

## Bread

	Member	Non Member
<b>Sourdough Dinner Roll</b> (v)	<b>1.8</b>	<b>2</b>
<b>Garlic and Herb Bread</b> (v) Two pieces with fresh herbs and garlic butter	<b>6.5</b>	<b>8</b>
<b>Add Grana Padano parmesan cheese</b>	<b>1</b>	<b>2</b>
<b>Wood Fired Garlic Pizza Bread</b> (v) Confit garlic, cheese, fresh rosemary and sea salt	<b>13</b>	<b>16</b>

## Entrée

<b>Vietnamese Prawn Salad</b> (gf) (df) A refreshing and flavoursome Vietnamese prawn salad with crisp lettuce, a fragrant dressing and a pinch of spice	<b>23</b>	<b>28</b>
<b>Oysters</b> (gf) (df) Best eating seasonal oysters from NSW South Coast, Tasmania, or South Australia, served with champagne dressing and lemon		
<b>Half dozen</b>	<b>26.5</b>	<b>32</b>
<b>Dozen</b>	<b>49</b>	<b>59</b>
<b>Salt and Pepper Squid</b> Served with fresh tomato and cucumber salad and lime aioli		
<b>Petite</b>	<b>21</b>	<b>25</b>
<b>Large</b>	<b>26.5</b>	<b>32</b>
<b>Crispy Haloumi</b> (gf) (v) Served with warm Mediterranean vegetables and pomegranate dressing		
<b>Petite</b>	<b>18</b>	<b>22</b>
<b>Large</b>	<b>24.5</b>	<b>29</b>
<b>Grilled Vegetable Salad</b> (gf) (df) (v) Grilled market fresh vegetables tossed with baby spinach leaves and balsamic dressing		
<b>Petite</b>	<b>18</b>	<b>22</b>
<b>Large</b>	<b>24.5</b>	<b>29</b>
<b>Lamb Kofta</b> Three pieces of grilled lamb kofta served with hommus, warm pita bread, tabouli and tzatziki	<b>24.5</b>	<b>29</b>
<b>Panzanella Salad</b> (df) (v) (gf*) Roasted and fresh tomatoes and Brussel sprouts served with wholegrain croutons and basil vinaigrette		
<b>Petite</b>	<b>18</b>	<b>22</b>
<b>Large</b>	<b>24.5</b>	<b>29</b>

## Sides

<b>Rocket Salad</b> Parmesan, Bad Sally balsamic dressing and extra virgin olive oil	<b>8.5</b>	<b>10</b>
<b>Thick Cut Chips</b> (gf*) (v)		
<b>Regular</b>	<b>5.5</b>	<b>7</b>
<b>Large</b>	<b>9.5</b>	<b>11</b>
<b>Trio of Vegetables</b> (gf) (v)	<b>5.5</b>	<b>7</b>
<b>Steamed Jasmine Rice</b> (gf) (df)	<b>4.5</b>	<b>5</b>

A 10% surcharge applies on Sundays and public holidays.

## Signature Steaks

Our Chefs have teamed up with Australian farmers to source the most tempting steaks. Enjoy premium cuts from renowned cattle regions like Gippsland, King Island, Flinders Island, Southern NSW and South Australia.

	Member	Non Member
<b>Rib Eye</b> 350g (gf)	<b>49</b>	<b>59</b>
<b>Sirloin</b> 300g (gf)	<b>42</b>	<b>50</b>
<b>Black Angus Rump</b> 230g (gf)	<b>31</b>	<b>37</b>
<b>Southern NSW Filet Mignon</b> (gf) Eye fillet wrapped in bacon		
<b>Petite 140g</b>	<b>33</b>	<b>40</b>
<b>Regular 240g</b>	<b>37</b>	<b>44</b>
<b>Surf and Turf</b> 230g Black angus rump steak with chargrilled prawns	<b>37</b>	<b>44</b>

Our Signature Steaks are served with your choice of two sides and one sauce.

**Sides:** Thick cut chips, creamy mashed potato, fresh seasonal vegetables, fresh green salad, roast baby potatoes. Add grilled prawns \$7 (Member's price)

**Sauces:** Diane, hollandaise, creamy peppercorn, creamy mushroom and red wine, gravy, herb butter, garlic aioli. Extra sauce \$3 (Member's price)

## Gourmet Burgers

<b>Central Beef Burger</b> Angus beef burger and short cut bacon, with garlic aioli, mixed salad leaves, cheese, tomato relish and pickles	<b>25</b>	<b>30</b>
<b>Maple Bacon Cheeseburger</b> Angus beef burger and crispy maple bacon, with provolone cheese, caramelised onion, crispy onion rings, bacon jam and aioli	<b>25</b>	<b>30</b>
<b>The Schnitty Butty</b> Premium chicken breast schnitzel and short cut bacon layered with thick cut chips, fresh green leaves and sweet chilli aioli	<b>25</b>	<b>30</b>
<b>Country Lamb Burger</b> Riverina lamb burger with pickled beetroot, bacon, sliced tomato, mixed salad leaves, cheese and aioli	<b>25</b>	<b>30</b>

All of our burgers are served on a locally baked bun and come with a generous portion of thick cut chips. Gluten free buns are available on request for an additional charge of \$2.

