



## MENU

*Open all day seven days a week!*

*50 East Street, Guildford WA 6055  
Phone (08)9377 1199 Fax (08)9377 1099  
[www.woodbridgehotel.com.au](http://www.woodbridgehotel.com.au)*

*Vegetarian[V], Gluten free[GF] and Gluten Free options[GFO] are available in this menu.  
Please advise staff when you are placing you order.*

# THE WOODY

## Starters

**HOME-MADE SOUP** 9  
*With Fresh Baguette (please see specials boards)*

**BRUSCHETTA (GFO) (V)** 12  
*Topped with Tomato, Onion, Basil and Persian Feta*

**TOASTED GARLIC BREAD (V)** 5

**TOASTED FLAT BREAD** 19  
*Toasted Turkish flatbread served with dips  
Spanish style chorizo and Persian feta cheese*

**WHOLE BAKED BRIE (GFO/V)** 15  
*Cooked until melted, served with crispy Turkish bread, chilli onion relish and tomato chutney*

**CREAMY GARLIC PRAWNS (GF)** 13  
*Served with Steamed Rice and Salad  
+ Chilli Option*

**TRIO OF SLIDERS** 20  

- Pulled Pork, crunchy slaw & sweet chilli
- Battered Fish, Tartare sauce & cos Lettuce
- Pork Belly & tomato chutney

*Served with Fries*

**GRILLED PORTOBELLO MUSHROOMS (V, GF)** 13  
*Stuffed with Roasted Vegetable filling, and Mozzarella Cheese on a mixed Salad with Pumpkin Coulis (Main size available)* 24

**SALT & PEPPER SQUID (GFO)** 14  
*Baby Squid, Mescaline and Aioli*

**HOME MADE SALMON, POTATO & DILL FISH CAKES** 14  
*Served with pea Puree and mint yoghurt dressing, mixed mescaline salad and tartare sauce*

**FRIED MACARONI 'N' CHEESE** 14  
*With rocket & sweetcorn, relish & smokey chipotle dip*

**THAI BEEF SPRING ROLLS** 14  
*Served with dipping sauces*

**PULLED PORK CRISPY WANTONS** 14  
*With sweet chilli & asian sauce*

**BEER-BATTERED CHIPS (V)** 9  
*With Tomato & Aioli*

**CHICKEN SATAY** 14  
*Marinated Chicken Skewers with Peanut Sauce served with Salad and Steamed Rice*

## Salads

**CLASSIC CAESAR (GFO)** 18  
*Cos Lettuce, Bacon, Anchovies, Parmesan and Croutons.*

**SEAFOOD SALAD (GF)** 28  
*Pan Fried Prawns, Scallops, Calamari, Mussels, Fish Pieces served with Crispy Bacon, Potatoes, Mixed Salad and Mustard Mayo*

**THAI BEEF SALAD (GFO)** 25  
*Marinated Beef cooked in a spicy asian sauce served with noodles, fried onion and mixed salad*

**WARM PUMPKIN AND FETA SALAD (GF/V)** 18  
*Warm Roasted Pumpkin, Danish Feta, Wild Rocket, Roasted Capsicum with a Vinaigrette.*

**WARM CAJUN CHICKEN SALAD (GF)** 22  
*Avocado, Sundried Tomatoes, Roasted Capsicum with Sweet Chilli Sauce, Fennel and Mustard Dressing.*

**CALAMARI SALAD (GFO)** 24  
*Salt & Pepper baby squid rings with Mescaline, Tomato, Onions, Cucumber and Aioli Dressing.*

