
FROM THE BAKERY

Marinated Olives

Feta, chargrilled sourdough
..... 7

Bruschetta

Tomato, red onion, black olive tapenade
..... 9

Pizza Bread

Garlic, parmesan, herbs
..... 13

Turkish Bread

Dukkah, coriander curry pesto
..... 13

SOUP, SALADS, BURGERS

Pea & Ham Soup

Grilled sourdough
..... 16

Beetroot Cured Calamari

Whipped goat's cheese, orange & roquette salad
..... 24.90/34.90

Traditional Caesar Salad

..... 19.90

..... Chicken 27.90 Prawns 29.90

Superfood Salad

Quinoa, kale, sweetcorn, avocado, black bean,
pomegranate, Chardonnay vinaigrette (V)
..... 26.90/36.90

Crispy Pork Belly Salad

Asian noodles, coriander & chilli dressing
..... 22.90/31.90

Powerhouse Thai Beef Salad

Grass fed beef, sweet potato crisps, cashews,
crunchy noodles, palm sugar, lime & chilli dressing
..... 26.90/36.90

Scotch Fillet Steak Sandwich

Caramelised onion, pineapple, tomato,
beetroot, bacon, chunky chips
..... 25.90/35.90

Pulled Piallamore Beef Brisket Burger

Chipotle coleslaw, sweet potato chips,
homemade dill pickles
..... 27.90

Roast Vegetable Open Sandwich

Marinated artichoke, roast eggplant,
roast red capsicum, jalapeno, haloumi (V)
..... 20.90/25.90

WORKSHOP

KITCHEN

Est. 1986

MAINS

Tiger Prawns

Miso butter, fennel, pea sprouts, yuzu dressing
..... 30.90/40.90

Grilled Australian Red Snapper Fillet

Pea, herb & lemon creamed cous cous,
Mediterranean vegetables, basil oil
..... 41.90

Vonrey's Filipino Curry

Steamed saffron rice (GF)
Vegetable (V) / Chicken / Seafood / Beef
..... 26.90/34.90/42.90/42.90

Pappardelle Pasta

Chicken, mushrooms, bacon, parmesan sauce
..... 24.90/32.90

Fish of the Day

(grilled or battered), garden salad,
chunky chips, tartare
..... 24.90/32.90

Indian Spiced Cauliflower Tart

Chickpeas, spinach, chilli & ginger dressing (V)
..... 24.90/34.90

WOOD FIRED PIZZAS

Crudo

Tomato, parma ham, mozzarella
..... 29.90

Funghi

Tomato, mushrooms, mozzarella, parsley, olive oil (V)
..... 26.90

Frutti de Mare

Seafood, pesto, mozzarella, basil
..... 32.90

Florentine

Spinach, tomato, mozzarella, egg (V)
..... 26.90

Pepperoni

Spiced sausage, tomato, anchovies,
mozzarella, basil
..... 31.90

Lamb

Lamb shoulder, feta, rosemary, spinach
..... 30.90

FROM THE GRILL

Our wood fired oven & grill are at the heart of The Workshop Kitchen. Both are fired up daily with the finest Pilliga Western Red Ironbark which imparts a unique smoked flavour. All our beef is sourced locally where possible from Paul Avery's Mountain View Farm at Piallamore to Jack's Creek, Willow Tree - two time winner of World's Best Steak.

*Served with 2 small sides

Mountain View Farm 90 day

Dry Aged Beef* Cut of the day (GF)
..... POA

Jack's Creek 150+ days 350gm grain fed Black Angus Scotch Fillet* (GF)

..... 55.90

Wood fired 400gm grass fed

Sirloin of Beef* (GF)

..... 48.90

Jack's Creek 450+ days

300gm grain fed Wagyu Rump* (GF)

..... 56.90

Chargrilled 210gm grass fed

Eye Fillet of Beef* (GF)

..... 48.90

500gm grass fed Rib Eye on the Bone* (GF)

..... 58.90

Chargrilled Marsala Spiced

Chicken Breast* (GF)

..... 37.90

New England Lamb Double Loin Chops (GF)

Mushroom & bacon, creamed polenta, salsa verde

..... 46.90

Add Mooloolaba Whole Ocean

King Prawn

..... 8EA

Add Tempura Soft Shell Crab

..... 12EA

Note: From The Grill is not available with Shop A Docket or Privilege Card.

SIDES

Chunky chips

Sweet potato chips

Jalapeno, parmesan mash potato (GF)
Roast field mushrooms, thyme, garlic,
olive oil (GF)

Steamed broccoli, toasted almonds,
harissa yoghurt (GF)

Seasonal vegetables (GF)

Chipotle coleslaw (GF)

Avocado, sweet corn, tomato salad,
wasabi dressing (GF)

Maple & soy roasted carrots &
butternut pumpkin

Greek salad (GF)

Roquette, pear, walnut, Chardonnay
vinaigrette

..... 10 SMALL 18 LARGE

BUTTERS, MUSTARDS, SAUCES

Butter

Café de Paris
Cracked black pepper &
parsley
Truffle & thyme

Sauce

Chimichurri
Red wine
Peppercorn
Mushroom
Diane
Horseradish
Peri Peri

Mustard

Hot English
Dijon
Whole grain

DESSERTS

Milk Chocolate & Orange Crème Brulee

Almond biscotti

Iced Peanut Butter Mousse

Bacon ice cream, basil syrup

Nutella Panna Cotta

Hazelnut praline, pistachio ice cream

Lemon Tart

Spiced Thai cream, berry compote

Sticky Date Pudding

Salted caramel, orange crisp, roast sesame ice cream

Trio of homemade ice cream & sorbet

..... 17.90 EA

Selection of Australian Cheese

Water crackers, toasted sourdough
..... 25 P/P