

# Dinner MENU

5PM-9PM

SHARING

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**Garlic Turkish Bread** 16

**Honey BBQ Chicken Wings** 22

House made BBQ Sauce | Chicken Wings | Finished in Wood-Fire Oven (NF)

**Mushroom Arancini** 24

Grilled Feild Mushroom | Parmesan | Tomato Sauce (V,NF)

**BBQ Pork Ribs** 29

BBQ Bourbon Wood-Fired Pork Ribs | Asian Slaw (NF,DF)

## BIGGER BITES

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**Wood-Fired Roasted Cauliflower Salad** 22

Roasted Cauliflower | Baby Spinach | Green Beans | Tahini Dressing | Cherry Tomatoes & Woodland Olives Toasted Almond Flake (VGN, GF)

Add chicken or smoked salmon \$6

**voco Beef Burger** 28

Served on a Brioche Bun | Beef Patty | Aged Cheddar | Pickles | Tomato Relish | Aioli | Served with Salted French Fries (NF)

## WOOD-FIRED PIZZA

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**Cheese and Garlic (V,GFO,VGO)** 24

Slow Roasted Garlic Puree | Olive Oil Murray River Sea Salt

**Italian Pizza (V,GFO,VGO)** 24

Mozzarella | Estate Basil Pesto| Semi-Dried Roma Tomatoes| Napoli Base

**Peri Peri Chicken (GFO)** 28

Peri Peri Marinated Chicken | Red Peppers Spanish Onion | Mozzarella | Spicy Roasted Red Pepper Mayonnaise | Napoli Base

**Braised Brisket (GFO)** 28

Braised Beef Brisket | Jalapenos | Mozzarella | Red Onions | Smoked Cheddar Blistered Cherry Tomatoes | Smokey BBQ Sauce

**Prosciutto and Mushroom (GFO)** 28

Prosciutto | Mushrooms | Truffle Oil Mozzarella | White Base

## KIDS MEALS

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**Crispy Chicken Strips** 15

Served with Fries & Salad

**Fish Fingers** 15

Served with Fries & Salad

**Pasta & Bolognese** 15

Choice of Spaghetti or Penne

**Pasta & Sauce (V)** 15

Choice of Spaghetti or Penne

**Kids Ham & Pineapple Pizza (VGO)** 15

Choice of BBQ or Tomato Base

Please note a 10% surcharge will be added on public holidays

# MAINS

Served with your choice of side dish & sauce

<b>Free Range Chicken Supreme 220G</b>	38
<b>Tasmanian Atlantic Salmon 200G</b>	42
<b>Wagyu Scotch Fillet 250G</b>	48
<b>Smoked Wagyu Beef Striploin MB4+ 250G</b>	48
<b>Smoked Wagyu Beef Cheeks 250G</b>	38

# SIDES

<b>French Fries (GFO, V)</b>	12
voco Signature rose petal, rosemary, chilli salt	
<b>Mixed Lettuce Salad (VGN, GF, NF)</b>	10
Poached Beans   Heirloom Tomatoes   White Wine Dressing	
<b>Wood-Fired Butternut Pumpkin (V, GF)</b>	10
Maple   Binnorie Dairy Feta	
<b>Wood-Fired Roasted Crispy Duck Fat Kipfler (GF)</b>	10

# SAUCES

**Red Wine Jus | Mushroom Sauce | Bearnaise Sauce | Dijon Mustard**

# DESSERT

AVAILABLE UNTIL 9:30PM

<b>Lemon Cheesecake (GF)</b>	20
Served With Coconut Ice-Cream   Chocolate Crumb   Fresh Berries	
<b>Chocolate Raspberry Coconut Pebble (VGN)</b>	20
Raspberry Jelly   Dark Chocolate Coconut Mousse   Crunchy Oat Base	
<b>Binnorie Dairy Cheese Board</b>	32
Duetto   Triple Cream Brie   Cheddar   Chilli, Garlic, Rosemary Labna   Quince   Paste   Muscatels   Lavosh	
Add on Cold Cuts   \$10	

# KIDS DESSERT

<b>Chocolate Brownie (GF,V)</b>	9
Served with Vanilla Ice-Cream	
<b>Sundae</b>	9
Served with Chocolate Sauce & Wafer Sticks	
<b>Fruit Platter (GF,DF,V)</b>	9
Sliced Season Fruits	