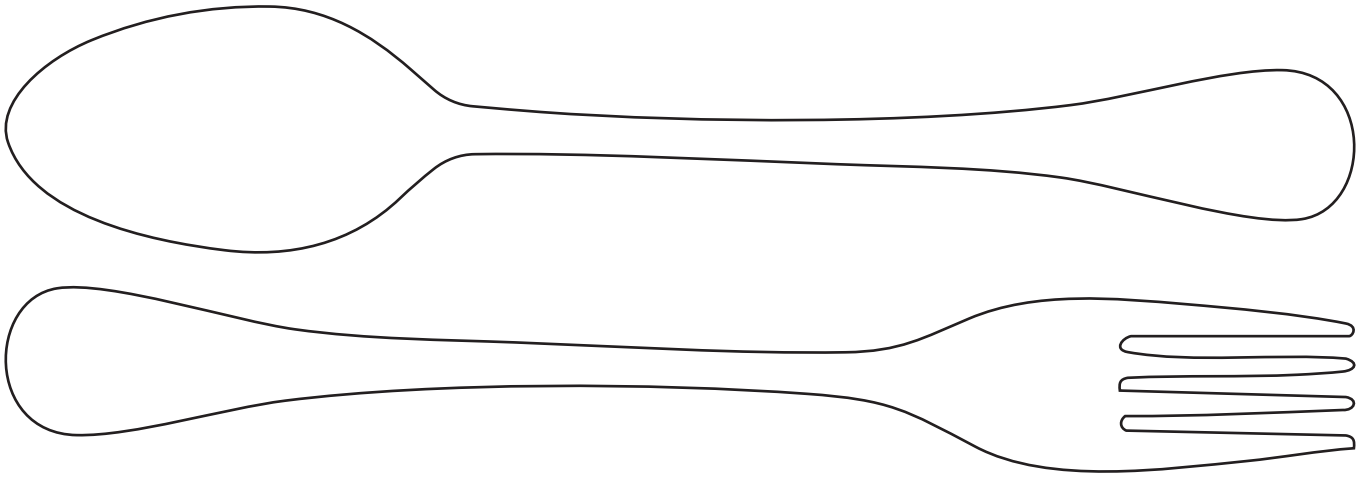


BISTRO MENU

GF gluten-free GFO gluten-free option V vegetarian VE vegan VEO vegan option N contains nuts

seafood country of origin A australia I imported M mixed

not all ingredients are listed please alert us to any dietary requirements

public holidays incur a 15% surcharge

TO START *OR* SHARE

garlic bread (5) (V) — **13**
toasted french bread, garlic & parsley butter

12" warm pizza bread (GFO) (V) — **17**
garlic, mozzarella, parmesan, whipped fetta, cracked black pepper

housemade focaccia (VE) (N) — **17**
olive oil, balsamic reduction, dukkah

warm marinated olives (GF) (VE) — **7**
south australian olives

mushroom arancini (3) (V) — **17**
aioli, shaved parmesan

salt & pepper squid (I) — **17**
sweet chilli sauce, asian slaw

southern-fried chicken strips — **19**
chipotle mayo, lemon wedges

spinach, fetta & leek croquettes (3) (V) (N) — **17**
romesco sauce

chicken quesadilla — **17**
tortilla, cheese, spicy salsa, corn, onion, guacamole, sour cream

SALADS

thai beef (GF) (N) — **27**
asian slaw, greens, chilli lime dressing, pickled ginger

caesar (GFO) (V) — **27**
cos & iceburg lettuce, bacon, parmesan, croutons, anchovies, poached egg

charred zucchini & chickpea (GF) (V) (VEO) — **27**
cherry tomato, lettuce, capsicum, lemon yoghurt

shaved asparagus & rocket (GF) (VE) — **25**
avocado, red onion, goji berries, lemon dressing

