

**TOAST** **\$6.5**  
Ciabatta toast w/ choice of house made raspberry & rhubarb jam, peanut butter, vegemite. GFO, VO, VGO

**NOISETTE FRUIT LOAF** **\$8**  
W/ house made raspberry & rhubarb jam, butter. VO, VGO

**FREE RANGE EGGS** **\$10**  
Poached, scrambled or fried, toasted ciabatta. GFO, VO

**EXTRAS**

Gluten Free Bread Substitute **\$1.5**

House-made Tomato Relish / Smoked Paprika Hollandaise **\$2**

Extra Egg / Parmesan & Chive Croquette **\$2.5**

Sautéed Spinach / Smashed Avocado **\$3**

Butter & Thyme Roasted Mushroom / Feta **\$4**

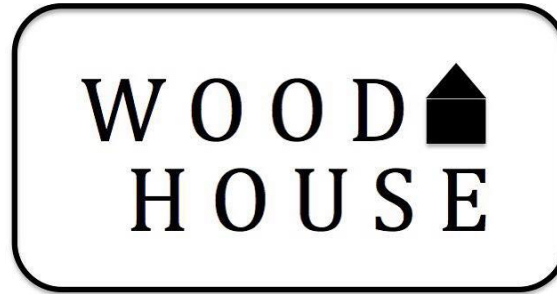
Kransky / Streaky Bacon **\$4.5**

**WOODHOUSE BIRCHER** **\$13.5**  
Soaked oats, quinoa, pepitas, coconut flakes, vanilla, dates & Greek yogurt w/ peach compote. VO

**HOUSE-MADE GRANOLA** **\$14.5**  
W/ honey & date labneh & chai poached pears. GFO, VO

**CINNAMON DONUT WAFFLE** **\$14.5**  
W/ raspberry & rhubarb jam, toasted walnuts, cinnamon & brown sugar mascarpone. VO

**SMASHED AVOCADO** **\$15**  
W/ peas, pickled onions, crumbled feta, toasted seeds, herbs, pumpkin bread. GFO, VO, VGO  
ADD EGG **\$2.5**



**PUMPKIN BRUSHETTA** **\$17**  
W/ honey roasted smashed pumpkin, toasted pumpkin bread, chick peas, spiced pepitas, feta, poached egg, herbs. GFO, VO

**PULLED PORK BENEDICT** **\$18**  
W/ slaw, 2x poached eggs, smoked paprika hollandaise, toasted ciabatta, crispy shallots. GFO

**BURRITO BOWL** **\$16**  
Black rice, avocado, kale, corn & bean salsa, jalapenos, pickled red cabbage, corn chips, chipotle mayo, lemon. GFO, VO, VGO

ADD PULLED PORK **\$4.5**

**PUMPKIN SALAD** **\$16.5**  
W/ honey roasted pumpkin, lentils, toasted almonds, pepitas, currents, spinach, kale, chilli & herb smoked yogurt. GFO, VO

**KOREAN FRIED RICE** **\$17**  
W/ black rice, garlic oil, toasted peanuts, kale, pickled ginger, peas, cabbage, kimchi dressing, fried egg, shallots. GFO, VO, VGO

**WOODHOUSE SEAFOOD LAKSA** **\$19**  
W/ udon noodles, crumbed prawns, fish cake, soft egg, bean sprouts, coriander, mint, crispy shallots.

**BURGERS**

**WOODHOUSE CHEESE BURGER** **\$11**  
Beef patty, American cheddar, ketchup, mustard, pickles, brioche bun.

**TRUFFLE BURGER** **\$11.5**  
Beef patty, Swiss cheese, spinach, truffle mayo, brioche bun.

**BBQ PULLED PORK** **\$13**  
House smoked pork shoulder, slaw, American cheddar, jalapeños, chipotle aioli, brioche bun. GFO

**CHICKEN KATSU** **\$13.5**  
Crumbed chicken, slaw, pickles, sriracha mayo, brioche bun.

**SOFT SHELL CRAB** **\$17**  
Crumbed crab, sriracha mayo, bean sprouts, fresh herbs, fried shallots, Thai caramel, brioche bun.

**BURGER SIDES**

Seasoned corn chips **\$3**  
Coleslaw, truffle dressing **\$3.5**  
Roasted smashed chats, BBQ seasoning **\$4**  
Mac & cheese **\$5**

**BURGER EXTRAS**

Cheese / Pickles / Jalapenos **\$1**  
Bacon / Pulled Pork / Chicken / beef patty **\$4.5**  
Vegetarian option;  
Sub meat for butter roasted field mushroom

GFO - CAN BE MADE GLUTEN FREE ON REQUEST  
VO - CAN BE MADE VEGETARIAN ON REQUEST  
VGO - CAN BE MADE VEGAN ON REQUEST

# WOODHOUSE

## COFFEE - Five Senses

House blend	\$4
Single origin	+\$0.5
Bonsoy	+\$0.5
House made almond milk	+\$1
Coconut milk	+\$0.5
Cold brew	\$5.5
Iced coffee	\$6
Filter	\$6.0

## TEA - Chamellia \$4.5

English breakfast
Earl grey
China sencha (green tea)
Lemongrass & ginger
Peppermint
Chamomile

## CHAI - Chai Boy Chai

Latte	4
Tea	4
Iced	6 (brewed overnight with soy milk)

## CHOCOLATE - Mork

Hot chocolate	4
Iced chocolate	6

## COLD DRINKS

Phoenix organic range	4.5
Cola, Ginger beer, Lemonade, Lemon, lime & bitters	

## Juice Culture Cold Pressed Juices

<b>Bling:</b> Carrot, ginger, orange, apple, turmeric	\$7.5
<b>Rave:</b> Beetroot, ginger, carrot, apple, celery	\$7.5
<b>Rhuby:</b> Rhubarb, pink lady apple, lemon	\$7.5



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WoodHouse Cafe

Ask about our catering & functions

## SMOOTHIES

<b>The ducks nuts</b>	\$9
Dairy milk, banana, peanut butter, cacao, honey	
Almond milk +1 Espresso shot +1	
<b>Rise &amp; shine</b>	\$9
Dairy milk, strawberries, banana, Greek yogurt, oats, cinnamon, honey	

## Green machine \$9

Coconut water, spinach, grapes, apple, celery, ginger, dates, lemon

## The chocolate hulk \$11

Almonds, dates, chia, cacao, banana, avocado, spinach, coconut water

## KIDS

<b>COCO POPS</b> W/ milk	\$3
<b>TOAST</b> W/ choice of spread.	\$6.5
<b>BELGIAN WAFFLE</b> W/ ice cream & maple.	\$7.5
<b>HAM AND CHEESE TOASTY</b>	\$7.5
<b>POACHED EGG &amp; BACON</b> Served on toast.	\$8
<b>KIDS BURGER</b> Beef patty, cheese, ketchup, brioche bun	\$10
<b>DRINKS</b>	
Glass of OJ / Hot Chocolate	\$3.5
Iced Chocolate	\$4.5