



Trawool Shed

EST. 1983

Trawool Shed

Breakfast

- SOUR DOUGH TOAST** \$7
with your choice of Spreads, either house made jam, Marmalade or Vegemite Gluten Free \$8
- FRUIT TOAST WITH BUTTER** \$8
- FRUITY SMOOTHIE BOWL** \$17
Dried Cranberries, Strawberries, Nuts, Coconuts flakes, Plain yogurt, almond milk with Granola
- EGG AND BACON ROLL** \$14
One fried egg and bacon on a toasted milk bun, melted cheese, hash brown topped with a house made relish. (G/Free available)
- EGGS YOUR WAY** \$11
(Poached, Scrambled or Fried) on sour dough
Add - Smoked Salmon, \$7 E
Add - Bacon, Smashed Avocado, Hash Brown, Cheese Kransky \$5.5 E
Add - Roast tomato, Roast Mushroom, Spinach, Hollandaise sauce \$4 E
Add - House made Relish, Beetroot hummus \$2 E
- VEGETARIAN BREAKFAST** \$23
Roasted mushrooms, tomatoes, smashed avocado, baby spinach, hashbrown, two eggs, housemade relish all on local made sough dough
- DELUXE AVO SMASH** \$24
Fresh tomato pieces, beetroot hummus, garnished with dukka and crispy baby spinach on local made sourdough and two soft poached eggs
- EGGS FLORENTINE** \$17.50
Two poached eggs and buttery spinach served on a slice of sourdough, coated with hollandaise & chives
- THE BENEDICT** \$20
Two poached eggs and smoky bacon served on a slice of Ciabatta, coated with hollandaise & Chives
- TRAWOOL ROYAL** \$22
Two Poached eggs and smoked salmon served on a slice of sourdough, coated with hollandaise & Chives
- THE SHED TRIO** \$29
Buttery Spinach, smoked bacon, and smoked salmon topped with three poached eggs served on sourdough, coated with hollandaise & chives
- G/Free Avail on Request

Light Meals

- BLT** \$21.50
Served with grilled bacon, tomato, lettuce, and mayo, all on a milk bun served with chips
- CHICKEN BURGER** \$22.50
Served with pineapple, coleslaw, bacon, cheese, and mayonnaise, served with side chips
- OPEN STEAK SANDWICH** \$24.00
Scotch fillet steak topped with lettuce, tomato, cheese, onion, egg, and tomato relish served with a side of chips
- ASSORTED FOCACCIA'S** \$14
- GLUTEN FREE ROLLS AND BREAD ON REQUEST EXTRA \$1**

Antipasto Platter for Two

- NIBBLE PLATTER** \$30
Local Breads and Crackers, house made dips, pesto, our own grown olives marinated in balsamic with nuts, fresh preserves & dried fruits
- CHEESE PLATTER** \$65
Local Breads and Crackers, Trio of Cheeses, house made dips, pesto, our own grown olives marinated in balsamic with nuts, fresh preserves & dried fruits
- CHARCUTERIE PLATTER** \$80
Local Breads and Crackers, Trio of meats, house made dips, pesto, our own grown olives marinated in balsamic, a selection picked, marinated greens, fruit & nuts
- PLOUGHMAN** \$120
The best of both worlds, all the above plattes combined for the full taste bud experience
- GLUTEN FREE CRACKERS AND BREAD ON REQUEST EXTRA \$1**



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Lunch

SALT AND PEPPER SQUID \$26

Served with chips and salad, lemon, and tartare sauce

BEER BATTERED FLATHEAD FILLETS \$28

Served with chips and salad, lemon, and tartare sauce (G/Free available)

THAI BEEF SALAD E \$16 M\$26

Tender slices of marinated beef served with crispy noodles on an Asian inspired salad with a house made tangy dressing (G/F Available)

CHICKEN PARMIGIANA \$29

Served with panko crumbed fillet of chicken topped with Napoli sauce and mozzarella served with chips and salad

CHICKEN SCHNITZEL \$25

Tender chicken breast coated with crispy breadcrumbs served with steak fries and salad

CHICKEN RISSOTTO \$26

Poached chicken, mushrooms, semi-dried tomato, baby spinach and roasted pumpkin, finished with freshly shaved parmesan cheese (G/Free)

FETTUCCINE CARBONARA \$25

Smokey bacon, onion, and mushrooms, all in a creamy garlic and egg sauce, finished with Parmesan cheese

VEGETARIAN DELIGHT \$24

Roasted pumpkin, mixed quinoa salad, grilled, kefalograviera cheese, sunflower seeds, walnuts, pomegranate molasses, currants, and rocket (G/Free)

