

Menu

With our Winemaker's and Chef's recommendations for wine pairings.

To Share or Not To Share

Woody Nook Taste Plate (GFO) for one **35.00**
(selection changes daily, see specials list) for two **62.00**
Tempranillo; Velvet Rose

Starters and Light, Healthy Mains

Soup of the Day (GFO) **15.00**
house baked bread

Grilled White Peach and Feta Salad (GF) **22.00**
candied walnuts, jarrah honey dressing
Unwooded Chardonnay

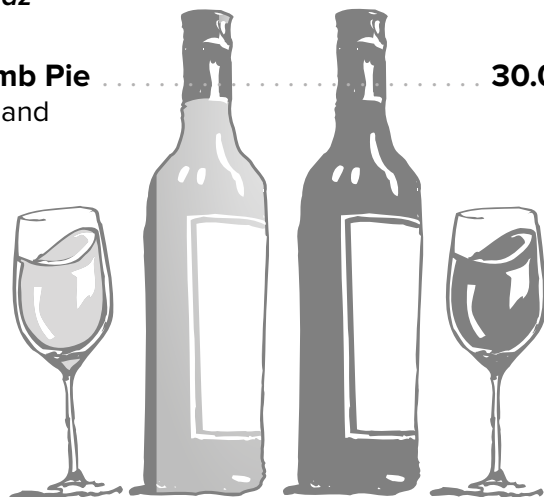
Grilled Haloumi (GF) **22.00**
baba ganoush, pink grapefruit, fresh mint,
sweet potato crisps
Chenin Blanc

Prawn Cocktail 'Glory' (GF) **29.00**
mango and lime salsa, coconut emulsion
Semillon Sauvignon Blanc

Perennial Nookery Café Favourites

The Original Nookery Open Steak Sandwich (GFO) **29.00**
Nookery Cookery onion jam, Swiss cheese,
beetroot relish and chips
Cabernet Sauvignon, Shiraz

Woody Nook Shiraz Lamb Pie **30.00**
trio of roasted vegetables and
seasonal greens
Shiraz



Other Tasty, Wholesome Mains

Chicken Ballotine (GF) **32.50**
roasted capsicum and goats cheese stuffing,
sweet potato purée and Provençal vegetables
Chardonnay, Merlot

Duck Breast (GF) **34.50**
shaved fennel, apple and roasted pumpkin salad,
raspberry balsamic
Tempranillo, Oaked Chardonnay

Fish of the Day (GFO) **MP**
(see specials list)
Sauvignon Blanc

Western Australian Lamb Rump **35.00**
jewelled couscous, confit garlic hommus,
mint yoghurt dressing
Shiraz



Sides

House Baked Bread of the Day (GFO) **12.00**

Salt and Pepper Squid with Aioli **15.00**

Warm Olives, Margaret River Chorizo, Marinated Feta (GF) ... **15.00**

Handcut Chips (GF) **small 5.00**
large 10.00

Polenta Chips (GF) **12.00**

Garlic Aioli, Confit Garlic, Chilli Jam, Beetroot Relish, ... **1.50**
Onion Jam (GF)

Garden Salad (GF) **10.00**