



TAP ROOM MENU

KITCHEN
OPEN

THURS - SUN
FROM 12NOON

WOODFIRED

PIZZA

- Classic Marg's (V/VEG)** 22
Tomato base, mozzarella, basil
- Mediterranean Lamb** 25
Tomato base, spinach, slow cooked lamb, spanish onion, capsicum, olives, mozzarella - topped with tzatziki
- Pepperoni** 22
Tomato base, pepperoni salami, mozzarella - topped with dried oregano
- Gourmet Meat Lovers** 25
BBQ base, pepperoni salami, spanish onion, ham, bacon, ground beef, mozzarella
- Funghi (V/VEG)** 23
Mozzarella base, mixed mushrooms, gorgonzola, feta, confit garlic topped with rosemary & thyme salt & truffle oil
Add pepperoni salami + \$3
- Roast Pumpkin (V/VEG)** 23
Roast pumpkin, spinach, spanish onion, goats cheese & mozzarella - topped with basil pesto & roasted pinenuts
Add lamb + \$5

All pizza bases have a special ingredient

****Woopi Brewing Co. craft beer!**

Vegetarian (VEG) Vegan (V), Vegan Cheese Available \$4,

Gluten free bases available \$5 extra

****Kitchen is NOT Gluten Free**

KIDS MEALS

- All meals include a juice popper** 14
- Ham & Cheese OR Cheese & Tomato kids pizza
- Nuggets & Chips: served with tomato sauce

BAR SNACKS

- Red Rock Deli Chips 5.0
- Ice Blocks - various flavours 4.5

SHARE PLATES

- Chicken Wings** 17
Spicy buffalo wings served with a ranch dipping sauce OR
Crispy wings served with a smokey BBQ dipping sauce
- Garlic, Rosemary & Cheese Flatbread (VEG)** 16
Confit garlic, mozzarella, rosemary & thyme
- Slider Trio (sorry no substitutions)** 20
(1) Pulled lamb, rocket, onion, pickle & aioli
(2) Falafel, spinach, hummus & pesto
(3) Beef, cheese, onion, mustard & tomato sauce
Add a slider of your choice + \$5
- Roasties** 12
Twice cooked garlic potato pieces served with a chipotle aioli
- Nachos (GF/VEG)** 22
Mixed bean, corn chips, cheese, salsa, guacamole & sour cream
Add Beef + \$4

LARGER PLATES

- Dip Plate** 19
Three house dips, pickled onion, fresh cucumber and house flatbread (GF) available
- Grazing Board** 36
Salami, gourmet cheese, seasoned nuts, dried fruit, hummus, pickled vegetables, pretzels & crackers
- Smoked Meat Board for 2** 40
Slow cooked smoked meat, flatbread, dips, and house salad

DESSERTS

- Chocolate Brownie served with vanilla cream 10
- Churros lightly fried churros dusted in a cinnamon sugar & served with caramel sauce



B E E R S & B E V E R A G E S

BAR
OPEN

12PM TO 10PM

C O R E R A N G E B E E R S

Bobby Dazzler Ginger Beer (3.5%)	9
Between The Flags - American Blonde Ale (3.5%)	8.5
Mr Miyagi Lager (4.6%)	8.5
Wedding Bells Pale Ale (5.1%)	9
Rebel Red (5.9%)	9.5
Road Trip'n IPA (6.8%)	9.5
Heaps Normal XPA - Can (0% - Alcohol Free)	8
Willy Smith Apple Cider - Can (0% - Alcohol Free)	8
Tasting Paddle - selection of four beers	18

Special Releases listed at the bar - ask our friendly team

W I N E

Baron Jacques 'Cremant de Bourgogne (organic) Champagne	11 55
Rive Della Chiesa Prosecco (Sicily)	9 45
Makipai Sauvignon Blanc (New Zealand)	8 40
Ocean Eight Pinot Gris (Mornington Peninsula)	11 50
Domaine Naturaliste Chardonnay (Margaret River)	9 45
Mr Natural Rose Wild Fermentation (NSW)	9 45
Domaine Rimauresq 'Cru Classe' Rose (organic)	11 55
Spring Seed Wine Co Sparkling Moscato	10 50
Beautiful Isle Pinot Noir (Tasmania)	10 50
KT Shiraz (Clare Valley)	9 45

H A N D C R A F T E D S P I R I T S

TarBarrel - Mornington Peninsula Gunnamatta New World Dry Gin & Tonic Lime Kiln Vodka & Soda	12	Emerald Island Distillery - Emerald Beach Berry Slow Gin	14
Critters Distillery - Woolgoolga Gin & Pacific Tonic Vodka & Soda / Pacific Tonic	14	Lord Byron Distillery - Byron Bay Spiced Rum Coconut Rum	14

Premium Long Ray mixers used with all spirits and crafty sips

NON - A L C O H O L I C

Coke, Coke No Sugar, Sprite, Sprite-Lemon, Ginger Beer	4
Lemon Lime & Bitters Soda	4
Kids Juice	4
Booch Woopi's very own Gut Instinct Kombucha	7.5