Cafe

LATTE R\$5.00 M\$5.50

CAPPUCCINO R\$5.00 M\$5.50

Your choice of syrup
Hazelnut, Vanilla, Caramel

CHAI LATTE R\$5.00 M\$5.50

HOT CHOCOLATE R\$5.00 M\$5.50

TEA POTS R\$5.00 M\$5.50

English Breakfast
Earl Grey
Peppermint
jasmine Green
Chai

ICED COFFEE \$5.50

ICED CHOCOLATE \$5.50

MILK SHAKES \$6.00
Chocolate, Vanilla, Caramel, strawberry

FRUIT SMOOTHIES \$8.50





MENU

STREET FOOD

Olives

My Trees, My Olives

\$5

Garlic Bread

Three Pieces of local Focaccia Bread paired with our own garlic butter brushed with smokey paprika

\$9

Mushrooms Kilpatrick

Hand Crumbed local button mushrooms, cooked till golden brown, served with housemade bacon jam and salt flakes (V) Option Tomato Relish

\$14

Baja Fish Taco

filled with crushed roasted peanuts, fresh picked herbs, green slaw finished with a Mexican and lime mayo

\$13

Saganaki

Grilled Kefalograviera cheese with fig and walnut chutney, served on toasted locally made sour dough

\$16 (V)

DINNER

Salt and Pepper squid

Pineapple cut Squid with Salad leaves; house made Tartar Sauce & Balsamic Glaze served with chips and a green salad \$26

Fish and chips

Battered Flathead fillets served with steak fries, fresh summer salad and tartar sauce served with a slice of lemon.

\$28 - (G/Free on Request)

Chicken Parmigiana

Topped with Smokey bacon pieces, Tomato Napoli sauce and Mozzarella Cheese served with crispy chips and a garden Salad \$28

Chicken Schnitzel

Traditional Chicken fillet crumbed and served with crispy Chips and a garden Salad

\$25

Chicken, Mushroom, and Sun-dried Tomato Risotto

Cooked in a Creamy Napoli sauce finished off with baby spinach and Parmesan Cheese.

\$26

DINNER CONT

Fettuccini Carbonara

Served with smokey bacon pieces, onion and mushroom, all in a creamy garlic and egg sauce topped with Parmesan cheese
\$25

Vegetarian Delight

Consists of Roasted Pumpkin, Mixed Quinoa Salad, Grilled Kefalograviera Cheese, Sunflower Seeds, Walnuts, Pomegranate Molasses, Currants and Rocket (V)
\$25

Honey and Soy Beef Salad

Tender slices of Marinated Beef served with Crispy Noodles on an Asian inspired Salad, finished with roasted sesame seeds (G/free, no Noodles)
E \$16 M 24

Prawn and mango salad

Chilled prawns and fresh mango checks served on a fresh bed of salad, with Spanish onion, tomato, and cucumber tossed in chilli, lime and coriander dressing finished with black sesame seeds.
\$28

Pork Wok

Crispy pork belly bites served with seasonal vegetables, Singapore noodles and our house made sweet and spicy sauce
\$27
Alternative - vegetable wok with vegetables Singapore noodles and our house made sweet and spicy sauce
\$ 24 (V)

Bushman's steak

300g cut of grain feed porterhouse, rubbed with our spices, cooked to your liking served with salted chat potatoes, fresh garden salad and finished with our house made outback tomato relish.
\$38

Trawool Rump steak

400g cut of grain feed rump, cooked to your liking, coated with our bourbon glazed smoked BBQ sauce, served with crispy potato chips and a fresh garden salad topped off with battered pepper onion rings
\$48

SIDES

Bowl of Chips \$8

Rosemary and rock salt Chats \$6

Gravy \$2.00

Mushroom \$2.50

Pepper \$2.50

Hollandaise \$3.00



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KIDS MENU

Available for Children 12 years and under.

I DON'T KNOW

Kids Chicken Parma with Chips

I'M NOT HUNGRY

Kids Schnitzel with Chips

I DON'T CARE

Kids Penne Bolognese

I DON'T LIKE IT

Kids Penne Napoli

I'LL HAVE WHAT THEY'RE HAVING

Kids Fish and Chips

\$12.00

Kids Icecream with Topping and Sprinkles

\$4

All kids meals comes with a complimentary soft drink

Gluten Free available on request



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SENIORS MENU

Schnitzel, Chips and Salad

Salt & Pepper Squid, Chips and Salad

Penne Napoli

Fish, Chips and Salad

\$18.00

Gluten Free available on request



Antipasto Platter for Two



NIBBLE PLATTER

\$30

Local Breads and Crackers, house made dips, pesto, our own grown olives marinated in balsamic with nuts, fresh preserves & dried fruits

CHEESE PLATTER

\$65

Local Breads and Crackers, Trio of Cheeses, house made dips, pesto, our own grown olives marinated in balsamic with nuts, fresh preserves & dried fruits

CHARCUTERIE PLATTER

\$80

Local Breads and Crackers, Trio of meats, house made dips, pesto, our own grown olives marinated in balsamic, a selection picked, marinated greens, fruit & nuts

PLOUGHMAN

\$120

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