+ avocado — +5

+ chicken/salt & pepper squid/falafel (VE) — +7

+ beef — +9

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BURGERS

served on sesame seed brioche buns with chips on the side.

prime beef burger (GFO) **27**
american cheddar, bacon, pickles, lettuce, caramelised onion, mustard mayo

+ **make it a double** +8
extra beef patty, extra bacon, extra cheese

vegetarian burger (VEO) (GFO) **25**
housemade patty, lettuce, kimchi, jalapeño mayo

katsu chicken burger **27**
braised red cabbage, pickles, cheese, rocket, tonkatsu mayo

+ fried egg/bacon +4

+ avocado +5

+ gluten-free bun (VE) +6

HOUSEMADE *PIZZAS*

all pizzas spread with napolitana sauce, topped with mozzarella.

margherita (VE) (VEO) **23**
cherry tomato, garlic, olive oil, fresh basil

just pepperoni **25**
pepperoni, napolitana sauce, mozzarella

vegetarian (VE) (VEO) (N) **25**
pumpkin, spinach, fetta, capsicum, honey, pinenuts

house special **28**
pepperoni, ham, salami, bacon, onion, capsicum, mushroom, pineapple, olives

classic hawaiian **25**
smoked ham, pineapple

chilli prawn (I) **28**
capsicum, cherry tomato, onion, picante salsa, red chilli, dill

meat lovers **27**
beef, pork, lamb, bacon, onion, barbecue sauce

+ gluten-free base (GF) (VE) +6

+ vegan cheese (VE) +4

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MAIN *MEALS*

atlantic salmon (GF) (A) **39**
roast potato, corn succotash, jalapeño salsa verde

pasta of the day **29**
please see special's for today

roast of the day (GF) **31**
roast potato, carrot, parsnip, pumpkin, broccoli, gravy

garlic prawns (GF) (I) **33**
basmati rice, garlic cream sauce, bok choy

coopers ale battered fish & chips (A) **29**
australian flake, chips, green salad, lemon, tartare

roasted beetroot & sweet potato (V) (N) **27**
whipped ricotta, cashews, pomegranate, hot honey, pitta, avocado

250g grain-fed eye fillet steak (GF) **47**
chips, greek salad, red wine jus

350g scotch fillet steak (GF) **45**
chips, greek salad, red wine jus

+ garlic prawns & cream (GF) +13

+ sauces (gravy/pepper/mushroom/diane (GF)) +4

southern fried chicken strips **34**
house slaw, chips, chipotle mayo, lime

sausages & mash (GF) **27**
two pork sausages, mash, peas, gravy

salt & pepper squid (I) **33**
asian slaw, sweet chilli sauce, chips, lemon

300g chicken breast schnitzel **27**
house salad, chips

300g porterhouse beef schnitzel **28**
house salad, chips

+ sauces (gravy/pepper/mushroom/diane (GF)) +4

+ toppings (parmigiana/kilpatrick/hawaiian) +6

vegetarian lasagne (V) **29**
greek salad, garlic bread

pork belly **33**
spicy broth, rice cylinder noodles, asian vegetables

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for guests 60 years and over

SENIOR MENU

available at lunchtime 7 days, 12pm – 2.30 pm

pasta of the day **25**
please see special's for today

roast of the day (GF) **25**
roast potato, carrot, parsnip, pumpkin, broccoli, gravy

garlic prawns (GF) (I) **25**
basmati rice, garlic cream sauce, bok choy

coopers ale battered fish & chips (A) **23**
chips, green salad, lemon, tartare

sausage & mash (GF) **23**
pork sausage, mash, peas, gravy

salt & pepper squid (I) **25**
asian slaw, sweet chilli sauce, chips, lemon

150g chicken breast schnitzel **21**
garden salad, chips, choice of sauce

150g porterhouse beef schnitzel **23**
garden salad, chips, choice of sauce

+ sauces (gravy/pepper/mushroom/diane (GF))

