

BREADS

Garlic Bread (V)	7.00	Pizza Bianca (v)	16.00
<i>add cheese</i>	1.00	Ricotta, parmesan, rosemary,	
<i>add bacon and cheese</i>	2.00	sea salt, olive oil	

SHARE PLATES

OYSTERS	Half Dozen	Dozen
Natural : lemon (VLG)	23.00	35.00
Kilpatrick : bacon, Worcestershire, tomato sauce, lemon	25.00	37.00
Vietnamese : spicy, sweet and sour dressing, crispy shallots (VLG)	26.00	39.00
Salt and Pepper Calamari		13.00
Crispy fried, lemon, aioli		
Duck Spring Rolls		15.00
Pulled duck, Asian vegetables, Vietnamese chilli sauce		
<i>add spring roll</i>		3.00

SALADS

Hoisin Pork Salad (VLG)	22.00
Pork belly, shredded green papaya, bean sprouts, carrot, pepper, onion, cucumber, fried shallots, mint, coriander, peanuts, sweet chilli dressing	
Warm Pumpkin and Ricotta Salad (VLG) (v)	17.00
Dates, coconut, capsicum, spinach, sour cream, cherry tomato, pomegranate dressing	
Caesar Salad	18.00
Crispy bacon, parmesan, cos, garlic croutons, egg, anchovies, Caesar dressing	
Salad Toppers	
herbed chicken (VGL)	5.00
salt and pepper calamari	5.00
grilled prawns (VLG)	8.00



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LUNCH MENU

Available 11.30am to 2.30pm only

Premium Beef Burger 100% beef pattie, toasted milk bun, tomato sauce, lettuce, tomato, dill pickle, chips, aioli	17.00
Fish and Chips Battered or crumbed, chips, salad, tartare sauce, lemon	16.00
BLT Club Sandwich Bacon, lettuce, tomato, tomato sauce, chicken, chips, aioli	15.00
Chicken and Bacon Wrap Herbed chicken, lettuce, cheese, tomato, onion, chips, aioli	16.00
The Best Steak Sandwich Beef steak on toasted Turkish bread, fried egg, grilled bacon, caramelised onion, tomato, lettuce, BBQ sauce, chips, aioli	18.00
	1.50 each
<i>add, avocado, bacon, beetroot, cheese, egg</i>	

Grain Fed Lunch Rump 250gm salad, chips, choice of sauce	14.95
Sides	Toppers
mashed potato 2.00	creamy garlic prawns 8.00
seasonal vegetables (VLG) (V) 2.00	salt and pepper calamari 5.00



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TRADITIONAL CURRIES

Served mild or spicy with steamed rice, pappadums and condiments

Butter Chicken	20.00
Boneless chicken tikka simmered in a creamy tomato sauce	
Vegetarian Curry (V)	18.00
Your server will advise today's selection	
add	
<i>naan bread</i>	2.50
<i>steamed rice</i>	2.00
<i>pappadums</i>	1.50

PIZZAS

Naturally fermented, hand stretched bases

Margherita (V)	17.00
Tomato, bocconcini, fresh basil	
<i>add anchovies</i>	2.00
Ham and Pineapple	18.00
Shaved ham, pineapple, parsley, mozzarella, tomato base	
Tandoori Chicken	20.00
Chicken tikka, capsicum, almond, red onion, cherry tomato, saffron paneer, coriander, yoghurt	
Woody's Meat Lovers	23.00
Sliced beef, ham, chicken, pepperoni, bacon, sausage, red onion, mozzarella, chipotle sauce	
Italiano	19.00
Pepperoni, red onion, olives, roast capsicum, mushrooms, herbs	
Chilli Prawn	22.00
Prawn, red onion, mozzarella, pineapple, peppers, avocado, rocket, chilli sauce	
Polynesian Pork Belly	20.00
Pork belly, red onion, pineapple, tomato, mozzarella, rocket	
<i>add</i>	
<i>anchovies</i>	2.00
<i>very low gluten pizza base</i>	3.00
<i>take away available at no extra cost</i>	



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MAIN MEALS

NQ Fish of the Day (GF)	28.00
Simply grilled or beer battered, salad, chips, tartare, lemon	
Tandoori Tasmanian Salmon Fillet	27.00
Pilaf rice, cucumber salad, coriander yogurt, asparagus, crusty bread, toasted cashews, lemon	
Salt and Pepper Calamari	23.00
Hand cut calamari, salad, chips, aioli, lemon	
Fettuccini Carbonara	20.00
Pan fried bacon, mushrooms, onion, confit garlic, shallots, cream sauce	
add	
<i>herbed chicken</i>	4.00
<i>grilled prawns</i>	8.00
Fisherman's Catch	29.50
Crispy fried prawns, scallops, calamari, fish, tartare sauce, lemon, garden salad, chips	
add	
<i>oysters (2)</i>	7.00
Brandy Flamed Garlic Prawns (GF)	27.00
Garlic prawns, cream sauce, sticky rice, chives, lemon	
Mango Chicken (VLG)	25.00
Baked breast, creamy potato bake, mango salsa, broccolini, mango sauce	
Mediterranean Lamb Shank	Single Shank 23.00
Slow braised, mashed potato, broccolini, Mediterranean sauce	Double Shank 29.00
Twice Cooked Pork Belly	25.00
Spiced master stock, stone baked to crackle, crushed cream potato, braised cabbage, balsamic glaze	
Bourbon Braised Beef Rib	28.00
Slow cooked, sticky bbq sauce, slaw, sweet potato, sour cream, maple syrup	
Classic Chicken Schnitzel	20.00
Chicken schnitzel, lemon, salad, chips with gravy on the side	
<i>add parmigiana (tomato sugo, smoked ham, mozzarella)</i>	3.00
Atherton Chicken Schnitzel	24.00
Classic chicken schnitzel topped with bacon, avocado, hollandaise sauce, chips, salad	



