

small bites

GARLIC PIZZETTA from our wood fired oven	\$9	GF V
BASKET OF SUPER CRUNCH CHIPS with a tomato relish mayo	\$10	V
SWEET POTATO WEDGES with sour cream & fried onion	\$12	V
BRUSCHETTA grilled baguette, roma tomatoes, goat curd, olive oil, garlic & herbs	\$14	V
SALT & SCHEZUAN PEPPER SQUID freshly fried with lime aioli & fresh chili	\$16	GF
ANTIPASTO 3 meats, 3 aged cheeses, focaccia, caramelised onion jam	\$26	
WOODBARD 3 meats, 3 aged cheeses, olives, roasted vegetables, roasted garlic <i>(to share min 4 people)</i>	\$32	
TWICE COOKED STICKY CHICKEN WINGS with a smokey BBQ sauce		GF
1/2KG	\$16	
1KG	\$23	

salads

LIGHT, FRESH & HEALTHY

CAESAR SALAD \$18 Cos lettuce, bacon lardons, croutons, Grana Padano, hard-boiled egg GF V	POKE BOWL \$18 salmon sashimi, sushi rice, edamame, avocado, pickled cucumbers & carrots GF VM	CRUNCHY ASIAN KALE \$16 Kale, Chinese cabbage, capsicum, fried Asian shallots, peanut dressing & crunchy noodles GF V	MIXED GRAINS \$18 roasted sweet potato, mint, coriander, tomatoes, fried cauliflower & Dukkah yoghurt GF V VM
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ADD PROTEIN: CHICKEN \$5 // SQUID \$6

pizza

MARGHERITA fresh tomato puree, Fior di latte, parmesan, basil, EVOO	\$19	V
HAM & MUSHROOM Fior di latte, fresh tomato puree, smoked ham & mushroom	\$20	
THE VEGGIE PATCH Fior di latte, fresh tomato puree, grilled zucchini, eggplant, grilled capsicum, cherry tomato & Spanish onion	\$22	V
SUPREME fresh tomato puree, capsicum, olives, salami, double smoked ham, mushroom & Fior di latte	\$23	
THE BUTCHER fresh tomato puree, double smoked ham, pepperoni, Italian sausage, Fior di latte	\$23	
PRAWN & CHILLI fresh tomato puree, prawns, chili, parsley & garlic oil	\$25	
ADD GF BASE	\$2	

kids

ALL \$9.5

CHICKEN TENDERS WITH CHIPS & SALAD
PENNE BOLOGNAISE
MINI BEEF BURGER WITH LETTUCE, TOMATO & CHIPS
BATTERED FISH, CHIPS & SALAD
VANILLA ICE CREAM WITH CHOCOLATE SAUCE \$6

steaks

250G RUMP	\$28	GF
300G T-BONE	\$30	GF
250G GRASS FED SCOTCH FILLET	\$32	GF
450G PINNACLE GRAIN FED RIB-EYE CUTLET	\$45	GF

served with chips, roasted onion, heirloom carrots, broccolini & Béarnaise compound butter

SAUCES: wild mushroom, pepper sauce, Dianne, red wine

SIDES

CRUNCHY CHIPS	\$5	V	CRISPY CAULIFLOWER	\$6	Ve
CREAMY MASH	\$5	V	with yoghurt & dukkah		
SWEET POTATO WEDGES	\$6	V	CHAR GRILLED CORN	\$6	VeM
with sour cream			with olive oil & parmesan		

mains

PANKO CRUMBED CLASSIC CHICKEN SCHNITZEL with crispy slaw, vinaigrette, chips & house made gravy	\$22	
CVI FAMOUS GUINNESS PIE with mushy peas, creamy mash & red wine sauce	\$23	
BEER BATTERED WHITING FILLETS with crispy fries & remoulade	\$23	
CHICKEN PARMIGIANA roasted tomato & basil sauce, smoked ham, tasty cheese & chips	\$24	
ORECCHIETTE with pork & chicken bolognese, kale & Grana Padano	\$26	
BALANGALO PORK CUTLET with mashed potato, apple compote & cranberry sauce	\$28	GF
CRISPY SKIN ATLANTIC SALMON with quinoa tabbouleh, grilled asparagus & salad verde	\$28	GF
TRADITIONAL GERMAN VEAL SCHNITZEL panfried with creamy mash, lemon & crispy slaw	\$28	GF
RED THAI CHICKEN CURRY with steamed Jasmine rice & steamed bok choy	\$28	GF
GRILLED JAMAICAN JERK CHICKEN ½ a chicken barbequed and served with a 'cool' red bean, rice, lime, coriander & sweet corn salad	\$28	GF

burgers

ALL SERVED WITH CRISPY FRIES

ORGANIC LENTIL & CHICKPEA BURGER fried onion, avocado, crispy lettuce & sprouts on a brioche bun	\$18	V VM
CHICKEN RANCH Southern style deep fried chicken, American cheddar, crispy bacon, lettuce, tomato, red onion, ranch & smokey mayo on a brioche bun	\$20	
STEAK SANDWICH char grilled steak, lettuce, tomato, housemade relish, caramelised onion, aioli & BBQ sauce	\$20	V
WAGYU BEEF BURGER Juicy 200g Wagyu beef patty, gherkin, lettuce, tomato, red onion, American cheddar, aioli, served on a brioche bun	\$21	GFM

dessert

STICKY DATE & GINGER PUDDING \$14 warm butterscotch sauce & double cream	PAVLOVA \$14 meringue, macerated berries, cream & passionfruit	CVI TRIFLE \$14 brioche, mascarpone, fruit, champagne jelly & honeycomb	BAKED VANILLA CRÈME BRULEE \$14 poached pear & biscotti
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