Bread & Sharing

	Member	Non Member
Garlic and Herb Bread (V) Two pieces with fresh herbs and garlic butter	8	10
Add Grana Padano parmesan	1	2
Wood Fired Garlic Pizza Bread (V) Confit garlic, cheese, fresh rosemary and sea salt	14	17
Chicken Satay Tender chicken kebabs in traditional satay marinade and served with steamed rice and satay sauce		
3 pcs	18.9	22.9
6 pcs	29.9	35.9
Oysters (GF, DF) (A) Half a dozen of the best eating seasonal oysters from NSW South Coast, Tasmania, or South Australia, served with champagne dressing and lemon	29.9	35.9
Salt and Pepper Squid (I) Served with fresh tomato and cucumber salad and lime aioli		
Petite	22	26
Large	27.5	33.5
Sun Dried Tomato Arancini (V) Served with aioli, and grated Grana Padano parmesan		
Petite (4 pcs)	18.9	22.9
Large (8 pcs)	27.9	33.9
Roasted Pumpkin and Beetroot Salad (V) Served on top of creamed Persian fetta cheese, tossed with balsamic dressing, wild rocket, nuts and seeds		
Regular	17.9	21.9
Large	25.9	31.9
Chicken & Mushroom San Choy Bao Stir-fried chicken mince and crispy vegetables served with iceberg lettuce cups	19.5	23.5
Lamb Kofta Char-grilled lamb koftas served with hummus, warm pita bread, tabouli and tzatziki		
Petite (3 pcs)	25.5	30.5
Large (6 pcs)	31.5	37.5
Caesar Salad Baby cos lettuce tossed with creamy anchovy dressing, crispy bacon, croutons and boiled egg	19	23
Add grilled chicken breast	9	11

Sides

Rocket Salad Parmesan, Bad Sally balsamic dressing and extra virgin olive oil	9	11
Thick Cut Chips (GFO, V)		
Regular	7	8
Large	11.5	14.5
Sweet Potato Wedges With sour cream and sweet chilli sauce	15.5	18.5
Trio of Vegetables (GF, V)	7	8
Steamed Jasmine Rice (GF, DF)	4.5	5

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
Prime Scotch Fillet 300g (GF)	49.9	59.9
Pinnacle Rib Sirloin 'on the bone' Grass-fed 350g (GF)	44.5	53.5
Pinnacle Black Angus Rump Grass-fed (GF)		
Petite 150g	27.5	33.5
Regular 250g	33.5	40.5
Southern NSW Filet Mignon (GF) Eye fillet wrapped in bacon		
Petite 140g	35.5	43.5
Regular 240g	45.5	55.5
Surf and Turf 250g (I) Pinnacle Black Angus Rump steak with chargrilled prawns	39.5	47.5

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 $4 (Member's price)

Classics

Our Chicken Schnitzel Crumbed premium chicken breast, with lemon, fresh green salad, coleslaw, thick cut chips and gravy	27	32
Make it a Parmi with Napoli sauce, ham and cheese	4	5
Revolutionary Schnitzel (V, VE) Plant-based schnitzel, rolled in panko breadcrumbs, served with thick cut chips, fresh green salad and gravy	27	32
Make it a Parmi with Napoli sauce and cheese	4	5
Chicken Hollandaise Crumbed chicken breast filled with ham and cheese, served with hollandaise sauce, fresh green salad and thick cut chips	30.5	36.5
Fisherman's Basket (M) Battered flathead fillets, salt and pepper squid, and panko crusted prawns, with fresh green salad and thick cut chips	35.5	43.5
Grilled Tasmanian Salmon Fillet (GFO) (A) Served with hollandaise sauce, fresh green salad and thick cut chips		
Petite	30.5	36.5
Large	39.5	47.5
Beer Battered Flathead (I) Served with fresh green salad, lemon and thick cut chips		
Petite	27	32
Large	31	37

Our Specialties

	Member	Non Member
Slow Cooked Lamb Shank Marinated in fresh herbs and gently simmered overnight in red wine and tomato ragu, served with creamy mash and seasonal vegetables	37.9	45.9
Prawn Linguini (VEO) (I) Handmade linguini tossed with tiger prawns, thinly shaved garlic, bird's eye chilli, cherry tomatoes, rocket, extra virgin olive oil and shaved Grana Padano parmesan	31.5	37.5
Mushroom Risotto (GF) Field mushrooms slow cooked with carnaroli rice and served with freshly grated Grana Padano parmesan and crispy sage		
Petite	24	29
Large	30	36
Add grilled chicken breast	9	11
Grilled Whole Fish of the Day (M) Please check with our friendly team for the catch of the day. Served with chips, salad and hollandaise sauce	39.9	47.9
Free Range Chicken Breast (GF) Marinated in fresh seasonal herbs, lemon and olive oil, served with mash, hollandaise sauce and seasonal vegetables	30	36

