

The Wooden Whisk LUNCH

GRILLED TASMANIAN SALMON	26
SERVED WITH CHAT POTATO CRISPY, BROCCOLINI AND LEMON HERB VINAIGRETTE	
CHILLI GARLIC PRAWN SPAGHETTI	25
CHILLI GARLIC TIGER PRAWN, SAUTÉED SPINACH WITH A TOUCH OF HOUSE-MADE NAPOLI SAUCE	
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)	
PULL PORK SALAD	23
ROASTED DUKKHA CAULIFLOWER, SOFT PULL PORK, MIXED BI-COLOR FRESH CABBAGE, PICKLED RED RADISH, TOPPED WITH CRISPY WONTON WRAPS	
SAUTÉ MUSHROOM (V)	23
CONFIT CHERRY TOMATO, SWEET POTATO HUMMUS SPREAD, BEETROOT RELISH, QUINOA & SOYA BREAD BEDDING TOPPED WITH ITALIAN BALSAMIC GLAZE , PARMESAN CHEESE & POACHED EGG	
BRAISED LAMB SHOULDER PEARL COUSCOUS SALAD (GF/DF AVAILABLE)	25
FRESH MIX LETTUCE AND PEARL COUSCOUS, SLOW COOKED BRAISED LAMB WITH ROASTED PUMPKIN, POMEGRANATE MOLASSES AND SEEDS GARNISHED WITH PISTACHIO & HOUSE DRESSING	
SMASHING GREENS (V, 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	
GRILL HALOUMI SALAD (V, 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.	
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	
RAW LEAN & GREEN BOWL (VG AVAILABLE)	19
MIXED OF KALE, ASPARAGUS & BROCCOLI RICE, AVOCADO, FETTA , PISTACHIO & SEEDS, LEMON, SOFT POACHED EGG ADD: GRILLED CHICKEN 5.5 SMOKED SALMON 7	
W.W CHEESE BURGER <i>SERVED WITH SHOESTRING FRIES</i>	23
COORONG'S ANGUS BEEF, COS LETTUCE, TOMATO SLICES ,SMOKE BACON, CARAMELIZED ONION, AMERICAN CHEESE ,BBQ, AMERICAN MUSTARD	
GRILLED CHICKEN BURGER <i>SERVED WITH SHOESTRING FRIES</i>	23
MARINATED CHICKEN THIGH SERVED FRESH SLICED TOMATO, AVOCADO SMASH, SWISS CHEESE AND CHIPOTLE SLAW	
ORIENTAL PULLED PORK BURGER <i>SERVED WITH SHOESTRING FRIES</i> (GF NOT AVAILABLE)	23
SLOW COOK PULLED PORK ,ASIAN SRIRACHA SLAW, SWISS CHEESE, GHERKIN	
CLASSIC B.L.A.T <i>SERVED WITH SHOESTRING FRIES</i>	23
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>	18.5
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	POACHED/FRIED EGG, SPINACH 3.5
SWEET YOGHURT, AVOCADO, PUMPKIN 4.5	BACON, HALLOUMI ,GRILLED CHICKEN, MUSHROOM, HAM 5.5
SCRAMBLED EGGS, CHORIZO 6	SMOKED SALMON 7 SHOESTRING FRIES 7.5 PULLED PORK, BRAISED LAMB 8

The Wooden Whisk LUNCH

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, HOT CHOCOLATE	REG \$5.0 / LRG \$5.5
CHAI LATTE, MATCHA LATTE ,GINGER LATTE	REG \$5.0 / LRG \$5.5
MOCHA, DIRTY CHAI	REG\$5.5 / LRG \$5.8
PICCOLO, EXPRESSO , MACCHIATO	\$4.0
ICED LATTE, ICED MATCHA ,ICED LONG BLACK, AFFOGATO	\$6.8
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	\$0.8
HONEY & 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

COLD DRIP	\$6.50	*SINGLE ORIGIN SELECTION WITH ICE & ORANGE SLICES*
EARL GREY HOT CHOCOLATE	\$6.00	*W/ ROSE PETALS*
STICKY CHAI	\$6.00	*WET CHAI MIX WITH HONEY (OPTION TO BREW WITH MILK)
BATCH BREW	\$6.00	*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

CUCUMBER, CARROT, GINGER,
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 **\$5.90**
COCA COLA, COKE ZERO, BOTTLE WATER **\$3.50**

BEVERAGES

ASAHI \$8.5	CORONA EXTRA \$8.5		
CHARDONNAY	OAKRIDGE \$10/\$42	PINOT GRIS	SIDEWOOD \$10/\$42
SHIRAZ	PEPPERJACK \$10/\$42		
ROSE	SAINT LOUIS \$10/\$42		
PROSECCO	BORGIO SANLEO \$12/\$44	MIMOSA	ORANGE/PASSIONFRUIT \$12

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

10% Surcharge apply on Public Holidays