



GREAT FOOD AND GREAT BEER

Its with great pleasure we offer you our new Seasonal Menu. The best selection of available produce from local suppliers delivering fresh flavours. Pair your meal with your favourite craft beer or wine from our extensive selection.

- CHICKEN SCHNITZEL | 23**
Panko crumbed chicken breast with Woolpack coleslaw & rustic chips.
Choice of gravy or mushroom sauce.
- CHICKEN PARMIGIANA | 25**
Panko crumbed chicken breast topped with crispy bacon & herbed Napolitano sauce. Served with woolpack coleslaw & rustic chips.
- FISH & CHIPS | 22**
Coopers pale ale beer battered fish served with rustic chips, salad & tartare sauce.
- BANGERS & MASH | 22**
Local "award winning" pork sausages, served with creamy mash, snow pea puree, peas, red wine sauce & crispy onions.
- CLASSIC BEEF BURGER | 19**
Hand rolled Angus beef patty with melted tasty cheese topped with crispy onions, secret sauce, lettuce & tomato. Served with rustic chips.
- CRUMBED CHICKEN BURGER | 19**
Panko crumbed chicken breast with melted tasty cheese, chili mayo & lettuce. Served with rustic chips.
- HALOUMI BURGER (V) | 19**
Grilled haloumi, served with frisee lettuce, tomato salsa & lime aioli. Served with rustic chips.
- EXTRA SIDES | 4**
Chips • Wedges • Mash • Salad • Woolpack Coleslaw
- GRAVIES & SAUCES | 2**
Ranch • Tartare • Lime aioli • Blue Cheese Aioli • Gravy • Mushroom
- (VG) • vegan (V) • vegetarian

PUB CLASSICS

- HOT OR MILD CHICKEN WINGS | 18**
Classic hot sauce or mild sticky orange.
Served with ranch dressing, freshly cut celery & carrots to dip.
- BEEF NACHOS | 24**
Traditional chili con carne on corn chips & melted cheese, dressed with fresh guacamole, sour cream, tomato salsa & jalapeno chili.
- VEGETARIAN NACHOS (V) | 22**
Mixed beans on corn chips & melted cheese, dressed with fresh guacamole, sour cream, tomato salsa & jalapeno chili.
- SALT & PEPPER CALAMARI | 17**
Flower cut calamari battered tempura style & served with lime aioli.
- MAC & CHEESE BALLS | 14**
Crumbed macaroni & cheesy béchamel balls served with blue cheese aioli.
- CAESAR SALAD | 19**
Classic mix of baby cos lettuce, housemade croutons, caesar salad dressing, crispy bacon & parmesan cheese.
Add: Chicken • Feta • Haloumi | 5
- WOOLPACK SALAD 2.0 (V) | 19**
Tossed frisee lettuce, feta cheese, pomegranate molasses, red radish, cherry tomatoes, quinoa & orange vinaigrette.
Add: Chicken • Feta • Haloumi | 5
- EXTRA SIDES | 4**
Chips • Wedges • Mash • Salad • Woolpack Coleslaw
- GRAVIES & SAUCES | 2**
Ranch • Tartare • Lime aioli • Blue Cheese Aioli • Gravy • Mushroom
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SEASONAL DISHES

- CONFIT DUCK | 27**
Confit duck maryland, german style red cabbage, herbed potato salad, red wine jus.
- SKIRT STEAK | 28**
250gm skirt steak, house made chimichurri, red wine jus, roasted pumpkin, grilled zucchini, jacket potato, sour cream & chives. Best served medium-rare.
- NORTH QUEENSLAND JEWFISH | 26**
Poached jewfish served with brown lentils braised in stock with carrots & leeks. Finished with tarragon & dill reduction.
- CORN FRITTER (V) | 19**
Crispy corn fritters, guacamole, frisee, feta, radish, molasses.
- ROAST PUMPKIN SOUP (VG OPTION AVAILABLE) | 17**
Roast pumpkin soup, chives, dollop of sour cream, toasted ciabatta. (Vegan version without the sour cream)
- CHOCOLATE BROWNIE | 12**
Homemade chocolate brownie with passionfruit gelato
- EXTRA SIDES | 4**
Chips • Wedges • Mash • Salad • Woolpack Coleslaw
- GRAVIES & SAUCES | 2**
Ranch • Tartare • Lime aioli • Blue Cheese Aioli • Gravy • Mushroom
- (VG) • vegan (V) • vegetarian