*All Salads With Chicken or Prawns Added* 6

# THE WOODY

## Mains

- WOODY BURGER** 19  
*Home-Made Beef Pattie, Bacon, Tomato Cheese, Lettuce, Onions, Beetroot and Fries. Served on a Fresh toasted Bun*
- PULLED LAMB SANDWICH (GFO) 18**  
*With coleslaw crispy bacon and served on toasted bread with fries*
- STEAK SANDWICH (GFO) 20**  
*Sirloin Beef, Bacon, Cheese, Lettuce, Onions, Tomato, Fries and Fried Onion Rings, Served on Toasted Bread*
- MUSHROOM STROGANOFF 18**  
*Mixed mushrooms served in a creamy paprika sauce with creamy mash and broccolini (GF/V)*
- BEER BATTERED FISH AND CHIPS (GFO) 22**  
*With salad and Tartare Sauce*
- TOMATO & CHILLI PRAWNS 26**  
*Served with steamed rice and salad (GF)*
- TASTING/ASIAN SHARE PLATE 36**  
*Thai beef spring rolls, Pulled Pork crispy wantons, Salt & Pepper squid, Thai fish cakes with sweet chilli sauce, crispy asian pork belly*
- MEDITERRANEAN CHICKEN BREAST (GF) 29**  
*Stuffed with feta, sundried tomato & fresh basil served with grilled asparagus, baby roast potatoes drizzled with pesto dressing & balsamic*
- CURRY OF THE DAY 26**  
*Please see specials board*
- PORK BELLY (GFO) 27**  
*Free Range, Slow Roasted Pork Belly, with Creamy Mash, broccolini and Gravy*
- SEAFOOD MEDLEY (GFO) 30**  
*Poached Prawns, Scallops, Squid, Mussels, Fish Pieces, Creamy White Wine Sauce, Fries, Salad*
- FISH OF THE DAY (GFO) M/P**  
*Please See Specials Board*
- BEEF AND GUINNESS PIE 25**  
*Beef and Chunky Vegetables in Guinness, Creamy Mash and Broccolini*
- 350G RIBEYE STEAK (GFO) 36**  
*Cooked to your liking. Served with baby roasted potatoes and seasonal veg and a Choice of Mushroom, Pepper or Garlic Sauce.  
\* Chips & Salad option  
\* with Creamy Garlic Prawns 7*
- LAMB SHANK PIE 30**  
*Lamb Shanks with Vegetables and Gravy Topped with Crusty Pastry, served with Potato Mash & green beans*
- PAN FRIED PORK CHOP (GF) 28**  
*With baby roast potatoes, broccolini & creamy mushroom, chorizo, thyme sauce*
- LAMBS FRY (GFO) 22**  
*Served with Onion Gravy, Creamy Mash, braised cabbage & Thick Cut Bacon*
- SPAGHETTI CARBONARA (GFO) 26**  
*Chicken, Bacon and Mushrooms cooked in creamy garlic & parmesan sauce served with garlic bread (Gluten free add \$4.00)*
- BANGERS AND MASH (GFO) 25**  
*Irish Pork Sausages with Braised Cabbage and Bacon, Creamy Mash and Gravy*
- CHICKEN PARMIGIANA 26**  
*Crumbed Free Range Chicken Breast, Napolitano Sauce, Cheddar cheese, Fries and Salad.*
- CREAMY GARLIC PRAWNS (GF) 26**  
*Served With Steamed Rice and Salad*

# THE WOODY

## *Children's Menu*

KID'S FISH AND CHIPS	10
KID'S HOME MADE POPCORN CHICKEN & CHIPS	10
KID'S SAUSAGES & CHIPS	10
KID'S PASTA BOLOGNAISE WITH CHEESE	10
KID'S JELLY & ICE-CREAM	7

## *Side Orders*

SEASONAL VEGETABLES	8
FRESH BAKED BAGUETTE	4
CREAMY MASH	5
COLESLAW	5
CRISPY BEER BATTERED CHIPS	5
SIDE SALAD	4
ONION RINGS	4
GLUTEN FREE CHIPS <i>with tomato ketchup and aioli</i>	10

*Please order at the counter or bar*

*All food is prepared fresh in our kitchen by our chefs and where possible we use free range and fresh produce from local suppliers.*

*We hope you thoroughly enjoy your meal and time here at The Woodbridge Hotel.*

## *Desserts*

CHOCOLATE, STRAWBERRY OR VANILLA SUNDAE	\$7
<i>All served with wafers, whipped cream, and choice of sauce</i>	
WARM SCOTCHY SUNDAE	\$11
<i>Vanilla ice cream homemade sticky date, warm butterscotch sauce and whip cream</i>	
TRIPLE CHOC SUNDAE	\$11
<i>Choc ice cream home made choc brownie choc sauce and whipped cream</i>	
HOME MADE STICKY DATE PUDDING	\$10
<i>Butterscotch sauce ice cream or cream</i>	
HOME MADE CHOCOLATE AND HAZELNUT BROWNIE	\$10
<i>With chocolate sauce ice cream or cream</i>	
BAILEYS BREAD & BUTTER PUDDING	\$12
<i>Served with vanilla sauce</i>	
LEMON & RASPBERRY POSSET	\$11
<i>A refreshing rich lemon cream. Set with fresh raspberries &amp; brandy snap shards</i>	
<i>* All Desserts served with Ice-Cream or Double Cream</i>	