**Add ons - Avocado smash \$3, cheese \$1, beetroot \$1, pickle \$2.**

## Plant Powered

<b>Haloumi Burger</b> (v) Pan fried haloumi cheese, with chargrilled capsicum, zucchini, mixed salad leaves, sliced tomato and roasted garlic aioli. Served on a toasted artisan bun with a side of thick cut chips	<b>25</b>	<b>30</b>
<b>Beef-y Burger</b> (v) (ve*) Plant based beef-y patty, garlic aioli, pickle, mixed salad leaves, cheese and house made tomato relish. Served on a toasted artisan bun with a side of thick cut chips	<b>25</b>	<b>30</b>
<b>Revolutionary Schnitzel</b> (v) (ve) Plant based schnitzel, rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves and gravy	<b>26</b>	<b>31</b>
<b>Revolutionary Parmigiana</b> (v) (ve*) Plant based schnitzel, topped with Napoli sauce and cheese. Served with thick cut chips and tossed salad leaves	<b>29</b>	<b>35</b>
<b>Vegetable Green Curry</b> (v) (ve) Diced seasonal vegetables cooked with Thai herbs, spices and coconut cream, served with steamed rice, flatbread and tossed salad	<b>27</b>	<b>32</b>

## Our Specialties

	Member	Non Member
<b>Riverina Lamb Rump</b> (gf) Marinated in rosemary and garlic and served with green pea risotto, charred carrot and rosemary jus	<b>37</b>	<b>44</b>
<b>Prawn Linguini</b> (ve*) Handmade linguini tossed with tiger prawns, thinly shaved garlic, bird's eye chilli, cherry tomatoes, rocket, extra virgin olive oil and shaved grana padano	<b>29</b>	<b>35</b>
<b>Butternut Pumpkin Risotto</b> (gf) Roasted butternut pumpkin cooked with carnaroli rice and served with freshly grated grana Padano parmesan and crispy sage		
<b>Petite</b>	<b>23</b>	<b>28</b>
<b>Large</b>	<b>29</b>	<b>35</b>
<b>Duck Confit Pasta</b> Confit of duck maryland tossed with casarecce pasta, wild mushroom ragu and topped with smoked cheese and truffle oil		
<b>Petite</b>	<b>29</b>	<b>35</b>
<b>Large</b>	<b>39</b>	<b>47</b>
<b>Cider Glazed Chicken Breast</b> (gf) Marinated in thyme and olive oil, served with creamy mash, cider and mustard cream sauce and seasonal vegetables	<b>29</b>	<b>35</b>

## Classics

<b>Our Chicken Schnitzel</b> Crumbed premium chicken breast, with lemon, fresh green salad, coleslaw, thick cut chips and gravy	<b>26</b>	<b>31</b>
<b>Chicken Parmigiana</b> Crumbed premium chicken breast, with Napoli sauce, cheese, fresh green salad and thick cut chips	<b>29</b>	<b>35</b>
<b>Add Shaved Leg Ham</b>	<b>3</b>	<b>4</b>
<b>Chicken Hollandaise</b> Crumbed chicken breast filled with ham and cheese, hollandaise sauce, fresh green salad and thick cut chips	<b>29</b>	<b>35</b>
<b>Fisherman's Basket</b> Battered flathead fillets, salt and pepper squid, and panko crusted prawns, with fresh green salad and thick cut chips	<b>33</b>	<b>40</b>
<b>Grilled Tasmanian Salmon Fillet</b> (gf*) Served with Hollandaise sauce, fresh green salad and thick cut chips		
<b>Petite</b>	<b>29</b>	<b>35</b>
<b>Large</b>	<b>37</b>	<b>44</b>
<b>Beer Battered Flathead</b> Served with fresh green salad, lemon and thick cut chips		
<b>Petite</b>	<b>27</b>	<b>32</b>
<b>Large</b>	<b>31</b>	<b>37</b>

### Allergen Information

Please advise our staff of any dietary requirements. We cannot guarantee any of our dishes are 100% gluten or nut free as we handle these products in our kitchen.

(gf) Gluten free, (gf\*) Can be made gluten free, (v) Vegetarian, (v\*) Can be made vegetarian, (ve) Vegan, (ve\*) Can be made vegan,

 Healthier Choices

## Wood Fired Pizza

Member Non Member

*We like to serve our pizzas fresh, so they will be served as soon as they are ready.*

<b>Margherita</b> (v, ve*) San Marzano sauce, fior di latte and basil	<b>25</b>	<b>30</b>
<b>Vegetariana</b> (v, ve*) San Marzano sauce, basil, grilled eggplant, red capsicum, roasted zucchini and mozzarella	<b>25</b>	<b>30</b>
<b>Pollo</b> San Marzano sauce, mozzarella, chicken breast, artichokes, red capsicum, pesto and provolone cheese	<b>25</b>	<b>30</b>
<b>Gamberi</b> San Marzano sauce, fior di latte, garlic marinated tiger prawns and chilli flakes	<b>27</b>	<b>32</b>
<b>Meat Feast</b> San Marzano sauce, mozzarella, smoked ham, chicken breast, chorizo, bacon, hot salami and Italian sausage	<b>25</b>	<b>30</b>
<b>Hawaiian</b> San Marzano sauce, mozzarella, smoked ham and pineapple	<b>25</b>	<b>30</b>
<b>Prosciutto</b> San Marzano sauce, fior di latte, rocket, prosciutto and shaved parmesan	<b>27</b>	<b>32</b>
<b>Diavola</b> San Marzano sauce, fior di latte, spicy salami, red pepper and chilli flakes	<b>27</b>	<b>32</b>