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FLAMING CHARGRILL STEAKS

Eye Fillet	180gm	pasture fed	29.00
Filet Mignon	250gm	pasture fed	32.00
Rump	250gm	grain fed MSA	22.00
Rump	400gm	grain fed MSA	29.00
Rib Fillet	300gm	grain fed MSA	36.00
Sirloin	300gm	grain fed MSA	28.00

Dunwoody's Signature Steaks – 300g Porterhouse (VLG) **30.00**

Turkish infusion – marinated in cumin, chilli, sea salt, chargrilled vegetables, yoghurt, dipping sauce

Steak on fire - chilli infused chef's spicy chilli sauce, chips, salad

Our steaks are seasoned with sea salt and freshly ground pepper. Served with garden salad or seasonal vegetables and straight cut chips or mashed potato with your choice of sauce.

Toppers

salt and pepper calamari	5.00
creamy garlic prawns	8.00
beer battered onion rings (V)	4.00

Sauces

Mushroom, Pepper, Red wine jus, Diane, Garlic cream, Gravy

Sides

spicy wedges, sour cream, chilli	8.00	seasonal vegetables (V)	6.00
chips, aioli or gravy	7.00	creamy mashed potato	6.00
garden salad (V)	6.00		



Our beef steaks are locally sourced from JBS, Australia's leading producer of high quality pasture and grain fed cattle. We then ensure these prime cuts are aged for a minimum of four weeks prior to portioning for added taste and tenderness and an extra guarantee in quality.

Meat Standards Australia (MSA) is the world's leading grading system for beef. MSA sets strict standards for tenderness, juiciness, and flavour so you can always enjoy a mouth-watering steak!



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KIDS MEALS

Available for children 12 years and under, includes a soft drink, meal and dessert

Healthy Kids Salad (GF) Ham, lettuce, cheddar cheese, tomato, cucumber, mayonnaise	10.00
Chicken Nuggets Chicken nuggets, chips, tomato sauce	10.00
Mini Pizza Ham, pineapple, sugo, cheese	10.00
Fettuccini Bolognese Bolognese served with fresh pasta, cheese	10.00
Battered Fish Boneless fish, chips, tomato sauce	10.00
Mini Beef Burger Beef pattie, cheese, chips, tomato sauce	10.00

SOMETHING SWEET

Queensland Pavlova (GF) Mini pavlova, kiwi fruit, strawberries, passionfruit, whipped cream	8.00
Salted Caramel Sticky Date Pudding Butterscotch sauce, ice cream	8.00
Chocolate Lava Cake Rich chocolate sauce, ice cream	8.00
Candy shop cheesecake Honeycomb, M&Ms, marshmallows, whipped cream, chocolate sauce	8.00
Dunwoody's Super Sundae 2 scoops of vanilla, strawberry and chocolate ice cream topped with marshmallows, whipped cream, wafers, honeycomb, drizzled with our famous chocolate fudge sauce and crushed nuts	10.00
Dessert of the Month Please see blackboard or ask wait staff	8.00



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SENIOR'S MENU

Available lunch and dinner – 7 days a week (on presentation of senior's card)

Salt and pepper calamari Chips, salad, lemon, aioli	10.00
Fettuccini bolognaise Fresh pasta, parmesan, pesto	10.00
Daily soup, salad, ham and cheese toastie combo Seasonal soup, garden salad and toasted sandwich on the side	12.00
Grilled Pork sausages Mushy peas, onion gravy, mash potato	12.00
Crispy fish and chips Garden salad, lemon, tartare sauce, chips	12.00
Chicken schnitzel Gravy, lemon, chips, garden salad	13.00
Beef and beer pie Mash potato, mushy peas, gravy	13.00
Premium steak Choice of sauce, garden salad, chips	13.00

SENIORS MEAL DEAL: with any main course **Three for \$3.00 ea**

Available – 7 days a week (lunch and dinner)

Chefs dessert	ADD \$3.00
Cup of daily soup	ADD \$3.00
Cappuccino coffee	ADD \$3.00

Food allergies and intolerances: Please be aware that whilst all care is taken when catering for special requirements, it must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers' requests will be catered to the best of our ability, however the decision to consume a meal is the responsibility of the diner.

Dietary codes;

V = vegetarian

VG = vegan

VLG = very low



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