

The Wooden Whisk **LUNCH**

PRAWN AND CHORIZO LINGUINE PASTA	25
NAPOLITANO STYLE LINGUINE PASTA SAUCE WITH TIGER PRAWN, SPANISH CHORIZO TOPPED WITH GOAT CHEESE & BASIL	
BRAISED LAMB SHOULDER AND PEARL COUSCOUS SALAD (GF/DF AVAILABLE)	25
FRESH MIX CABBAGE & LETTUCE AND PEARL COUSCOUS, BRAISED LAMB, POMEGRANATE MOLASSES AND SEEDS GARNISHED WITH PISTACHIO & HOUSE DRESSING	
SOUP OF THE DAY	15
HOME TASTE MADE SOUP SERVE WITH TOASTED BOULOT WHITE SOURDOUGH AND BUTTER	
CHILLI KALE BOWL (GF,DF)	22
SAUTÉ MIX KALE GREENS WITH CRISPY CHICKPEAS, GRILLED BROCCOLINI, SWEET POTATO HUMMUS, POACHED EGGS WITH <u>HALOUMI</u> OR <u>CHORIZO</u> (<u>PUMPKIN</u> FOR VEGAN OPTION)	
SPRING FIELD (VE)	22
TRUFFLE SAUTÉ MUSHROOMS ON A QUINOA SOY BREAD SPREAD BEETROOT HUMMUS, PINEAPPLE PICKLE, GARNISHED WITH ALMOND FLAKES A POACHED EGG, PARMESAN CHEESE AND PESTO AIOLI.	
SMASHING GREENS (VE, GF/DF/VG AVAILABLE)	22
FRESH MIX PICKLED FENNEL, ZUCCHINI RIBBONS AND ROCKET WITH HOUSE DRESSING, IN A QUINOA TOAST AND SMASH AVOCADO GARNISHED TOASTED SEEDS, PISTACHIO, DANISH FETA & POACH EGG	
CHICKEN FENNEL AND FETA SALAD (GF/DF AVAILABLE) (AVOCADO FOR VEGAN OPTION)	21
FRESH MIX ZUCCHINI RIBBONS, PICKLED FENNEL, ROCKET WITH HOUSE DRESSING, GRILLED CHICKEN GARNISHED WITH FETA CHEESE AND PINE NUTS	
TAHINI CHICKEN SALAD	24
TOASTED MIX CHERRY TOMATO ,TRI-COLOR QUINOA AND PICKLE RED CABBAGE, GRILLED CHICKEN AND TAHINI SAUCE WITH MINT & GREEK YOGHURT , TOASTED ALMOND FLAKES.	
GRILL HALOUMI SALAD (VE, GF)	21
FRESHLY TOASTED PICKLE FENNEL, KALE, ZUCCHINI SIDE WITH SWEET POTATO HUMMUS TOP WITH GRILLED HALLOUMI AND RED PICKLE CABBAGE, SEEDS AND DRIZZLED BALSAMIC VINEGAR.	
RAW LEAN & GREEN BOWL (VG AVAILABLE)	19
MIXED OF KALE, ASPARAGUS & BROCCOLI RICE, AVOCADO, FETTA CHEESE, PISTACHIO & SEEDS, LEMON, SOFT POACHED EGG	
Add: GRILLED CHICKEN 5.5 SMOKED SALMON 6	
SOUTHERN FRIED CHICKEN BURGER <i>SERVED WITH SHOESTRING FRIES</i>	24
PICKLE RAINBOW SLAW, SWISS CHEESE, ROCKET AND CHIPOTLE	
W.W. CHEESE BURGER <i>SERVED WITH SHOESTRING FRIES</i>	23
COORONG'S ANGUS BEEF, SMOKE BACON, CARAMELIZED ONION, AMERICAN CHEESE ,BBQ, AMERICAN MUSTARD	
ORIENTAL PULLED PORK BURGER <i>SERVED WITH SHOESTRING FRIES</i> (GF NOT AVAILABLE)	23
SLOW COOK PULLED PORK , CRUNCHY WONTON WRAPS ,ASIAN SRIRACHA SLAW	
CLASSIC B.L.A.T <i>SERVED WITH SHOESTRING FRIES</i>	22
DOUBLE SMOKED BACON, CHEESE, AVOCADO, LETTUCE, TOMATO, AIOLI ON BRIOCHE BUN	
CLASSIC CROQUE MADAME <i>SERVED WITH SHOESTRING FRIES</i>	23
DOUBLE SMOKED HAM, SWISS CHEESE, BÉCHAMEL, GRATED PARMESAN CHEESE ,FRENCH MUSTARD, FRIED EGG	
SANDWICHES (GF BREAD AVAILABLE) <i>SERVED WITH SHOESTRING FRIES OR SALAD</i>	18
TUNA, POACHED EGG, OLIVES, SPINACH ONION, AIOLI	
ASIAN PULLED PORK, AIOLI, CABBAGE & MINT SLAW (GF NOT AVAILABLE)	
ROAST CHICKEN AVOCADO, TARRAGON, LEMON, MIXED LEAVES & AIOLI	
GOAT CHEESE, GRILLED ZUCCHINI, PUMPKIN, TOMATO, SPINACH & PESTO AIOLI	
OUR RUEBEN, NEW YORK'S STYLE CORNED BEEF, SWISS CHEESE, PICKLES, CABBAGE, MUSTARD, LIGHT RYE	
SIDES :	
HASH BROWN, GRILL TOMATO, RICOTTA, FETTA 3	POACH/FRIED EGG, SPINACH 3.5
SWEET YOGHURT, AVOCADO, PUMPKIN 4.5	BACON, HALLOUMI ,GRILLED CHICKEN, MUSHROOM, HAM 5.5
SMOKED SALMON, SCRAMBLED EGGS, CHORIZO 6	SHOESTRING FRIES 7.5 PULLED PORK, BRAISED LAMB 8

