

SOUP OF THE DAY - \$18

with toasted bread

BOK CHOY & MUSHROOM DUMPLINGS - \$26

Asian slaw & ginger soy dressing (vg)

FRIED FALAFELS, MARINATED AUBERGINE & ARTICHOKE HEART SALAD - \$21

with garlic yoghurt dressing
(gf, dfo, v)

WINTER SALAD - \$18

Seasonal greens on a bed of roasted
pumpkin compote & Roxburgh
walnut oil dressing (gf, df, vg)

PORK BELLY BITES - \$43

succulent slow cooked pork belly,
swede puree & homemade BBQ
sauce (gf, df)

SLOW COOKED LAMB SHANK - \$43

In Beetle Juice Pinot Noir sauce &
creamy polenta (gf)

FILET OF BEEF - \$56

from the grill, parsnip puree & honey
glaze carrots and pinot noir glaze
(gf)

FRESH SEAFOOD PAPPARDELLE - \$45

Hoki, prawns & mussels in basil
cream sauce

WOONG TREE PLATTER** - \$85

Blackball venison salami, hot smoked
salmon, slow cooked pork belly,
roasted beetroot hummus, freshly
baked quiche, Whitestone cheese,
pickles, chutneys & breads
(dfo, gfo)

CHEESEBOARD** - \$40

Selection of three cheeses, quince
paste, date & lemon chutney, spicy
aubergine pickle & homemade
crackers
(v, gfo)

STEAK FRIES & A CHOICE OF TWO DIPPING SAUCES - \$12

Aioli (gf), BBQ, Ranch (gf), Black
Pepper & Truffle Mayo (gf)

KUMARA FRIES & A CHOICE OF TWO DIPPING SAUCES - \$16

Aioli (gf), BBQ, Ranch (gf), Black
Pepper & Truffle Mayo (gf)

Our menu is designed for sharing to enjoy together at the table.
Dishes will be served progressively as they are prepared.

**ONLY SERVED AT LUNCH

gf/o – gluten free/option | df/o – dairy free/option | v/o – vegetarian/option | vg/o – vegan/option

Please advise staff of any allergies. We will do our utmost to accommodate your needs but are not a gluten free kitchen and cannot guarantee cross contamination does not occur.

FOR THE KIDS

Up to 13 years old

CHICKEN TENDERS - \$15

with fries, tomato sauce and a sweet treat (*gfo*)

PASTA BOLOGNESE - \$15

with pork mince in a tomato sauce and a sweet treat (*dfo*)

CHEESE TOASTED SANDWICH - \$15

with fries, tomato sauce and a sweet treat (*v*)

KIDS VANILLA ICE CREAM - \$12

Chocolate sauce & meringue (*v*)

KIDS FLUFFY - \$4

DESSERTS

BANOFFEE PIE - \$21

Delicious combination of bananas, cream & caramel Biscoff crumbs and shaved dark chocolate (*v*)

MOUSSE AU CHOCOLATE A LA ORANGE - \$18

with homemade amaretti (*gf, v*)

DARK CHERRY TRIFLE - \$18

Woong Tree Tickled Pink jelly & Frangelico custard

SEASONAL SORBET - \$12

Please ask your server for the flavour of the day with homemade baking (*gfo, dfo, v*)

ICE CREAM - \$12

Please ask your server for the flavour of the day with homemade baking (*v*)

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