herb butter, mozzarella, parmesan	8	10
BRUSCHETTA 1 slice of ciabatta, tomato, parmesan, onion, aged balsamic glaze	9	11

LIGHT MEALS

	M	NM
SALT & PEPPER CALAMARI lightly dusted crispy calamari, fries, salad, house-made tartare MAKE IT A MAIN +4	17	19
GARLIC PRAWNS (GF on request) 8 king prawns, garlic and herb butter, chives, toasted ciabatta	17	19
SPINACH & RICOTTA QUICHE house-made quiche, served with a side salad	16	18
PORK BELLY BITES (GF) twice cooked pork belly, sticky honey soy glaze, shallots, sesame seeds	17	19
BRISKET ARANCINI (6) tomato, basil, slow cooked brisket, stuffed with provolone, served with smokey tomato relish	17	19
SOUTHERN FRIED WINGS served with ranch dipping sauce. Your choice of basting sauce:	16	18

- PLAIN
- STICKY BBQ
- REAPER (HOT!)

ADD FRIES +3

PASTA

	M	NM
YOUR CHOICE OF THE FOLLOWING PASTA: LINGUINE, PAPPARDELLE, GNOCCHI		
NAPOLITANA napoli sauce, parmesan, basil	15	17
ARRABIATA napoli sauce, olives, parmesan, basil	17	19
ITALIAN SALAMI napoli sauce, salami, olives, baby spinach, parmesan	21	23
BOSCAIOLA bacon, mushroom, white wine, cream, parmesan, chives	19	21
PRAWN AND CHORIZO napoli sauce, king prawns, chorizo, mild chilli oil, parmesan, shallots	21	23
SEAFOOD MARINARA napoli sauce, king prawns, scallops, squid, tomato salsa, parmesan	27	29
BEEF BRISKET RAGU slow cooked beef brisket, napoli sauce, parmesan, parsley	20	22
CHICKEN ALFREDO chicken, garlic, white wine, cream, parmesan, chives	19	21

SALADS

	M	NM
CHICKEN RANCH fried chicken, crispy bacon, baby cos lettuce, corn, warm potato, ranch dressing	19	21
ROAST PUMPKIN (GF) (V) honey glazed grilled pumpkin, candied walnuts, oak lettuce, dill, pepitas, feta, balsamic dressing	17	19
POKE BOWL (V) wild rice, avocado, edamame, cabbage, avocado, cucumber, citrus aioli, sesame seeds	17	19
MEDITERRANEAN LAMB (GF) slow cooked lamb, baby spinach, olives, feta, mint, tabbouleh	21	23
MIDDLE EASTERN CHICKEN (GF) pan-fried chicken breast, dukkah buckwheat tabbouleh, fresh herbs, feta, rocket, lemon dressing	19	21

- ADD CHICKEN +5**
- ADD BACON +3**
- ADD AVOCADO +3**
- ADD PRAWN SKEWERS +8**
- ADD SMOKED SALMON +8**
- ADD SALMON FILLET +14**



WOODS & GREENS

CLUB CLASSICS

	M	NM
SCHNITZELS		
panko, parmesan & thyme crumbed chicken breast, served with fries and salad		
REGULAR SERVED WITH GRAVY	19	21
PARMIGIANA NAPOLI SAUCE, HAM, CHEESE	22	24
HAWAIIAN NAPOLI SAUCE, HAM, PINEAPPLE, CHEESE	23	25
MEXICAN NACHO MINCE, CHEESE, GUACAMOLE, SOUR CREAM, CHIVES	24	26
MEAT LOVERS NACHO MINCE, CHEESE, SALAMI, BACON, BBQ SAUCE	25	27
FISH & CHIPS	17	19
iron jack battered flathead fillet (1), fries, salad, house-made tartare sauce		
DOUBLE FISH +4		
BANGERS & MASH (GF on request)	18	20
angus sausage (2), creamy mash, peas, gravy		
NACHOS	17	19
corn chips, seasoned mince beef, guacamole, sour cream, fresh tomato salsa		
BURGERS		

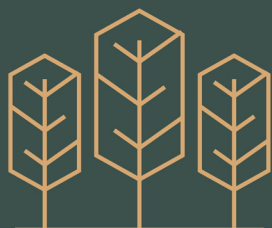
	M	NM
ALL BURGERS SERVED ON MILK BUNS WITH A SIDE OF FRIES - SWEET POTATO FRIES +3		
CHEESEBURGER	15	17
150gm wagyu beef patty, american cheese, onion, westmont pickles, tomato sauce, mustard		
DOUBLE PATTY +5 TRIPLE PATTY +8		
SOUTHERN FRIED CHICKEN	20	22
double coated crispy chicken thigh, house-made slaw, american cheddar, westmont pickles, sriracha mayo		
BEEF BURGER	18	20
150gm wagyu beef patty, oak lettuce, american cheese, maple bacon, westmont pickles, burger sauce		
PULLED LAMB BURGER	23	25
slow cooked lamb, russian salad, rocket, westmont pickles, chipotle bbq sauce		
VEGGIE BURGER (V)	17	19
fried vegetable patty, house-made slaw, sliced tomato, cheese, aioli		