PLEASE inform staff if you have allergies or intolerances. Menu changes to dietary and allergy concerns only

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COFFEE FROM SINGLE O

A SPECIAL WOODEN WHISK BLEND, FULL BODIED, SWEET EARTH AND CHOCOLATE TONES & A SPICE-TONED FINISH. THIS BLEND IS BOLD, YET SWEET AND NOT BITTER. THE ORIGINS ARE SANTA ANA EL SALVADOR, GRAYLAND SUMATRA AND INDIA

CAPPUCCINO, FLAT WHITE, LATTE, LONG BLACK, CHAI LATTE, HOT CHOCOLATE	REG \$4.5 / LRG \$5.0
MOCHA, DIRTY CHAI	REG\$5.0 / LRG \$5.5
PICCOLO, EXPRESSO , MACCHIATO	\$4.0
ICED LATTE, ICED LONG BLACK, AFFOGATO	\$6.5
ICED COFFEE/MOCHA/CHAI /CHOCOLATE * BLEND AS REQUESTED	\$7.9
ALTERNATIVE SOY, ALMOND ,OAT, SPECIALTY SINGLE ORIGIN BLEND	\$0.8
EXTRA'S STRONG, DECAF, LACTOSE FREE MILK, CARAMEL/ VANILLA/ HAZELNUT	\$0.6
HONEY ON SIDE	\$0.3

ORIGIN ORGANIC LOOSE LEAF TEAS \$5.00

ENGLISH BREAKFAST, EARL GREY, CHAMOMILE, LEMONGRASS & GINGER
ORANGE PEKOE, PEPPERMINT , JASMIN GREEN TEA, FOREST BERRY

WHISK SPECIAL

TONIC BLACK	\$6.50	*ICED TONIC WATER & DOUBLE ESPRESSO *
COLD DRIP	\$6.50	*SINGLE ORIGIN SELECTION WITH ICE & ORANGE SLICES*
EARL GREY HOT CHOCOLATE	\$5.50	*W/ ROSE PETALS*
STICKY CHAI	\$5.50	*WET CHAI MIX WITH HONEY (OPTION TO BREW WITH MILK)
BATCH BREW	\$5.00	*ON SINGLE ORIGIN BLEND

FRESHLY SQUEEZED JUICES (400ML) \$7.90

MAKE YOUR OWN: APPLE, CARROT, ORANGE, CELERY, BEETROOT, CUCUMBER, GINGER, MINT, WATERMELON

BEET BEAUTY

BEETROOT, CARROT, APPLE & GINGER

THE VEGIE PATCH

GINGER, CUCUMBER, CARROT,
CELERY, BEETROOT

NATURE GREEN

SPINACH, CUCUMBER, CELERY, APPLE

THE DETOX

PEAR, LIME, MINT & APPLE

SMOOTHIES \$7.90

A DELICIOUS DAIRY BLEND WITH MILK, YOGHURT & HONE

BONZA BREKKY BANANA, BLUEBERRY,

OAT & FLAXSEED

VERY BERRY RASPBERRY, BLUEBERRY,

STRAWBERRY, CRANBERRY JUICE

BANANA SPICE BANANA, CINNAMON

FRAPPE \$7.90

NONE DAIRY REFRESHING BLEND, WITH ICE,
FRUIT & JUICE

LYCHEE ZING LYCHEES, MINT

LIME & APPLE JUICE

MANGO PASSION MANGO, MANGO NECTAR,

PASSIONFRUIT

WATERMELON WATERMELON, MINT

SUPER SMOOTHIES \$8.50

GREEN NINJA SPINACH, LIME, GINGER, CHIA SEEDS, APPLE, ORANGE, MANGO

NUTTY PROFESSOR CHOC PROTEIN, BANANA, PEANUT BUTTER (**WITH DOUBLE ESPRESSO \$1**)

ORGANIC ACAI (DF) ORGANIC ACAI BERRY, BANANA, GUARANA, CANE SUGAR, CHIA SEEDS

FLAVOR THICKSHAKE \$7.9 KID MILKSHAKE \$5

COFFEE , VANILLA , CHOCOLATE, CARAMEL, BANANA, STRAWBERRY

SAN PELLEGRINO SPARKLING , KOMBUCHA, BUNDABERG BREWS, NOAH'S JUICE **\$5.50**

COCA COLA, COKE ZERO, SPRITE, BOTTLE WATER **\$3.50**