

# WOOD HOUSE

## BREAKFAST

### Sourdough Toast \$ 8

W/ your choice of spread

### Free Range Eggs \$ 11

Poached, scrambled or fried with sourdough

### Noisette Fruit Toast \$ 11

W/ house made jam & butter

### Eggs Benedict \$ 19

Pulled pork, sauerkraut, minted pea, apple slaw, crispy pig, poached egg, & hollandaise on sourdough

### Smashed Avocado \$ 21

Basil pesto, tomato medley, goat cheese mousse, sesame dukkah, poached eggs on sourdough

### Forest Mushroom \$ 21

Mushroom texture, wilted spinach, beetroot hummus, roquette, salsa Verde & finger croutons

### Wood House Brekkie \$ 25

Bacon, chorizo, tarragon mushroom, tuscan tomato, croquette, eggs your way on sourdough

### Pancakes Kinder Bueno \$ 19

Mascarpone, chocolate soil, berries, vanilla ice cream & hot chocolate fudge sauce

### Poached Pear and Pecan Porridge \$ 19

Oatmeal, almond milk, pear texture, cinnamon & candied pecans

## JAFFLES

### British \$ 21

Sunday roast jaffle with roast pork & cheesy cauliflower bake W/ side of chats, pork crackle & gravy

### Italian \$ 19

Spaghetti Bolognese & double cheese W/ side of cheese herb bread & pesto

### Indian \$ 18

Butter chicken jaffle W/ raita & papadum

### French \$ 19

Triple smoked ham, bechamel sauce, mustard & double cheese W/ side of french fries & dijonaise

### American \$ 20

Philly cheesy steak, mushroom, onion, smokey bbq sauce & double cheese W/ side of Mac & cheese

### Vego \$ 20

Roast pumpkin, Meredith goat cheese, house pesto, spinach & mozzarella W/ cauliflower bake

### Nutella \$ 16

Banana & Nutella W/ seasonal fruit salad & berry marscapone

## EXTRAS

GF bread substitute/ tomato relish/ hollandaise 1.5

Sautéed spinach/ croquette/ roasted mushrooms/ roasted tomatoes 4

Extra egg/ house pesto 3

Avocado/ chorizo/ streaky bacon/ salmon/ tandoori chicken/ Meredith goat cheese 5

## BOWLS

### Muesli Bowl \$ 19

Wet muesli mix with apple, oats, coconut, dates, almond & seeds (W/ Greek yogurt & seasonal fruit)

### Tandoori Chicken Bowl \$ 22

Kachumber, roquette, raita & naan bread

### Salad Bowl (GF, VGO) \$ 21

Quinoa, roast pumpkin, beetroot, Meredith goat cheese, roquette, dukkah & mustard yoghurt dressing

### Falafel Middle Eastern Bowl (GF) \$ 21

Beetroot hummus, roast pumpkin, kale, avocado, dukkah

### Beef/Tofu Bibimbap Bowl \$ 21

Jasmine rice, kimchi, bean sprouts, slaw, house pickles, fried eggs

## LUNCH

### Tomato & Goat Cheese Bruschetta \$ 19

Tomato medley, goat cheese, basil pesto, shallots, balsamic, served with herb salad

### Soft Tacos \$ 21

Shredded pork, apple, slaw, coriander, yoghurt, served with charred corn cobs with chipotle butter

### B.L.C.T Burger \$ 22

Bacon, lettuce, chicken, cheese, tomato, Dijon aioli with fries

### Soup of the Day \$ 15

W/ sourdough bread

### Sundried Tomato & Feta Croquette \$ 20

Herb salad, cauliflower, radish, beetroot, aioli & parmesan

### Smoked Salmon Spaghetti \$ 23

Baby capers, chilli, lemon butter, dill, squid ink & fish roe