FROM THE LAND

	M	NM
ALL STEAKS SERVED WITH YOUR CHOICE OF FRIES AND SALAD OR MASH AND SEASONAL GREENS		
200GM EYE FILLET	29	31
john dee gold angus, MS 3+, 150-180 days grain fed		
250GM RUMP	23	25
rangers valley angus, MS 3+, 270 days grain fed		
350GM OP RIB EYE	34	36
nolans private selection, MS 3+, 180 days grain fed		
SURF & TURF	5	7
add 3 prawns in a creamy garlic sauce to any of our grill options		
SPRING BRISKET	27	29
slow cooked angus brisket, russian potato salad, sweet & sour onions, sweet potato crisps		
CHICKEN BREAST	25	27
pan-seared free range chicken, roast potatoes, dutch carrots, broccolini, chimmichurri		
PORK BELLY	27	29
crispy skin pork belly, celeriac puree, roast pumpkin, charred fennel, dutch carrot		

FROM THE SEA

	M	NM
HALF SHELL SCALLOPS (6) (GF)		
hervey bay scallops, celeriac puree, prosciutto crisps		
MAKE IT A MORNAI +4	22	24
MAKE IT A DOZEN +15		
SALMON (GF)	27	29
seared salmon fillet, wild rice, roast tomato, broccolini, honey soy glaze, sesame seeds		
GOLD BAND SNAPPER (GF)	28	30
crispy skin snapper fillet, buckwheat tabbouleh, charred corn, green goddess sauce		
HALF LOBSTER	45	47
delicate lobster in half shell coated with garlic butter, served with seasoned fries and salad		
MAKE IT A MORNAI +4		
MAKE IT A WHOLE +20		
SALT & PEPPER PRAWNS	26	28
12 king prawns lightly dusted in seasoned flour, chips, salad, sriracha mayo		
BABY BARRAMUNDI (GF)	29	31
wild caught butterflied baby barramundi, roast potato, fennel, dill & lemon		



WOODS & GREENS

TO SHARE

	M	NM
SEAFOOD PLATTER	110	115
half lobster mornay 4 half shell scallops 4 prawn skewers lightly dusted calamari beer battered flat head seasoned fries house-salad house-made tartare sauce		
ADD HALF LOBSTER +20		
CHEAT DAY PLATTER	75	80
2 burgers of your choice loaded bacon fries 1kg of wings 10 nuggets side sauces		
UPGRADE TO LOADED LAMB FRIES +5		
ADD ANOTHER BURGER +12		
ADD ANOTHER 1KG WINGS +15		
MIXED GRILL	48	50
250gm angus rump, angus sausage, brisket, fried egg, roast tomato, seasoned fries		
ADD CHORIZO +4		
ADD FRIED EGG +3		
ADD BACON +4		

MEMBERSHIPS & EVENTS

MEMBERSHIPS SAVE YOU MONEY!
JOIN NOW TO RECEIVE MEMBERS PRICES
& GAIN CLUB POINTS
\$5 FOR 12 MONTHS
\$15 FOR 5 YEARS

FUNCTIONS & EVENTS | ENQUIRE AT:
HELLO@WOODSANDGREENS.COM.AU
OR SPEAK TO ONE OF OUR FRIENDLY
STAFF MEMBERS TODAY!

SAUCES \$2

- gravy
- mushroom gravy
- pepper
- red wine jus
- diane
- bearnaise
- chimichurri

TO SHARE & SNACK

	M	NM
BOWL OF FRIES	7	8
house seasoning & aioli		
BOWL OF SWEET POTATO FRIES	10	11
served with aioli		
WEDGES	11	12
served with sweet chilli & sour cream		
LOADED BACON FRIES	13	15
fries topped with crispy bacon, cheese, ranch sauce, chives		
LOADED PORK BELLY FRIES	17	19
shoestring fries, fried pork belly, sriracha mayonnaise, shallots		
LOADED LAMB FRIES	18	20
shoestring fries, tender pulled lamb, chipotle bbq, parsley		

SIDES

	M	NM
SMALL FRIES	5	6
SEASONAL GREENS (GF) (V)	7	8
POTATO SALAD (GF) (V)	7	8
HOUSE SALAD (GF) (V)	7	8
PRAWN SKEWERS (2) (GF)	10	11

KIDS MEALS

	M	NM
NUGGETS & CHIPS	9	10
CALAMARI & CHIPS	9	10
STEAK & SALAD	9	10
FISH & CHIPS	9	10
NAPOLITANA PASTA	9	10

TEA & COFFEE

	M	NM
ESPRESSO	3	3.5
REGULAR/CUP	4	4.5
piccolo, machiatto, long black, cappucino, flat white, latte, mocha, hot chocolate, chai latte		
LARGE/MUG	5	5.5
cappucino, flat white, latte, mocha, hot chocolate, chai latte, long black, iced latte		
TEA	4.5	5
english breakfast, green tea, earl grey, chamomile		
SOY, ALMOND, LACTOSE FREE MILK, SYRUPS & EXTRA SHOT - \$1 EXTRA		
MILKSHAKES	6	7
strawberry, chocolate, lime, vanilla, caramel		



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