

The Wooden Whisk LUNCH

GRILLED TASMANIAN SALMON SALAD (GF, NF)	25
TRI-COLOR QUINOA SALAD MIXED WITH FENNEL & RED RADISH PICKLE, EDAMAME & ROASTED PUMPKIN , TOPPED WITH CHERRY TOMATOES & HOUSE MADE CAULIFLOWER PURE	
CREAMY TIGER PRAWN PASTA	25
CREAMY BOW TIE PASTA W/ BROCCOLINI AND CHERRY TOMATOES TOPPED WITH A TOUCH OF A VERY MILD FLAVORED SIRACHA SAUCE ADD : GRILLED CHICKEN 3 MUSHROOM 3 POACHED EGG 2	
SMOKED SALMON DELIGHT	22
SMASHED AVO, CRISPY KALE ,CHERRY TOMATOES, POACHED EGG, PICKLE GREEN TOMATOES, ALMOND FLAKES, HOLLANDAISE SAUCE , QUINOA & SOYA BREAD.	
PULL PORK SALAD	23
ROASTED DUKKHA CAULIFLOWER, SOFT PULL PORK, MIXED BI-COLOR FRESH CABBAGE, PICKLED RED RADISH, TOPPED WITH CRISPY WONTON WRAPS	
FIELD MUSHROOM (V)	22
SWEET POTATO HUMMUS SPREAD ON QUINOA & SOYA BREAD, WITH A BED OF SAUTÉ MUSHROOM, PICKLE PINEAPPLE, PARSNIP CRISPS, TOPPED WITH ITALIAN BALSAMIC GLAZE , PARMESAN CHEESE & POACHED EGG ADD: GRILLED CHICKEN 5.5 SMOKED SALMON 6	
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)	
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	
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 CHEESE, PISTACHIO & SEEDS, LEMON, SOFT POACHED EGG ADD: GRILLED CHICKEN 5.5 SMOKED SALMON 6	
GRILLED CHICKEN BURGER SERVED WITH SHOESTRING FRIES	23
MARINATED CHICKEN THIGH SERVED FRESH SLICED TOMATO, AVOCADO SMASH, SWISS CHEESE AND CHIPOTLE SLAW	
W.W. CHEESE BURGER SERVED WITH SHOESTRING FRIES	23
COORONG'S ANGUS BEEF, SMOKE BACON, CARAMELIZED ONION, AMERICAN CHEESE ,BBQ, AMERICAN MUSTARD	
ORIENTAL PULLED PORK BURGER SERVED WITH SHOESTRING FRIES (GF NOT AVAILABLE)	23
SLOW COOK PULLED PORK , CRUNCHY WONTON WRAPS ,ASIAN SRIRACHA SLAW	
CLASSIC B.L.A.T SERVED WITH SHOESTRING FRIES	22
DOUBLE SMOKED BACON, CHEESE, AVOCADO, LETTUCE, TOMATO, AIOLI ON BRIOCHE BUN	
CLASSIC CROQUE MADAME SERVED WITH SHOESTRING FRIES	23
DOUBLE SMOKED HAM, SWISS CHEESE, BÉCHAMEL, GRATED PARMESAN CHEESE ,FRENCH MUSTARD, FRIED EGG	
SANDWICHES (GF BREAD AVAILABLE)SERVED WITH SHOESTRING FRIES OR SALAD	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

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 \$4.5 / LRG \$5.0
CHAI LATTE, MATCHA LATTE ,GINGER LATTE	REG \$4.5 / LRG \$5.0
MOCHA, DIRTY CHAI	REG\$5.0 / LRG \$5.5
PICCOLO, EXPRESSO , MACCHIATO	\$4.0
ICED LATTE, ICED MATCHA ,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

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

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

\$5.50

COCA COLA, COKE ZERO, SPRITE, BOTTLE WATER

\$3.50

BEVERAGES

ASAHI \$8.5 CORONA EXTRA \$8.5

CHARDONNAY OAKRIDGE \$10/\$42

PINOT GRIS SIDWOOD \$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 only