Gourmet Burgers

Central Beef Burger Angus beef burger and short cut bacon, with garlic aioli, mixed salad leaves, cheese, tomato relish and pickles	26.5	31.5
Maple Bacon Cheeseburger Angus beef burger and crispy maple bacon, with provolone cheese, caramelised onion, crispy onion rings, bacon jam and aioli	26.5	31.5
The Schnitty Butty Premium chicken breast schnitzel and short cut bacon layered with thick cut chips, mixed salad leaves and sweet chilli aioli	26.5	31.5
Haloumi Burger (V) Pan fried haloumi cheese, with chargrilled capsicum, zucchini, mixed salad leaves, sliced tomato and roasted garlic aioli	26.5	31.5

All 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.

Want more? Choose you add-ons!

Avocado smash	3	Cheese	1
Beetroot	1	Pickle	2

A 10% surcharge applies on Sundays and public holidays.

Wood Fired Pizza

	Member	Non Member

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

Margherita (V, VEO) — 26 — 31
San Marzano sauce, Fior di Latte and basil

Quattro Stagioni (V, VEO) — 27 — 32
San Marzano sauce, basil, grilled eggplant, red capsicum, roasted zucchini, mushroom and mozzarella

Pollo — 27 — 32
San Marzano sauce, mozzarella, chicken breast, artichokes, red capsicum, pesto and provolone cheese

Gamberi (I) — 29 — 35
San Marzano sauce, Fior di Latte, garlic marinated tiger prawns and chilli flakes

Meat Feast — 29 — 35
San Marzano sauce, mozzarella, smoked ham, chicken breast, chorizo, bacon, hot salami and Italian sausage

Hawaiian — 27 — 32
San Marzano sauce, mozzarella, smoked ham and pineapple

Prosciutto — 29 — 35
San Marzano sauce, Fior di Latte, rocket, prosciutto and shaved parmesan

Diavola — 29 — 35
San Marzano sauce, Fior di Latte, spicy salami, red pepper and chilli flakes

Gluten free bases are available on request for an additional charge of $4.

Want more? Add extra toppings for $3 each, choose from:

Ham	Spicy salami	Bacon
Sausage	Chorizo	Prawns

Allergen Information

If you have any dietary requirements or allergies please speak to one of our friendly team members.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are made to accommodate members' and guests' dietary needs, we cannot guarantee that our food will be allergen-free.

(GF) Gluten Free, **(V)** Vegetarian, **(VE)** Vegan, **(O)** Optional

Seafood origin: **(A)** Australian, **(I)** Imported, **(M)** Mixed

Set Menu

Two courses $65 | Three courses $74

To enjoy our set menu this option must be selected by all guests other than children. Available for dinner only.

Includes two standard glasses of Cellar Wines, complimentary bread and sparkling water.

Entrée

Salt and Pepper Squid (GFO) (I)
Served with fresh tomato and cucumber salad and lime aioli

Chicken & Mushroom San Choy Bao
Stir-fried chicken mince and crispy vegetables served with iceberg lettuce cups

Lamb Kofta
Char-grilled lamb koftas served with hummus, warm pita bread, tabouli and tzatziki

Main

Grilled Tasmanian Salmon Fillet (GFO) (A)
With hollandaise sauce, fresh green salad and thick cut chips

Free Range Chicken Breast (GF)
Marinated in fresh seasonal herbs, lemon and olive oil, served with creamy mashed potato, hollandaise sauce and seasonal vegetables

Great Southern Fillet Mignon (ADD $7)
Served with creamy mashed potato, steamed seasonal vegetables and red wine and mushroom sauce

Mushroom Risotto (GF)
Field mushrooms slow cooked with carnaroli rice and served with freshly grated Grana Padano parmesan and crispy sage

Slow Cooked Lamb Shank
Marinated in fresh herbs and gently simmered overnight in red wine and tomato ragu, served with creamy mash and seasonal vegetables

Dessert

Ask one of our friendly team members for today's desserts

See what's on

The PATIO
AT WODEN CENTRAL

VIEW OUR DINING SPECIALS

CANBERRASOUTHERNCROSS