

# Woolshed

AUSTRALIAN GASTROPUB

## STARTERS

<b>SRIRACHA BAKED CHICKEN THIGHS</b> (GF, LF) Dressed with honey, sriracha and sesame sauce.	<b>5,50</b>	<b>FRIED CALAMARI</b> (LF) On salad leaves with fresh lemon, olive oil and black pepper.	<b>5,50</b>
<b>ANTIPASTO BOARD</b> A selection of sliced meats, cheeses and olives. Served with bacon onion jam, pickles and rustic bread.	<b>7,00</b>	<b>FRIES AND GRAVY</b> (GF, LF)	<b>3,50</b>
<b>TIGER PRAWNS</b> (LF) Roasted in garlic oil with chilli and coriander. Served with rustic bread.	<b>5,50</b>	<b>HALLOUMI FRIES</b> (GF, VE) With yoghurt-herb dressing and pomegranate.	<b>4,50</b>
		<b>SMASHED AVOCADO TOAST</b> (LF, VE) Toasted rustic bread, smashed avocado, pomegranate and pea shoots.	<b>5,00</b>

## MAINS

<b>OUTBACK RUMP STEAK</b> (GF, LF) 200g rump steak, aged for tenderness + choice of sauce + seasonal vegetables and potatoes or fries and side salad.	<b>17,00</b>
<b>RIBEYE STEAK</b> (GF, LF) 300g aged ribeye steak, succulent and juicy + choice of sauce + seasonal vegetables and potatoes or fries and side salad.	<b>26,00</b>

### Steak Sauce Options:

Red wine and rosemary sauce (GF, LF), salsa verde (GF, LF) or creamy pepper sauce (GF, LF).

<b>HERB CRUSTED NEW ZEALAND LAMB RACK</b> (LF) Served with seasonal vegetables and potatoes with red wine and rosemary sauce.	<b>18,50</b>
<b>ROASTED BABY BACK PORK RIBS</b> (GF, LF) Roasted rack of pork ribs, served with coleslaw.	<b>16,50</b>
<b>BEER BATTERED FISH AND CHIPS</b> (LF) Beer battered cod fillet served with remoulade sauce, side salad and fries.	<b>14,00</b>
<b>GRILLED ATLANTIC COD</b> (GF, LF) Served with seasonal vegetables and potatoes with salsa verde.	<b>14,00</b>
<b>CHICKEN AND AVOCADO SALAD</b> (GF, LF) Black rice, marinated chicken, broccoli, spring onions, avocado, peanuts and lemon oil dressing.	<b>14,00</b>
<b>GRATINATED GOAT'S CHEESE SALAD</b> (GF) Goat's cheese, pomegranate, pear, seed and nut mix.	<b>14,00</b>
<b>KALE BOWL</b> (GF, VE) Kale, halloumi, poached egg, almonds, and yoghurt sauce.	<b>13,50</b>
<b>SALMON SALAD</b> (GF, LF) Darne of salmon, coleslaw, asparagus and vine cherry tomatoes. Served with lemon and black pepper olive oil dressing.	<b>15,50</b>

**Salad Extras:** Chicken (+2€), Halloumi, or Goat's Cheese (+1€)  
**Steak Extras:** Tiger Prawns (+2€)

## BURGERS

*Minced in-house and hand pressed Angus beef and lamb burgers. Includes side salad and fries. Gluten free options available upon request.*

<b>JOHANNESBURG "BRAAI" BURGER</b> (LF) Bacon, cheese, caramelised onion, cherry cola BBQ sauce, lettuce, tomato and Angus beef patty.	<b>14,00</b>
<b>AVOCADO, BACON AND BEEF BURGER</b> (LF) Bacon, sliced avocado, mayonnaise, sweet pepper relish, lettuce, tomato and Angus beef patty.	<b>14,00</b>
<b>CLASSIC BEEF BURGER</b> (LF) Cheese, pickled cucumber, mayo, caramelised onion, lettuce, tomato and Angus beef patty.	<b>14,00</b>
<b>BLUE MOUNTAIN BURGER</b> (LF) Blue cheese, caramelised onion, mayo, bacon, lettuce, tomato and Angus beef patty.	<b>14,00</b>
<b>KANGAROO BURGER</b> Lettuce, tomato, Brie cheese, sweet pepper relish, cherry cola BBQ sauce and kangaroo patty.	<b>14,00</b>
<b>GRILLED CHICKEN BURGER</b> Lettuce, tomato, goat's cheese, mayonnaise and chicken fillet.	<b>14,00</b>
<b>NEW ZEALAND MINCED LAMB BURGER</b> Lettuce, tomato, coriander mayonnaise and halloumi.	<b>14,00</b>
<b>VEGGIE BEAN BURGER</b> (VE) Lentil bean patty with roasted vegetable, lettuce, tomato, sweet pepper relish, coriander mayonnaise and goat's cheese.	<b>12,50</b>
<b>VEGAN BURGER</b> (VA) Lentil bean patty with roasted vegetable, sweet pepper relish, lettuce, tomato, vegan mayo, and vegan cheddar.	<b>12,50</b>
<b>BURGER OF THE MONTH</b> See bar blackboard for details.	<b>14,00</b>

**Burger Extras:**  
Hell Sauce, Bacon, Cheese (LF), Halloumi, Goat's Cheese (+1€)

## DESSERTS

<b>BELGIUM WAFFLE</b> Belgium waffle with vanilla ice cream and berry compote.	<b>5,50</b>	<b>WARM CHOCOLATE BROWNIE</b> Dark chocolate brownie flavoured with white chocolate, served with mint-chocolate ice cream.	<b>5,50</b>
<b>COUPE TOBLERONE</b> (GF) Vanilla ice cream with a rich warm Toblerone sauce.	<b>5,50</b>		

