
FROM THE BAKERY

Bruschetta 9
Tomato, red onion, black olive tapenade

Chargrilled Flatbread 13
Hummus, crisp capers

Pizza Bread 13
Garlic, parmesan, herbs

Turkish Bread 13
Dukkah, coriander curry pesto

LET'S BEGIN

Oysters 4.80 EA/5.00 EA
Natural (GF)/Seaweed, wasabi sesame salad

Powerhouse Oysters 5.00 EA
Bacon, Worcestershire sauce, Kaffir lime leaf glaze

Beetroot Cured Calamari 24.90/34.90
Whipped goat's cheese, orange & roquette salad

Arc-En-Ciel Smoked Trout 27.90/37.90
Pickled cherry tomatoes, avocado,
garlic croutons, horseradish dressing

Indian Spiced Cauliflower Tart
Chickpeas, spinach, chilli & ginger dressing (V)
..... 24.90/34.90

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

Chargrilled Kangaroo Loin 25.90/35.90
Radish, cucumber, tomato & onion salsa,
smoked soy & lime sauce

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

Tiger Prawns 30.90/40.90
Miso butter, fennel, pea sprouts, yuzu dressing

Tempura Soft Shell Crab 29.90/39.90
Indian style tomato salad, minted yoghurt sauce

Confit Salmon Salad 27.90/37.90
Green beans, artichoke, red onion,
purple potato, parsley & grain mustard dressing

Entrée Tasting Plate For 2 58.90
Thai beef salad, Calamari,
Cauliflower tart, Confit salmon

WORKSHOP

KITCHEN

Est. 1986

MAINS

Grilled Australian Red Snapper Fillet
Pea, herb & lemon creamed cous cous,
Mediterranean vegetables, basil oil
..... 41.90

Steamed Mooloolaba Swordfish Fillet
Wrapped in banana leaf with sweet chilli sambal,
egg noodle salad
..... 46.90

New England Pork Belly
Queensland seared tuna, kimchi,
Asian greens, wasabi aioli (GF)
..... 32.90/42.90

Stir fried Asian Vegetables
Fried tofu, saffron rice, soy & sesame sauce (V)
..... 28.90

Pappardelle Pasta
Field mushrooms, basil pesto,
sundried tomatoes, parmesan (V)
..... 34.90

Vonrey's Filipino Curry
Steamed saffron rice (GF)
Vegetable (V) / Chicken / Seafood / Beef
..... 26.90/34.90/42.90/42.90

FARMHOUSE FOOD

**10 Hour Slow Roasted
Grass Fed Beef Ribs**
Jack Daniels BBQ sauce, Asian vegetable,
rice noodle & chilli salad, chunky chips
..... 46.90

**14 hour Slow Roasted Shoulder
of Guyra Lamb For 2**
Seasonal vegetables, olive oil roast potatoes (GF)
..... 95

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 at Willow Tree - two time winner of the World's Best Steak.

***Served with 2 small sides**

**Mountain View Farm
90 day Dry Aged Beef (GF)**
Cut of the day*
..... POA

**Jack's Creek 150+ days 350gm grain
fed Black Angus Scotch Fillet*** (GF)
..... 55.90

**Woodfired 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**
..... 8 EA

Add Tempura Soft Shell Crab
..... 12 EA

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	Sauce
Café de Paris	Chimichurri
Cracked black pepper & parsley	Red wine
Truffle & thyme	Peppercorn

Mustard	Diane
Hot English	Horseradish
Dijon	Peri Peri
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