

**WOODFORD HOTEL
COUNTRY KITCHEN LUNCH
+ BLACKBOARD SELECTIONS
AVAILABLE MONDAY - FRIDAY**

BREADS | STARTERS

- Garlic Pizza Bread**, topped with Mozzarella cheese **\$6.50**
- Chilli & Tomato Pizza Bread**, topped with tasty cheese **\$6.50**
- Hot Buttered Cob** served with a ramekin of creamy leeks & smokey bacon grilled with Jarlsburg cheese **\$6.50**
- Homemade Soup of the Day**, topped with croutons & served with warm bread rolls **\$6.50**
- Garlic Prawns entrée \$12.95 | main \$19.95**
Butterflied prawns, pan fried with garlic, deglazed with wine, cooked in a parsley & double cream sauce - presented with steamed jasmine rice.
- Crab & Barramundi Fish Cakes entrée \$11.95 | main \$18.95**
Lightly flavoured with asian herbs, coated in sesame seeds & crumbs, served with a garden salad - cucumber & dill relish
- Grilled Jamaican Jerk Chicken Skewers entrée \$11.95 | main \$17.95**
Served on fragrant coconut & plantain rice with a cool pineapple & mango salsa

An Entree to Share \$21.00
Lemon Pepper Dusted Calamari deep fried & served with a side of orange & citrus mayonnaise, chips & salad

SALAD CHOICES

- Teriyaki Marinated Strips of Beef \$16.50**
Panfried with mushrooms, served on a tossed salad of Udon noodles, oriental leaves, water chestnuts & beanshoots - topped with rice noodles & a light honey soy dressing, chillies optional
- Warm Roasted Pumpkin Salad \$15.50**
Oven roasted pumpkin, fresh rocket, fetta cheese, capsicum & pinenuts tossed lightly through a dressing of olive oil, white balsamic vinegar & wholegrain mustard

- Traditional Caesar Salad \$13.95**
An old favourite of crisp baby cos salad, shaved parmesan cheese, bacon, croutons, eggs with optional anchovies & our own homemade dressing
- Add Chicken - \$5.95**
- Add Prawns - \$9.00**

SIDES

- Bowl of Chips - \$6.50** with aioli.
- Bowl of Wedges - \$7.50** served with sweet chilli sauce & sour cream.
- Fresh Tossed Garden Salad - \$6.50** served with French dressing
- Bowl of Seasonal Steamed Vegetables - \$6.50**

CHILDRENS MENU

- 12 years & under - all \$8.50**
- Char-grilled Mini Steak**
- Spaghetti Bolognaise**
- Crumbed Fresh Barramundi**
- Crumbed Fresh Chicken Fillets**



FOR LOVERS OF BEEF

The Woodford Hotel has selected the Diamantina Brand Beef for outstanding quality & consistency of the product. The cattle are raised on over 4 million acres of the best pastoral country in Northern Australia, then transported to feed lots on the Darling Downs & grain fed for 100 days. All our Diamantina beef is M.S.A. graded to guarantee tender & tasty beef of the highest quality. Enjoy!

- MSA Graded 350g Grain Fed Rump - \$26.50**
- Yearling Grain Fed 250g Eye Fillet - \$26.50**

All our steaks are served with garden salad, bread roll & your choice of an Idaho potato with bacon sauce, sour cream & chives OR chips, plus your choice of Mushroom, Gravy, Peppercorn, Chilli or Béarnaise Sauces

MAINS

- Fresh Tasmanian Salmon Fillet - \$24.50**
Cooked in parchment with vanilla & champagne, served on a leek & asparagus risotto with grilled vegetables
- Rump of Australian Lamb - \$26.50**
Encrusted with rosemary & lemons, roasted pink, sliced onto a spiced sweet potato mash - served with artichokes, snow peas & a wine butter sauce
- Escalopes of Tender Pork Loin - \$ 19.95**
Dusted with crushed black pepper, panfried with assorted mushrooms & cooked in a creamy marsala wine sauce, displayed around rosti potatoes & bacon with steamed garden vegetables

Chef's Homemade Traditional Chicken Kiev - \$18.95
Filled with garlic & parsley butter & deep fried, served with creamy mash potatoes, Diane sauce & a salad

