



GARLIC BREAD 4.50 per serve

BRUSCHETTA

Vine ripened tomatoes, basil, garlic and olive oil 14.5

White anchovies, parsley and balsamic oil 15.5

ENTRÉE

Seared scallops with julienne vegetables, chilli, ginger and shallot sauce 17.5

Venison cranberry prosciutto chipolatas on spring onion mash with a sweet berry jus 16.5

Fresh figs with prosciutto and blue cheese glazed with honey, plum and lemon 17

Crispy Calamari with Moroccan seasoning, tomato chutney and gherkin cream 16.5

Beef carpaccio with gorgonzola, rocket and beetroot salsa 17

Mango prawns with coriander, red curry and jasmine rice 18

PASTA

Roast duck, chorizo, chilli and lime 28

White anchovy, cherry tomatoes, olives, capers and garlic oil 27.5

RISOTTO

Prawn and prosciutto with baby spinach, tomato and garlic 28

Roast baby beetroots, walnuts, fetta and rocket 26.5

MAINS

Organic Tasmanian sirloin with chefs potato, steamed vegetables and port wine jus 35

Crispy skinned chicken breast with a chilli, thyme and honey sauce, potato and seasonal greens 35.5

Wild rabbit cassoulet with beans, chorizo and rosemary 33.5

Atlantic salmon fillet on crispy potato with lentils, spinach and beetroot yoghurt 35

Lamb rump polenta and a mushroom, spinach compote 35

Refer to board for tonight's fresh fish special

CAFÉ WOODWORKS IS NOW FULLY LICENSED



DRINKS

COFFEE	3.5
Most makes & models	
Mug of coffee	4
Double shot, soy or decaf	0.5
AFFOGATO	6
One shot over your choice of gelato	
HOT CHOCOLATE	4.5
VANILLA CHAI LATTE	4
LOOSE LEAF TEA	per person 4
English Breakfast, Earl Grey, Irish Breakfast, Russian Caravan	
Served with lemon or milk	
HERBAL TEA	per person 4
Peppermint, Chamomile, Green, Lemon-grass	
FIZZY	4
Apple Cider, Lemonade, Coke, Diet Coke, Lemon Lime & Bitters, Ginger Beer, Mineral Water, Lemon Squash	
JUICE	4
Orange, Apple, Apple & Raspberry	
MILKSHAKES	5.5
Chocolate, Strawberry, Vanilla, Caramel, Coffee, Malt	
THICKSHAKE / SOYSHAKE	
ICE COFFEE	6.5

WINE

SPARKLING	
Henkell Trocken (Piccolo 200ml)	7.5
Di Giorgio Pinot Noir Chardonnay (SA)	36
WHITE	
Chain of Fires Sauvignon Blanc Semillon 2010 (NSW)	7.5/25
Lock & Key Riesling 2011 (Canberra District)	7.5/25
Montrose Chardonnay 2010 (NSW)	8/28.5
Pikorua Sauvignon Blanc 2011 (NZ)	8/30
RED	
Montrose Shiraz 2009 (NSW)	7.5/25
Chain of Fires Shiraz Merlot 2009 (NSW)	8/27.5
Lock & Key Cabernet Sauvignon 2010 (Canberra District)	8/28.5
Domaine Rogha Crois Pinot Noir 2008 (Bungendore)	37.5
ROSE	
Domaine Rogha Crois Pinot Noir Rose (Bungendore)	37.5
BEER	
Carlton Draught	6
Cascade	7
Cascade Light	5.5
Crown Larger	7
Corona	7
CORKAGE per bottle (wine only)	5

Open 7 days 9am till 5pm
Dinner Friday & Saturday nights

Available for functions & special events

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