ORDER FOOD & DRINKS AT THE BAR. SEPARATE KIDS MENU AVAILABLE AT THE BAR

Kitchen opening hours: Mon-Fri 11:00-22:00, Sat 12:00-22:00, Sun 12:00-21:00

**ALLERGEN INFORMATION:** GF = Gluten Free, LF = Lactose Free, VA = Vegan, VE = Vegetarian

"If you suffer from Food Allergies and Intolerances, please ask a member of staff for an allergen information sheet"

# DAILY HAPPY HOURS

15:00-17:00 and 21:00-Close

FROM **5.00** €

Tap Beers  
(50cl)  
Tap Ciders  
(40cl)

FROM **3.50** €

Wines  
&  
Sparkling  
(12cl)

WINE BOTTLES (75cl) FROM 17.00€

# 11 € STEAKS & BURGERS

Includes Salad & Fries

Monday-Wednesday 14:00-22:00

# -20%

Thursdays  
14:00-22:00

# MENU LISTED MAIN MEALS



# ORDER FOOD & DRINKS AT THE BAR



## Drinks Menu

### DRAFT BEERS (ON TAP)

	Alc. %	40cl	50cl	Boomerang Price *
Wibblers Dengie Gold Cascadian Ale	4,0%	4,50 €	5,50 €	
Neuzeller German Pilsner	4,8%	4,50 €	5,50 €	
St Austell Korev Cornish Helles Lager	4,8%	4,50 €	5,50 €	
St Austell Tribute Cornish Pale Ale	4,4%	5,00 €	6,00 €	5,50 € /50cl
Eibauer German Hefeweizen	5,2%	5,00 €	6,00 €	5,50 € /50cl
Beerd Convict Australian Pale Ale	5,3%	5,00 €	6,00 €	5,50 € /50cl
Beerd Razor IPA	5,9%	5,00 €	6,00 €	5,50 € /50cl
Camden Pale Ale	4,0%	5,00 €	6,00 €	5,50 € /50cl
Camden Hells Lager	4,6%	5,00 €	6,00 €	5,50 € /50cl
Woolshed IPA	5,5%	5,00 €	6,00 €	5,50 € /50cl
Woolshed Blonde Lager	5,0%	5,00 €	6,00 €	5,50 € /50cl
Fucking Hell Austrian Pale Lager	4,9%	5,00 €	6,00 €	5,50 € /50cl
Karhu	4,6%	5,50 €	6,50 €	6,00 € /50cl
Guinness	4,2%	6,50 €	7,50 €	7,00 € /50cl

### CIDERS and LONG DRINKS

	Alc. %		Boomerang Price *
Yes Yes (Saimaa) Apple Cider - Gluten Free	5,5%	6,00 € (40cl on tap)	5,50 € /40cl
Crowmoor Dry Apple Cider	4,7%	6,00 € (40cl on tap)	5,50 € /40cl
Long Drink	5,5%	6,50 € (33cl can)	
Cranberry Long Drink	5,5%	6,50 € (33cl can)	
Somersby Pear Cider	4,5%	6,50 € (33cl bottle)	
Henry Westons Vintage Cider	8,2%	13,50 € (50cl bottle)	

### OTHER BOTTLES and CANS

	Alc. %		Boomerang Price *
Corona	4,5%	6,50 € (35,5cl bottle)	
Neuzeller Ginger Beer	3,6%	6,50 € (50cl bottle)	
Kukko Lager - Gluten Free	4,7%	7,00 € (50cl can)	

### RED WINES

	Alc. %	12cl	24cl	Bottle (75cl)	Boomerang Price *
Brookford - Shiraz Cabernet - AUS	13,5%	4,25 €	7,50 €	21,00 €	19,00 € /Bottle (75cl)
Rafale - Cabernet Sauvignon - FRA	13,0%	4,50 €	8,00 €	23,00 €	21,00 € /Bottle (75cl)

### WHITE WINES

	Alc. %	12cl	24cl	Bottle (75cl)	Boomerang Price *
Brookford - Chardonnay Semillon - AUS	12,5%	4,25 €	7,50 €	21,00 €	19,00 € /Bottle (75cl)
Rafale - Sauvignon - FRA	13,0%	4,50 €	8,00 €	23,00 €	21,00 € /Bottle (75cl)
See Saw - Sauvignon Blanc Semillon - AUS	11,7%	4,50 €	8,00 €	23,00 €	21,00 € /Bottle (75cl)

### SPARKLING

	Alc. %	12cl	Bottle (75cl)	Boomerang Price *
Canpaixano Cava Brut - ESP	11,5%	4,50 €	23,00 €	19,90 € /Bottle (75cl)

### NON-ALCOHOLIC

Koff Crisp - Blonde Lager, Dark Lager, Wheat	4,00 € (33cl)	Ginger Ale	3,50 € (33cl)
Juice - Orange, Cranberry, Apple	3,50 € (40cl)	Battery Energy Drink	4,00 € (33cl)
Soft Drink - Coke, Coke Zero, Fanta, Sprite Zero	3,50 € (40cl)		

\* Valid only with a Boomerang customer loyalty card, available from the bar for 5€.

## DAILY HAPPY HOURS

**500**  
€

Tap Beers  
(50cl)  
Tap Ciders  
(40cl)

**350**  
€

All Wines  
& Sparkling  
(12cl)

From 15.00-17.00 and 21.00-Close