Fresh Northern Regions Barramundi \$19.95
Your choice of crumbed or lightly fried in Tempura batter, or grilled with lemon butter, served with a fresh garden salad, chips & homemade tartare sauce

Lemon Pepper Dusted Calamari - \$21.00
Deep fried & served with a side of orange & citrus mayonnaise, chips & small salad

Linguine Espagnole - \$18.95
Strips of chargrilled chicken, chorizo sausage, cherry tomatoes & roasted capsicum, entwined in a creamy pesto sauce, topped with shaved parmesan & toasted ciabatta

Baked Eggplant with Napoli Sauce & Rocket - \$17.95
Stuffed with roasted macadamia nuts, marinated tofu, baby spinach & a fine ratatouille, topped with breadcrumbs & cheese, baked until golden, served on a rocket & napoli sauce

DESSERTS

Delicious fresh desserts are available, today's selection from the cabinet.
Ice Cream cones available from the cart - \$2.95

Lunch		Dinner	
Mon - Friday:	12.00pm - 2.00pm	Tuesday:	6.00pm - 8.00pm *
Saturday - Sunday:	12.00pm - 2.30pm	Wednesday:	5.30pm - 8.00pm
		Thursday:	6.00pm - 8.00pm
		Friday & Saturday:	5.30pm - 8.00pm
		Sunday:	5.30pm - 7.30pm *
		* Tues & Sun nights - Pizza & Pasta only	

We open for Buffet Breakfast on Sunday 8.00am - 10.30am Adults 15.95 | Kids 10.00
10% surcharge applies on public holidays



SPARKLING & CHAMPAGNE

Willowglen Brut

Fresh fruit flavours & a delicate creamy mouthfeel with a crisp clean finish.

Jacobs Creek Moscato Rose 200ml

Deliciously refreshing with hints of luscious berry fruit flavours and a light, fresh taste.

Croser NV Sparkling

A cuvée of the finest Pinot Noir & Chardonnay grapes grown in the Adelaide Hills.

Bay of Stones Chardonnay Pinot Noir

Generous citrus flavours are enhanced with creamy nutty yeast characters - soft & crisp.

WHITE WINE

The Lone Fig Chardonnay

Expresses true Chardonnay varietal fruit flavours of citrus & melon with a crisp finish.

Willowglen Semillon Chardonnay

Zesty citrus & straw aromas, stone fruit characters with soft vanillin oak & a creamy finish.

Sandalford Element Late Harvest

Fruity white wine - 'dolce vita' style with a little bit of spritz.

Brancott Sauvignon Blanc

Cut grass, capsicum, gooseberry, nectarine & passionfruit - great with seafood.

Wild Oats Pinot Grigio

Made in the true Pinot Grigio style; medium bodied, crisp and with a spicy aroma.

Richmond Grove Riesling

Intense floral bouquet with limey citrus flavours and a clean crisp finish.

Kapuka Sauvignon Blanc

Fresh citrus, gooseberry & tropical melon. Fabulous example of Marlborough Sav Blanc.

RED WINE

Willowglen Shiraz Cabernet

Dark fruits & spicy nose, fresh fruit flavours balanced by understated oak, soft tannins.

Chain of Fire Merlot

Ripe and fruitful, with soft tannins and a pleasing finish.

The Bay of Stones Shiraz

Medium bodied with ripe plum fruit flavours and rich yet soft velvety tannins.

Brancott Merlot Cabernet Sauvignon

Intense dark fruit character, spicy oak complexity. Ripe and full with a lingering finish.

Richmond Grove Weathervane Cab Merlot

A medium bodied wine with ripe plum and mint fruit aromas - excellent length.

Kapuka Pinot Noir

Generous fruit weight and well balanced. An elegant wine thats drinking fantastically now.

Region	Glass	Bottle
Riverina, NSW	6	24
Barossa Valley, SA		9.95
Adelaide Hills, SA		50
SE Australia	6.5	28
South Australia	6.5	28
Riverina, NSW	6	24
Swan Valley, WA	7.5	34
Marlborough, NZ	8	35
South Australia	7.5	34
South Australia	8	35
Marlborough, NZ	7	32
Riverina, NSW	6	24
Mudgee, NSW	6.5	28
SE Australia	6.5	28
New Zealand	8	35
South Australia	8	35
Marlborough, NZ	7.5	34

