

BLACK WOOD

Beer & Wine

BLACKWOOD 09.00 TO 12.00 MENU

TOASTED ORGANIC BREAD with local preserves	7.0
FIRE BAKED FRUIT BREAD with Bush Honey and butter	8.0
ASSORTED MUFFINS from	5.5
WARM SAVOURY MUFFIN with homemade onion jam	8.0
TROPICAL FRUITS Salad of freshly cut fruits	10.0
BLACKWOOD WAFFLES with warm caramelized banana topped with whipped cream	14.0
BROICHE Filled with hand carved honey glazed ham and baby spinach	15.0
NATURAL YOGURT House made toasted granola with berry compote	10.0
FREE RANGE SCRAMBLED EGG Fluffy free range eggs served on toasted Brioche and topped with local cured bacon	16.0
AVO ON TOAST thick cut toast smothered with smashed avocado and Margaret River smoked salmon	19.0
HOME MADE BEAN CASSOULET with chorizo and toasted Ciabatta	19.0
BREAKFAST TOASTY Toasted Ciabatta filled with fried free range egg, local cured bacon, Sauté Mushrooms and melted Margaret River cheddar	15.0
ZUCCHINI AND POTATO CAKE Served on a bed of spinach and crumbed feta and hollandaise	20.0
CROQUE MONSIEUR Thick Cut fresh baked bread filled with smoked ham, Cheddar cheeses and creamy béchamel sauce.	16.0

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TRIO OF SLIDERS	20.0
Served with homemade Blackwood Pepper berry relish in artisan brioche bun with a side of bush tomato crunchy coleslaw and Margaret River blue cheese dressing.	
THE CHEESE PLATTER	22.0
Fine selection of Margaret River Chesses served with homemade pickles and warm rustic breads.	
THE MEAT PLATTER	22.0
Local Cured and hand carved meats Served with sourdough and red wine onion Chutney.	
BLACKWOOD VINTAGE CHEDDAR CROQUETTES	18.0
Cheese and potato croquettes served with a baby spinach and roasted beetroot salad with a side of homemade Native Pepper berry chilli jam.	
ARTISAN BREAD SELECTION	15.0
Warm thick cut rustic breads served with Olio Bello virgin olive oil, local Fresh dukkha with Native spices.	
HAM KNUCKLE AND RED ONION FRITTATA	21.0
Served with sautéed asparagus and lemon myrtle hollandaise.	
GRILLED MARGARET RIVER HALLOUMI	19.0
Served with a warm walnut and pistachio salad on toasted olive bread.	
NATIVE AUSTRALIAN FLAVOURED MEAT BALLS	22.0
Made with prime Harvey beef, native thyme served in a rich tomato and Two Bridges Shiraz served with garlic bread.	
SMOKED SALMON TARTLET	19.0
Filled with Lemon Myrtle Potato salad topped with chargrilled asparagus.	

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THIN CRUST PIZZA

MARGARET RIVER CLASSIC **22.0**

Topped with maple cured bacon, shredded free range chicken laced with local Mozzarella and Native Bush seasoning.

FORESTERS FEAST **22.0**

Thin crust base topped with Chorizo, pulled pork, field mushrooms and caramelized red onion.

THE BLACKWOOD **20.0**

Thin crust base topped with a rich basil and tomato roast pumpkin and asparagus.

LHR **22.0**

Thin crust base topped with roast pulled beef, Sliced porta bella mushrooms and crushed mustard seed potatoes.

QF **17.0**

Garlic and base topped with Margaret River Cheese and native fine herbs.

JUST A LITTLE EXTRA -

NATIVE BUSH SPICE DUSTED WEDGES **10.0**

WARM LOCAL PICKED OLIVES **11.0**

Marinated in Native Basil and Sea Parsley

RUSTIC GARLIC BREAD **9.0**

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WHY NOT INDULGE

See our blackboard for today's selection of Margaret River Fromage Artisan paired with our Margaret River "Taste of Blackwood Region Wine selection served with rustic breads and homemade apple and river mint chutney.

HIGH TEA

11.00

Fresh brewed leaf tea or coffee served with Fresh baked warm scones, local made jams and a huge dollop of WA whipped cream.

LOAFERS

FROM 9.0

Selection of Artisan local baked breads daily selection of delicious home-made fillings see our display case for today's chef's choice.

SOMETHING SWEET

FROM 6.0

For that afternoon treat -pay a visit to our display fridge for a selection of decadent desserts and cakes.

TEA THAT HELPS YOU TRAVEL

Why not try one of our native herbal teas

- See our Roogenic's selection of super infusions.

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HOT BEVERAGES

COFFEE Local Roasted Flat White, Cappuccino, Latte	Mug 5.4
MOCHA	Mug 5.4
CHAI LATTE	Mug 5.4
HOT CHOCOLATE	Mug 6.0
SHORT BLACK	4.3
SHORT MACCHIATO	4.8
LONG MACCHIATO	4.3
LONG BLACK	4.8
EXTRA SHOT	1.5
TEA Infusions	4.6
BABYCINO	2.0
SOY MILK	0.5
ALMOND MILK	0.8
Roogenic Travel Brew	5.2

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NATIVE RELAXATION TEA

The sleeping tea that ACTUALLY works. Our Native Relaxation Tea is a unique blend that incorporates 5 Native Australia Superfoods, which helps to relax the body & mind, while promoting a deep and consistent sleep, so you can wind down before next flight.

