



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*

*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
<i>With Fresh Baguette (please see specials boards)</i>	
BRUSCHETTA (GFO) (V)	12
<i>Topped with Tomato, Onion, Basil and Persian Feta</i>	
TOASTED GARLIC BREAD (V)	5
TOASTED FLAT BREAD	19
<i>Toasted Turkish flatbread served with dips Spanish style chorizo and Persian feta cheese</i>	
WHOLE BAKED BRIE (GFO/V)	15
<i>Cooked until melted, served with crispy Turkish bread, chilli onion relish and tomato chutney</i>	
CREAMY GARLIC PRAWNS (GF)	13
<i>Served with Steamed Rice and Salad + Chilli Option</i>	
TRIO OF SLIDERS	17
<i>• Pulled Lamb BBQ sauce & Coleslaw • Battered Fish, Tartare sauce & cos Lettuce • Pork Belly & tomato chutney Served with Fries</i>	
GRILLED PORTOBELLO MUSHROOMS (V, GF)	13
<i>Stuffed with Roasted Vegetable filling, and Mozzarella Cheese on a mixed Salad with Pumpkin Coulis (Main size available)</i>	
SALT & PEPPER SQUID (GFO)	14
<i>Baby Squid, Mesculin and Aioli</i>	
HOME MADE SALMON, POTATO & DILL FISH CAKES	14
<i>Served with pea Puree and mint yoghurt dressing, mixed mesculin salad and tartare sauce</i>	
FRIED MACARONI CHEESE	14
<i>Served with sweet corn salsa</i>	
CHICKEN & VEGETABLE SPRING ROLLS	14
<i>Served with dipping sauces</i>	

SHREDDED PORK & CHEESE FILO PARCELS	14
<i>Served with Apple relish</i>	

BEER-BATTERED CHIPS (V)	8
<i>With Tomato & Aioli</i>	

CHICKEN SATAY	14
<i>Marinated Chicken Skewers with Peanut Sauce served with Salad and Steamed Rice</i>	

Salads

CLASSIC CAESAR (GFO)	18
<i>Cos Lettuce, Bacon, Anchovies, Parmesan and Croutons.</i>	

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

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

WARM PUMPKIN AND FETA SALAD (GF/V)	18
<i>Warm Roasted Pumpkin, Danish Feta, Wild Roquette, Roasted Capsicum with a Vinaigrette.</i>	

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

CALAMARI SALAD (GFO)	24
<i>Salt & Pepper baby squid rings with Mesculin, Tomato, Onions, Cucumber and Aioli Dressing.</i>	

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 Bun
- PULLED LAMB SANDWICH (GFO)** 17
With rosemary 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)** 20
With salad and Tartare Sauce
- TOMATO & CHILLI PRAWNS** 26
Served with steamed rice and salad (GF)
- TASTING PLATE** 35
Garlic Prawns, Chicken Satay, Pork Belly, Salmon & Potato Cakes, Fried Macaroni Cheese
- ROASTED CHICKEN BREAST (GF)** 29
Served on seeded mustard mash, with a ham hock, leek cream sauce and broccolini
- CURRY OF THE DAY** 26
Please see specials board
- PORK BELLY (GFO)** 25
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** 24
Beef and Chunky Vegetables in Guinness, Creamy Mash and Broccolini
- 350G RIBEYE STEAK (GFO)** 34
*Cooked to your liking. Served with baked 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
- BRAISED PORK HOCK (GF)** 26
Braised Pork Hock with baby roast potatoes Braised Cabbage and Bacon, Mustard 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)** 24
Irish Pork Sausages with Braised Cabbage and Bacon, Creamy Mash and Gravy
- CHICKEN PARMIGIANA** 25
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	9
KID'S SAUSAGES & CHIPS	9
KID'S PASTA BOLOGNAISE WITH CHEESE	9
KID'S JELLY & ICE-CREAM	7

Side Orders

SEASONAL VEGETABLES	8
FRESH BAKED BAGUETTE	4
CREAMY MASH	5
COLESLAW	5
CRISPY BEER BATTERED CHIPS	4
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>	

** All Desserts served with Ice-Cream or Double Cream*

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>	7	26
<i>Goundrey Unwooded Chard. WA</i>	8	28
<i>Amberley Chenin Blanc WA</i>	8	28
<i>Oyster Bay Sauvignon Blanc NZ</i>	8	29
<i>Devils Lair Fifth Leg White WA</i>	8	29
<i>Oakover Classic White SV</i>	8	28
<i>Sittella SB SV</i>	8	29
<i>Oyster Bay Chardonnay NZ</i>	8	29
<i>Jane Brook SBS SV</i>	8	29
<i>Devils Lair Fifth Leg Rose WA</i>	8	29
<i>Brown Brothers Moscato</i>	7	26
<i>Saint Claire Sauvignon blanc NZ</i>	9	29

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>	8	29
<i>Devils Lair Fifth Leg Red WA</i>	8	29
<i>Oakover Cabernet Merlot SV</i>	8	29
<i>Oyster Bay Merlot NZ</i>	8	29
<i>Goundrey Cabernet Merlot WA</i>	8	28
<i>Churchview Estate Cabernet Sauvignon WA</i>	8	29
<i>Sittella Cab/Sav SV</i>	8	29
<i>Jane Brook Shiraz SV</i>	8	29
<i>Pepperjack Shiraz SA</i>	9	35
<i>Barossa Valley est Shiraz SA</i>	10	39
<i>Radio Boka Tempranillo SPAIN</i>	8	29
<i>Alamos Malbec Arg</i>	8	29

Sparkling Wine

	<i>Bottle</i>
<i>Jacob's Creek 200ml picallo SA</i>	9
<i>Yellowglen Yellow 200ml AUS</i>	9
<i>Yellowglen Pink 200ml AUS</i>	9
<i>Jacob's Creek Chardonnay Pinot Noir SA 750ml</i>	24
<i>Yellowglen Yellow 750ml AUS</i>	24
<i>Yellowglen Pink 750ml AUS</i>	24
<i>Sittella Sparkling Chenin SV</i>	29
<i>Oyster Bay Brut Cuvee NZ</i>	29

Champagne (France)

	<i>Bottle</i>
<i>Moet & 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