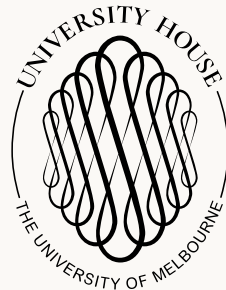


## Check our blackboard for Chef's Specials



Present your Membership Card  
for Members 15 % Discount

### LIGHT MEALS

Open bagel - Smoked salmon 19  
citrus herbed cream cheese, capers,  
soft boiled egg, pickled shallots

Open bagel - BLAT 15  
bacon, lettuce, avocado, tomato,  
house salad (p)

Assorted Wonder Pies  
- with fries & house salad 18  
- with roast vegetables 18

Quinoa Gado-Gado bowl 16  
tofu, vegetables,  
crunchy peanut sauce (ve, gfr, n)

Grilled haloumi shawarma salad 20  
chickpea hummus, pomegranate glaze,  
pita bread chips (v, gfr)

Caesar salad  
cos lettuce, bacon, anchovies, croutons,  
parmesan cheese, soft boiled egg (gfr, p)  
- with smoked salmon 26  
- with chicken 21

Turmeric zucchini fritter 16  
yoghurt, tomato, cucumber,  
coriander and mint salad (ve, gfr)

## Woodward Café Menu

Lunch served: 11.45am - 2.30pm

### STARTERS & SIDES

Cheesy garlic ciabatta 16  
(4 pieces) (v)

French fries 10  
garlic aioli (ve) (gfr)

Potato wedges 14  
sour cream, sweet chilli (v, gfr)

House salad 9  
mixed salad leaves, cherry tomatoes,  
cucumber, radish, dressing (ve, gfr)

Every possible precaution will be taken to ensure that recipes do not  
contain allergens listed by ingredients.

Please note that certain items may contain traces of allergic  
ingredients, as they are prepared in facilities that also process milk  
products, egg products, gluten containing products, fish, crustacean,  
soybean, sesame seeds and nut products.

### MAIN MEALS

Wagyu beef burger 25  
pastrami, cheese, lettuce, tomato,  
dill pickles, bbq sauce, fries

Karaage chicken sandwich 22  
slaw, cheddar cheese, wasabi mayo, fries

Vegan mushroom & buckwheat burger 24  
lettuce, tomato, cheese,  
pickled shallots, bbq sauce, fries (ve)

Vegan fettuccine 21  
roast pumpkin alfredo sauce, cream cheese,  
chilli pepita oil, sage (ve, gfr, lf)

Crumbed salt & pepper whiting 23  
fries, house salad, tartare sauce (gfr, df)

Rare tuna buddha bowl 25  
ginger rice, avocado, edamame beans,  
cherry tomatoes, crispy seaweed

Cheesy French onion &  
mushroom meatballs 23  
mash potato, rocket leaves (gfr, p)

Louisiana jambalaya 25  
chicken, chorizo, prawns (gfr, ef, df, p)

(v) - vegetarian

(ve) - vegan

(gfr) - gluten free

(p) - contains pork

(df) - dairy free

(ef) - egg free

(lf) - low fodmap

(n) - contains nuts



## NON-ALCOHOLIC

- Santa Vittoria Sparkling (330ml) 4.5
- Santa Vittoria Flavoured Sparkling (330ml) 5  
lemon / orange mango /  
grapefruit / pomegranate
- Moda Sparkling Water (700ml) 10
- Sam's Vitamin Juice (375ml) 7
- Coke / Coke Zero / Sprite (250ml) 5  
Lemon, Lime and Bitters 5
- Altina Sansgria 250ml (<0.02%abv) 12
- Plus & Minus Prosecco 250ml (<0.2%abv) 12
- Heaps Normal Quiet XPA (<0.5%abv) 8  
Carlton Zero (0.0%) 6  
Hills Cider Virgin (0.0%) 8  
Bundaberg Ginger Beer (375ml) 6



## Members Coffee Card

\$45 for 12 coffees (valued \$60)

Available at the counter

## COFFEE & TEA

- Vittoria Organic Blend Coffee Reg 5 / Lrg 6  
short black / long black / macchiato /  
cappuccino / flat white / latté / mocha
- Add coffee shot / non-diary milk 0.5  
soy / oat / almond
- Hot chocolate / chai latté 5.5
- La Maison Du Thé Teas 5  
english breakfast / earl grey / peppermint /  
green / lemongrass & ginger / camomile



## BEER & CIDER

- Cascade Premium Light (2.4%) 8
- Coopers Pale Ale (4.5%) 9
- James Boag's Premium Lager (4.6%) 9
- Bodriggy Utopia Pale Ale (4.8%) 9
- Crown Lager (4.9%) 8
- The Hills Co. Cider (5%) 9  
apple / pear

## WHITE WINE & SPARKLING

- Chandon NV Brut - / 63  
Yarra Valley VIC
- Mionetto Prosecco 10 / 42  
Veneto Italy
- Wicks Sauvignon Blanc 9.5 / 40  
Adelaide Hills SA
- Yering Station Chardonnay 14.5 / 55  
Yarra Valley VIC

## RED WINE & ROSÉ

- Fontaine Rosé 12 / 45  
Yarra Valley Vic
- Sanguine Progeny Shiraz 13 / 55  
Heathcote Vic
- Harvest Moon Pinot Noir 12 / 45  
King Valley Vic
- McPherson 'Jock' SEA 9 / 40  
Cabernet Sauvignon, Nagambie Vic