NATIVE ANTI-INFLAMMITEA

Tea Our Roogenic Native Anti-Inflammithea combines the properties of turmeric with three Native Australian Superfoods including native lemongrass, lemon myrtle, and Tasmanian Pepperberries. The turmeric combined with the black pepper, Pepperberries and the essential oil in the Lemon Myrtle can help the body absorb and digest the anti-inflammatory properties of the turmeric, making it easier to sit and relax for a long period of time.

SUPER DETOX TEA

Our Roogenic Super Detox Tea is the perfect tea to rebalance and nourish the body. Designed with Native lemon myrtle, this Australian Superfood has a high concentration of Citral, which can help detoxify the body and improve gut health while also boosting your immune system while you fly. It's gorgeous lemony flavor and aroma is complimented by the Earthy and refreshing characteristics of the other plants.

NATIVE STRAWBERRY TEA

Our Roogenic Native Strawberry Tea is the treat the whole family will love. Crafted with 2 Australian Superfoods, the tea has an array of berry flavors from the Native Australian Strawberry Gum Leaf that enhances the lush berry characteristics of the tea. The tea itself is designed to help reinvigorate and nourish the human body and skin so you look as good as you feel when you hop off the plane.

LEMON MYRTLE & ROSE

Our Roogenic Lemon Myrtle and Rose Tea is crafted to help you cope with a long flight by making you feel free and unrestricted. Designed with 2 Australian Superfoods the Lemon Myrtle helps the body relax while Native Lemongrass helps the mind feel clear. The tea itself has a gorgeous lemony scented aroma and flavor that complements the fragrant flavor of the rose.

COMMUNITY:

The Roogenic spices and tea range have all been organically grown or wildy harvested and are carefully selected for their natural properties as recognized by indigenous Australians for thousands of years. It is with huge pride that Roogenic continue to work with Indigenous communities and their elders across Australia to share the best quality ingredients straight from the outback. By doing we are encouraging traditional farming practices throughout Australia, allowing Indigenous knowledge and culture to be passed between generations. When you purchase a Roogenic product you are supporting the unique culture of Australia.

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WHITE	Glass 150ml	250ml	BOTTLE
Wills Domain 'Blanc de Blanc'	10	16	45
Wills Domain 'Cuvee d'Elevage'			75
Georg Jensen Cuvee			70
Fresh & Floral			
Castle Rock 'Skywalk' Riesling	11	17.5	50
Alkoomi 'Black Label' Riesling	12	19	55
Ashbrook Riesling			55
Peel Estate Verdelho			50
Crisp & Bright			
Naked Grape SBS	9	14	40
Fifth Leg Sauvignon Blanc	10	15	45
Millbrook Sauvignon Blanc	12	19	55
Castle Rock Sauvignon Blanc			50
Wills Domain SSB	11	17.5	50
Devil's Lair 'Hidden Cove' SSB	15	23.5	70
Moss Wood 'Ribbonvale' SBS			75
Pierro 'LTC' SSB			75
Ashbrook Semillon			55
Evans & Tate 'Breathing Space' Pinot Gris	11	17.5	50
Textured & Bold			
Peel Estate Chardonnay	14	22	65
Fire Gully Chardonnay			65
Devil's Lair Chardonnay	15	23.5	70
Wills Domain 'Block 8' Chardonnay			70

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RED	Glass 150ml	250ml	BOTTLE
Deep Woods 'Harmony' (Shiraz)			45
Wills Domain (Shiraz)	11	17.5	50
Fifth Leg (Merlot+Cabernet)	10	16	45
Elegant & Fruity			
Millbrook Pinot Noir	13	20	60
Castle Rock Pinot Noir			65
Juicy & Round			
Millbrook GSM	12	19	55
Naked Grape Cabernet+Merlot	9	14	40
Wills Domain Cabernet+Merlot	11	17.5	50
Ashbrook Cabernet+Merlot			65
Moss Wood 'Ribbonvale' Merlot			95
Pepper & Spice			
Alkoomi 'Black Label' Shiraz+Viogier	12	19	55
Deep Woods 'Shiraz et al.'			55
Fire Gully Shiraz			65
Millbrook Tempranillo			55
Peel Estate 'Old Vine' Shiraz			80
Rich & Full			
Castle Rock Cabernet Sauvignon			60
Alkoomi 'Black Label' Cabernet Sauvignon			55
Peel Estate Shiraz+Cabernet	12	19	55
Moss Wood 'Amy's' Cabernet Blend			70
Wills Domain 'Block 3' Cabernet Sauvignon	15	23.5	70
Pierro 'LTC' Cabernet Blend			75
Alkoomi 'Blackbutt' Cabernet Blend			95

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