## *Port*

Penfolds -	
Grandfather	9.90
Father	6
Club Reserve	5
Club	4
Mr Pickwicks Tawny	6

## White Wine

	<i>Glass</i>	<i>Bottle</i>
<i>House White</i>	7	24
<i>Woody SSB, Margaret River WA</i>		
<i>Brown Bros Crouchen Riesling VIC</i>	8	30
<i>Goundrey Unwooded Chard. WA</i>	9	32
<i>Amberley Chenin Blanc WA</i>	9	32
<i>Oyster Bay Sauvignon Blanc NZ</i>	9	33
<i>Mandoon Sauvignon Blanc SV</i>	9	35
<i>Oakover Classic White SV</i>	9	32
<i>Sittella SB SV</i>	9	33
<i>Oyster Bay Chardonnay NZ</i>	9	33
<i>Jane Brook SBS SV</i>	9	33
<i>Mandoon Rose SV</i>	9	35
<i>Brown Brothers Moscato VIC</i>	8	30
<i>Saint Claire Sauvignon blanc NZ</i>	10	33

## Red Wine

	<i>Glass</i>	<i>Bottle</i>
<i>House-Red</i>	7	24
<i>Woody Cab Merlot, Margaret River WA</i>		
<i>Amberley Shiraz WA</i>	9	33
<i>Mandoon Old Vine Grenashe SV</i>	10	39
<i>Oakover Cabernet Merlot SV</i>	9	33
<i>Oyster Bay Merlot NZ</i>	9	33
<i>Goundrey Cabernet Merlot WA</i>	9	32
<i>Churchview Estate Cabernet Sauvignon WA</i>	9	33
<i>Sittella Cab/Sav SV</i>	9	33
<i>Jane Brook Shiraz SV</i>	9	33
<i>Villain &amp; Vixen Shiraz SA</i>	9	35
<i>Salome Tempranillo Rose WA</i>	9	35
<i>Barossa Valley est Shiraz SA</i>	10	39
<i>Radio Boka Tempranillo SPAIN</i>	9	33
<i>Alamos Malbec Arg</i>	9	33

## Sparkling Wine

	<i>Bottle</i>
<i>Jacob's Creek Chardonnay Pinot Noir SA 750ml</i>	24
<i>Sittella Sparkling Chenin SV</i>	29
<i>Oyster Bay Brut Cuvee NZ</i>	29
<i>Madfish Brut WA</i>	33
<i>Dal Zotto Prosecco VIC</i>	29
<i>Azahara Sparkling 750ml</i>	24
<i>Jacob's Creek 200ml picallo SA</i>	10
<i>Brown Bros Prosecco 200ml VIC</i>	12.5
<i>Azahara Sparkling 200ml VIC</i>	10

## Champagne (France)

	<i>Bottle</i>
<i>Moet &amp; Chandon</i>	99
<i>Bollinger Cuvee Brut</i>	120
<i>Veuve Cliquot</i>	110

# Top Shelf Spirits

## Bourbons

<i>Jack Daniels single barrel</i>	\$12
<i>Basil Hayden</i>	\$10
<i>Bookers Bourbon</i>	\$12
<i>Makers 46</i>	\$12
<i>Masterson 10yo</i>	\$15
<i>Woodford Reserve</i>	\$10
<i>Chattanooga 1816</i>	\$10

## Scotch

<i>Chivas Regal 18yo</i>	\$11
<i>Chivas Regal 12yo</i>	\$7.5
<i>Glenlivet 15yo</i>	\$12
<i>Dimple 12yo</i>	\$7.5
<i>Singleton of Glen Ord</i>	\$10
<i>Glenmorangie</i>	\$10
<i>Glenfiddich 12yo</i>	\$7.5

## Irish Whiskey

<i>Bushmills 10yo</i>	\$7.5
<i>Jameson Reserve</i>	\$10
<i>Tullamore Dew 12yo</i>	\$10
<i>Redbreast 12 YO</i>	\$10
<i>Jameson Caskmates</i>	\$10
<i>Green spot single pot still</i>	\$15
<i>Teeling Single Malt</i>	\$15
<i>Powers Irish Whiskey</i>	\$7.5
<i>Jameson Distillers Safe</i>	\$12
<i>Jameson Blenders Dog</i>	\$12
<i>Jameson Coopers Croze</i>	\$12
<i>Middleton Very Rare</i>	\$16
<i>Dubliner liquer</i>	\$7.5

## Japanese Whiskey

<i>Taketsuru malt 12 YO</i>	\$15
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## Cognac

<i>Hennessy vsop</i>	10
<i>Courvoiser vsop</i>	11
<i>Martell cordon bleu</i>	15
<i>Martell VSOP</i>	10

## Vodka

<i>Grey Goose</i>	10
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## Gin

<i>Bombay Sapphire</i>	7.5
<i>Hendricks</i>	10
<i>South NZ</i>	10

## Australian Whiskey

<i>Hellyers road 10yo</i>	10
<i>Limeburners single malt</i>	12

## Rum

<i>Appleton Est 12yo</i>	10
<i>Santiago de cuba 12 yo</i>	10
<i>Rum Diary Spiced</i>	8