

Lunch
MENU
11AM - 5PM

SHARING

French Fries (GFO, V) voco Signature rose petal, rosemary, chilli salt	12
Wood-Fired Turkish Bread (V) Confit Garlic Sea Salt	16
Binnorie Dairy Baked Camembert (GFO, V) Binnorie Dairy Camembert Estate Honey Crusty Sourdough Pecans Grapes	22
Binnorie Dairy Cheese Board (GFO, V) Duetto Triple Cream Brie Chili, Garlic & Rosemary Labna Cheddar Quince Paste Grapes Lavosh Add cold cut variety \$10	32

BIGGER BITES

voco Buddha Bowl (V, VO,GF) Grilled Halloumi Avocado Wood Roasted Pumpkin Dukkah Baby Spinach Quinoa Beetroot Hummus Mixed Nuts Add Grilled Chicken or Smoked Salmon \$6	22
BBQ Pork Ribs Overnight Braised Pork Ribs Asian Slaw	29
Grilled Chicken Burger Grilled Chicken Breast Baby Arugula Binnorie Brie Cranberry Sauce Aioli Served on a Garlic Buttered Brioche Bun with Salted French Fries	26
voco Beef Burger Angus Beef Patty Aged Cheddar Pickles Tomato Relish Dijon Mustard Served on a Garlic Buttered Brioche Bun with Salted French Fries	29
Mushroom Arancini Aracini Tomato Sauce Parmesan	24

WOOD-FIRED PIZZA

Italian (GFO, VGO, V) Semi-dried Roma Tomato Estate Basil Pesto Mozzarella Napoli Base	24
Confit Garlic Cheese (V, GFO) Slow Roasted Garlic Murray River Sea Salt Mozzarella Olive Oil	24
Peri Peri Chicken (GFO) Peri Peri Marinated Chicken Red Peppers Spanish Onion Mozzarella Spicy Roasted Red Pepper Mayonnaise Napoli Base	28
Braised Brisket (GFO) Braised Beef Brisket Jalapenos Red Onion Blistered Cherry Tomatoes Smoked Cheddar Mozzarella Smokey BBQ Base	28
Prosciutto and Mushroom (GFO) Prosciutto Mushrooms Truffle Oil Mozzarella White Base	28

DESSERT

Lemon Cheesecake (GF) Served With Coconut Ice-Cream Chocolate Crumb Fresh Berries	20
Chocolate Raspberry Coconut Pebble (VGN) Raspberry Jelly Dark Chocolate Coconut Mousse Crunchy Oat Base	20

KIDS MEALS

Crispy Chicken Strips Served with Fries & Salad	15
Fish Fingers Served with Fries & Salad	15
Pasta & Bolognese Choice of Spaghetti or Penne	15
Pasta & Sauce (V) Choice of Spaghetti or Penne	15
Kids Ham & Pineapple Pizza (VGO) Choice of BBQ or Tomato Base	15

KIDS DESSERT

Chocolate Brownie (GF,V) Served with Vanilla Ice-Cream	9
Sundae Served with Chocolate Sauce & Wafer Sticks	9
Fruit Platter (GF,DF,V) Sliced Season Fruits	9

Dinner
MENU

5PM-9PM

SHARING

Garlic Turkish Bread	16
Honey BBQ Chicken Wings	22
House made BBQ Sauce Chicken Wings Finished in Wood-Fire Oven (NF)	
Mushroom Arancini	24
Grilled Feild Mushroom Parmesan Tomato Sauce (V,NF)	
BBQ Pork Ribs	29
BBQ Bourbon Wood-Fired Pork Ribs Asian Slaw (NF,DF)	

BIGGER BITES

Wood-Fired Roasted Cauliflower Salad	22
Roasted Cauliflower Baby Spinach Green Beans Tahini Dressing Cherry Tomatoes & Woodland Olives Toasted Almond Flake (VGN, GF) Add chicken or smoked salmon \$6	
voco Beef Burger	28
Served on a Brioche Bun Beef Patty Aged Cheddar Pickles Tomato Relish Aioli Served with Salted French Fries (NF)	

WOOD-FIRED PIZZA

Cheese and Garlic (V,GFO,VGO)	24
Slow Roasted Garlic Puree Olive Oil Murray River Sea Salt	
Italian Pizza (V,GFO,VGO)	24
Mozzarella Estate Basil Pesto Semi-Dried Roma Tomatoes Napoli Base	
Peri Peri Chicken (GFO)	28
Peri Peri Marinated Chicken Red Peppers Spanish Onion Mozzarella Spicy Roasted Red Pepper Mayonnaise Napoli Base	
Braised Brisket (GFO)	28
Braised Beef Brisket Jalapenos Mozzarella Red Onions Smoked Cheddar Blistered Cherry Tomatoes Smokey BBQ Sauce	
Prosciutto and Mushroom (GFO)	28
Prosciutto Mushrooms Truffle Oil Mozzarella White Base	

KIDS MEALS

Crispy Chicken Strips	15
Served with Fries & Salad	
Fish Fingers	15
Served with Fries & Salad	
Pasta & Bolognase	15
Choice of Spaghetti or Penne	
Pasta & Sauce (V)	15
Choice of Spaghetti or Penne	
Kids Ham & Pineapple Pizza (VGO)	15
Choice of BBQ or Tomato Base	

Please note a 10% surcharge will be added on public holidays

MAINS

Served with your choice of side dish & sauce

Free Range Chicken Supreme 220G	38
Tasmanian Atlantic Salmon 200G	42
Wagyu Scotch Fillet 250G	48
Smoked Wagyu Beef Striploin MB4+ 250G	48
Smoked Wagyu Beef Cheeks 250G	38

SIDES

French Fries (GFO, V)	12
voco Signature rose petal, rosemary, chilli salt	
Mixed Lettuce Salad (VGN, GF, NF)	10
Poached Beans Heirloom Tomatoes White Wine Dressing	
Wood-Fired Butternut Pumpkin (V, GF)	10
Maple Binnorie Dairy Feta	
Wood-Fired Roasted Crispy Duck Fat Kipfler (GF)	10

SAUCES

Red Wine Jus | Mushroom Sauce | Bearnaise Sauce | Dijon Mustard

DESSERT

AVAILABLE UNTIL 9:30PM

Lemon Cheesecake (GF)	20
Served With Coconut Ice-Cream Chocolate Crumb Fresh Berries	
Chocolate Raspberry Coconut Pebble (VGN)	20
Raspberry Jelly Dark Chocolate Coconut Mousse Crunchy Oat Base	
Binnorie Dairy Cheese Board	32
Duetto Triple Cream Brie Cheddar Chilli, Garlic, Rosemary Labna Quince Paste Muscatels Lavosh Add on Cold Cuts \$10	

KIDS DESSERT

Chocolate Brownie (GF,V)	9
Served with Vanilla Ice-Cream	
Sundae	9
Served with Chocolate Sauce & Wafer Sticks	
Fruit Platter (GF,DF,V)	9
Sliced Season Fruits	

V = Vegetarian | DF = Dairy Free | GFO = Gluten Free Option | VGN = Vegan | VO = Vegan Option | NF = Nut Free