



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
With Fresh Baguette (please see specials boards)

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

TOASTED GARLIC BREAD (V) 5

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

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
*• Tandoori chicken, cos lettuce & mint yoghurt
• 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 Cheddar
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*

BACON MAC 'N' CHEESE BITES 14
*Crumbed & deep fried with rocket & sweetcorn,
relish & smokey chipotle dip*

**CHICKEN & VEGETABLE
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, Feta, mixed salad,
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, Prawns, or
Calamari Added* 7

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)
- PORK MEDALLIONS** 28
Breaded pork with creamy mushroom sauce, baby roast potatoes and broccolini
- VEG FILO PARCELS (V)** 24
Filo parcel with feta, red onion marmalade, sundried tomato with dressed rocket drizzled with pesto, balsamic glaze and sweet chilli.
- FANTASTIC FISHERMANS PIE** 26
Mixed seafood in a creamy sauce topped with mash and served with seasonal vegetable (GF)
- TASTING PLATES** 36
See special board
- CHICKEN BREAST (GF)** 29
Stuffed with goats cheese, spinach and caramelised onion, baby roast potatoes and balsamic tomatoes and pesto
- CURRY OF THE DAY** 26
Please see specials board
- PORK BELLY (GFO)** 27
Slow Roasted Pork Belly, with Creamy Mash, broccolini and Gravy
- FISH OF THE DAY (GFO)** M/P
Please See Specials Board
- SEAFOOD MEDLEY (GFO)** 30
Poached Prawns, Scallops, Squid, Mussels, Fish Pieces, Creamy White Wine Sauce, Fries, Salad
- 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*
- BEEF AND GUINNESS PIE** 25
Beef and Chunky Vegetables in Guinness, Creamy Mash and Broccolini
- LAMB SHANK PIE** 30
Lamb Shanks with Vegetables and Gravy Topped with Crusty Pastry, served with Potato Mash & green beans
- BEER BATTERED FISH AND CHIPS (GFO)** 22
With salad and Tartare 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 Chicken Breast, Napolitano Sauce, Cheddar cheese, Fries and Salad
- CREAMY GARLIC PRAWNS (GF)** 26
Served With Steamed Rice and Salad. Tomato and Chilli options available

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

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 & 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>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>Brown Brothers Moscato VIC</i>	8	30
<i>Saint Claire Sauvignon blanc NZ</i>	10	33
<i>La Prova Pinot Grigio SA</i>	9	33
<i>Mandoon Sauvignon Blanc SV</i>	9	35

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>Oyster Bay Pinot Noir</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 & Vixen Shiraz SA</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

Rose

	<i>Glass</i>	<i>Bottle</i>
<i>Mandoon Rose SV</i>	9	35
<i>Salome Tempranillo Rose WA</i>	9	35

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 & 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
-----------------------------	------

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
-------------------	----

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