

At the Woolshed we source the best ingredients available. Our Goal is to use 100% locally grown organic produced where possible to provide you with a memorable eating experience.




# THE Woolshed

at JONDARYAN

## BREAKFAST MENU 8AM – 11AM





 <b>French Toast</b>	24
Spiced French toast, homemade Labna, smashed berry compote	
 <b>Breakfast Bruschetta</b>	19.5
Grilled haloumi, Confit Tomato, Red Onion Jam and Balsamic Glaze	
   <b>Bali Breakfast</b>	18
Indonesian corn fritters, Poached Eggs, Smashed avocado topped w Kecap Manis	
Add Bacon	3
<b>Breakfast Burrito</b>	14.6
Fluffy egg omelette, grilled bacon, spinach, salsa, avocado wrapped in a spinach tortilla	
<b>Classic Woolshed Breakfast</b>	25
Eggs, Bacon, Sautéed mushrooms, Smoky homemade baked beans, tomato confit, lamb and rosemary sausage, sweet potato cake on organic sourdough or gluten free bread	
 <b>From the Garden</b>	16.5
Sautéed baby mushrooms and cherry tomatoes on organic thyme and olive sourdough topped w macadamia rocket pesto and shaved grana padana	
<b>Drovers Smoky Beans</b>	14
W poached eggs and toasted Turkish cheese melts	
Children's serve (no egg)	10
 <b>Traditional Breakfast</b>	14.5
2 eggs cooked to your liking, grilled bacon, Lamb & rosemary sausage w tomato Kasundi on Sourdough or Gluten free bread	
<b>Canadian Waffles</b>	16
Grilled waffles, bacon, barbecued banana topped w lashings of maple syrup	
  <b>Toast &amp; condiments</b>	7.5
2 Slices of Turkish, sourdough or Gluten free w a selection of conserves and Golden syrup	
  <b>Eggs on Toast</b>	9.5
Poached, fried or scrambled on Turkish bread or Gluten free bread	
Add bacon	3


## BREADS


  <b>Trio of Dips</b>	14
Warmed Pide bread, Extra Virgin Olive Oil, beetroot hommus, macadamia/rocket pesto and smashed avocado guacamole	
 <b>North African</b>	12
Oven toasted Pide, Niter Kebbeh butter and pistachio macadamia chilli Dukkah	


## GOURMET PANINI

Can be made on Gluten free bread, all served w fries

 <b>Classic Lamburger</b>	18.5
Homemade lamburger patty, fresh greens, beetroot relish, cucumber, red onion jam and tomato confit	
<b>Jondaryan Steak</b>	21
Kerwee (Stockyard) Sirloin, King Island blue/brie, Rocket, Red onion jam, fried egg and tomato confit	
 <b>Middle Eastern Chicken</b>	17
Sumac dusted chicken breast, mixed greens, cucumber, tomato Kasundi and Riata	
<b>Woolshed Lamb Souvalaki</b>	19.5
Woolshed spiced lamb Kofta, house pesto, fresh greens, cucumber, tomato, topped w garlic yoghurt, sweet chilli sauce on tomato flat bread	
  <b>Thai Temphe</b>	17
Thai temphe patty, Asian slaw, fresh greens topped w roast capsicum chilli jam	

 - indicates cuisine specially designed with your well-being with health in mind



 - GF – created especially for those intolerances to gluten

 - Suitable for vegetarians and adjusted for vegans where possible








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## SHARE PLATTERS

<b>Stockman's Ploughmans</b>	24.5
Selection of shaved sliced meats, woolshed pate, marinated vegetables, olives, King Island blue/brie, homemade Labna and freshly baked damper	
 <b>Indian Thali</b>	21
Spicy lentil dhal, flat bread, coconut pilaf, vegetable samosa, mango chutney, raita and poppadums	
 <b>Local cheese platter</b>	25.5
Selection of local Stanthorpe cheeses, pastes, fresh fruits w an array of crackers	

## SALADS

  <b>BBQ Greek Octopus</b>	18.5
Marinated BBQ baby octopus, baby spinach, cucumber, Spanish onion, cherry tomatoes, olives and feta	
  <b>Queensland Blue Roast Pumpkin Salad</b>	18
 Pumpkin, mixed greens, feta, chilli, bunya nuts, avocado, cucumber, tomato w a bajun dressing	
  <b>Asian Duck</b>	26
Roasted duck shanks, rice noodles, lychees, Asian herbs, roasted macadamia nuts and chilli jam	

## MAINS

  <b>Kerwee Porterhouse</b>	35
Locally sourced stockyard beef served over corn cakes w sautéed mushrooms and cherry tomatoes, wilted greens topped w prawns and red onion jam	
<b>Signature Woolshed Lamb Pie</b>	19.5
Our Signature Slow cooked woolshed lamb in a flaky puff pastry, chunky fries and garden salad	
 <b>Thai style Duck and Lychee</b>	28
Roasted Thai Duck shanks, Lychees, Asian vegetables w red Thai flavoured coconut broth and jasmine rice	
<b>Chicken and Tequila linguine</b>	24
Sliced breast of Chicken, linguine in a mildly spiced tequila cream sauce topped w shaved grana pandano	
<b>Beer Battered Fish</b>	22
Crisp beer battered fish fillets served w Garden Salad, chunky fries and a coriander lime aioli	
  <b>Jondaryan Moorish Lamb</b>	32
Moorish spiced lamb cutlet on a rocket and haloumi salad w a Spanish pinenut, raisin and honey dressing	
<b>Vodka Chilli Calamari</b>	22.5
Pan seared calamari, Spanish onion, Tianjin cabbage, chives w saffron coconut pilau	
  <b>Organic Tahu Goreng</b>	24
Marinated Seared organic tofu, greens, sprouts, coriander, roasted peanuts and sambal asam served w saffron coconut Pilau	
<b>Caribbean Seafood Curry</b>	34
Our Signature Traditional Jamaican recipe, prawns, squid, octopus, fish, slow cooked in natural juices w coconut milk served over BBQ banana accompanied w rice and roti bread	

## CHILDREN MAINS – W ICECREAM & TOPPING




<b>Fish and Chips</b>	12
<b>Linguinne Bolognese</b>	
<b>Minute Steak and Chips</b>	
<b>Burger and Chips</b>	
<b>Chicken and Chips</b>	

## PARTNERS

<b>Chunky Fries w Aioli</b>	5.5
<b>Garden Salad</b>	6.5
<b>Greek Salad</b>	7.5

## DESSERTS – FROM CABINET

– please ask our friendly wait staff for our daily specials

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