+ toppings (parmigiana/kilpatrick/hawaiian) +4

SENIOR DESSERT

warm sticky date pudding **7**
butterscotch sauce, vanilla ice cream

housemade biscoff cheesecake **7**
caramel sauce, vanilla ice cream

ice cream nut sundae (GFO) (N) **7**
nuts, wafer, choice of chocolate, strawberry, banana or caramel topping

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for guests 12 years and under

JUNIOR MENU

meals include an ice block or dixie cup ice cream (vanilla (GF)) and an activity bag

beef schnitzel **15**
chips, tomato sauce

chicken schnitzel **15**
chips, tomato sauce

fish & chips **15**
battered fish, chips, tartare

grilled chicken salad (GF) **15**
chicken tenderloins, garden salad

cheese & ham pizza (GFO) **15**
tomato, mozzarella

+ gluten-free base (GF) (VE) +6

pasta napolitana (tomato) **15**
grated parmesan

pasta plain **15**
mozzarella

cold plate (GF) **15**
leg ham, veggie sticks, cheddar cheese, bread

grilled pork sausage (GF) **15**
chips, gravy

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DESSERT

warm sticky date pudding **15**
butterscotch sauce, vanilla ice cream

housemade biscoff cheesecake **15**
caramel sauce, vanilla ice cream

ice cream nut sundae (GFO) (N) **11**
ice cream, nuts, wafer, choice of chocolate, strawberry or caramel topping

pavlova (GF) **13**
strawberry compote, vanilla ice cream, passionfruit coulis

blueberry & almond tart (N) **13**
berry sauce, chantilly cream

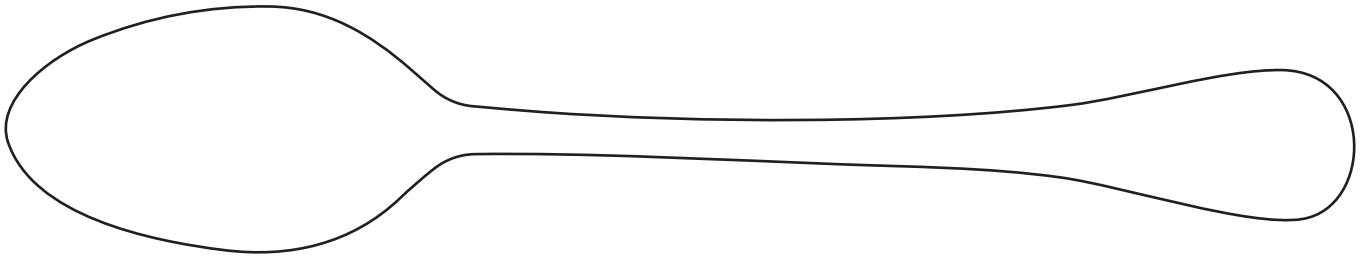
ginger self saucing pudding (N) **13**
vanilla icecream

mango & passionfruit eton mess (GF) **13**
smashed meringue, chantilly cream

COFFEE & *TEA*

espresso	**5**
café latte	**5.5**
cappuccino	**5.5**
mugaccino	**6.5**
long black	**5.5**
flat white	**5.5**
hot chocolate	**6.5**
mochaccino	**6**
chai latte	**6.5**
tea	**5**
+ soy milk / almond milk / oat milk / zymil	+1.5
+ extra shot	+1

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THE GOODWOOD PARK HOTEL has been an integral part of the GOODWOOD COMMUNITY since the mid-1800s.

As Adelaide settled, guests would stand on the hotel's balcony to see the boats arriving along the coast.

A HORSE AND CART would be sent to collect supplies as well as visitors.

Today our hotel is more commonly known as THE GOODY and is owned and managed by the Rogers family.

We hope you ENJOY YOUR VISIT. We trust you will direct any compliments or concerns regarding your experience to our manager on duty and sincerely hope to see you again soon.

CHEERS,
Matt, Fran, Pete & Fiona