*Gluten free bases are available on request for an additional charge of \$4. Add extra toppings for \$3 each. Choose from ham, spicy salami, bacon, sausage, chorizo, prawns*

## Dessert and Cheese

<b>Crème Brûlée</b> (gf*) Served with almond biscuit	<b>14</b>	<b>17</b>
<b>Warm Sticky Date Pudding</b> Served with butterscotch sauce and vanilla ice cream	<b>14</b>	<b>17</b>
<b>Tiramisu</b> House made old school style with savoiardi biscuit, mascarpone, coffee and marsala	<b>14</b>	<b>17</b>
<b>Pistachio Tart</b> Served with fresh raspberries and pistachio praline	<b>15</b>	<b>18</b>
<b>Gelati and Ice cream from our display</b>		
<b>1 scoop</b>	<b>5.5</b>	<b>7</b>
<b>2 scoops</b>	<b>10</b>	<b>12</b>
<b>3 scoops</b>	<b>13</b>	<b>16</b>
<b>Australian Artisan Cheese Plate</b> (to share) Three perfectly ripened and matured premium handmade cheeses from around Australia. Served with crisp lavosh and quince paste. Ask for this week's selection	<b>23</b>	<b>28</b>

## Kid's Menu

Menu available for kids 12yrs and under

Member Non Member

<b>Chicken Kebab</b> (gf) <b>HC</b> Grilled chicken breast kebab with fresh cherry tomatoes, capsicum and zucchini in a tasty marinade, plus two sides	<b>13</b>	<b>15</b>
<b>Beef Burger</b> Char grilled juicy beef patty, tomato, lettuce and mayo on a brioche bun, plus two sides	<b>13</b>	<b>15</b>
<b>Lord of the Rings</b> Lightly crumbed, tender calamari rings, plus two sides	<b>13</b>	<b>15</b>
<b>Golden Nuggets</b> Tasty crumbed premium chicken breast, plus two sides	<b>13</b>	<b>15</b>
<b>Flat Bat</b> Battered flathead fish fillets, plus two sides	<b>13</b>	<b>15</b>
<b>Choose your two sides:</b> veggie dip cup, steamed veggies, fresh salad, hot chips, or mashed potato		
<b>Mini Wood Fired Pizza</b> Margherita (v), ham and cheese, or ham and pineapple <i>Gluten free bases are available on request for an additional charge of \$4.</i>	<b>15</b>	<b>18</b>
<b>Spag Bol</b> <b>HC</b> Freshly cooked spaghetti with our secret beefy bolognese sauce	<b>13</b>	<b>15</b>
<b>Make your own Tacos</b> Tasty minced beef and beans, Mexican sauce, fresh lettuce, tomatoes, cucumber, carrot, grated cheese and sour cream	<b>13</b>	<b>15</b>
<b>Rice Paper Rolls</b> (gf) (v*) <b>HC</b> Fresh avocado, salad, herbs and grilled Camden Valley chicken breast in a soft rice paper roll with a soy and lime dipping sauce	<b>13</b>	<b>15</b>
<b>Whole Foods Tasting Plate</b> (gf*) (v*) <b>HC</b> Chargrilled Riverina beef slices, wholegrain chips with herby yoghurt dip, cubes of cheddar cheese, cashews, and farm fresh raw vegetable sticks	<b>13</b>	<b>15</b>

## Sweet Treats for the Kids

<b>Strawberry or Banana Fundue</b> (gf) Yummy fresh strawberries or banana with melted dark chocolate	<b>5.5</b>	<b>7</b>
<b>Yoghurt Crunch</b> (gf) <b>HC</b> Greek style yoghurt, seasonal fruit salad and a sweet granola full of yummy seeds and nuts	<b>5.5</b>	<b>7</b>
<b>Scoop of Gelati or Ice cream</b> A tasty scoop from our display	<b>5.5</b>	<b>7</b>
<b>Frog in a Pond</b> A choccy frog floating in a pond of raspberry or lime jelly	<b>5.5</b>	<b>7</b>
<b>Chocolate Mouse</b> Housemade chocolate mousse with mouse 'sprinkles'	<b>5.5</b>	<b>7</b>

## Henry's Combo

<b>The Lot</b> A kid's meal, sweet treat, drink and four arcade game credits Drinks: full cream milk, apple, orange or pineapple juice or soft drink.	<b>19.5</b>	<b>21.5</b>
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# WODEN CENTRAL

CLUBHOUSE & BAR

*A 10% surcharge applies on Sundays and public holidays.*