

Prof's WINTER MENU

KID'S MENU & SMALL PLATES

Toasted Sandwich

Choice of two flavours on house-made loaf
Ham, cheese, onion, tomato & pineapple
\$1 for each extra flavour \$2 extra for vegan cheese 8

Chicken Nuggets

With fries & tomato sauce 8

Mini Chicken Parmesan

Crumbed chicken schnitzel, melted cheese,
served with fries and a small salad 16

Prof's Seasonal Terrine

Served with chutney, pickles and thinly sliced
warmed ciabatta 14

Heartstopper bread

Cheesy garlic bread on steroids 14

House-cut Chunky Fries

With aioli and chipotle salsa – Vegan 10

Cut fresh fruit available for children \$1 each fruit

ALL DAY BREAKFAST

Eggs On Toast

Free range eggs your way, Volare ciabatta toast
with house-made chutney
One or two eggs 7/14

Prof's Eggs Benedict

Poached free-range eggs, house made scone,
wilted spinach, hollandaise sauce 18
(GF on request on rostis instead of scone)

Devil's Scramble

Your choice of spicy scrambled eggs or tofu with
cherry tomatoes, spring onion,
toasted Volare ciabatta.
Vegetarian – Vegan with tofu option 18

Big Breakfast

Meat Eaters - free range eggs your way,
Volare ciabatta, with bacon, tomato,
Portobello mushroom, award-winning Angus
Beef sausage, herbed potato rosti,
house-made chutney 28

Vegan - marinated tofu, toasted Volare
ciabatta, herbed potato rosti, fried tomato,
Portobello mushrooms, avocado, vegan
sausage, beans, house made chutney 26

French Toast

Homemade bread infused with chia and
vanilla, almond butter, coconut yoghurt, berry
compote - Vegan 22

Portobello Stack:

Our signature dish - Portobello mushrooms,
herbed potato rostis, tomato, spinach, fried courgette, capsicum, red onion
& house-made chutney with our cashew nut aioli – Vegan 22

ADDITIONS

Hash Brown 2 Grilled Tomato 2 Mushroom 4
Bacon 4 Cold smoked salmon 6

LOOKING AFTER YOU

Let us know if you have any dietary
requirements or allergies

If you love us, tell the world. If we can do better – tell us. Thanks, the Prof's Team

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ALL DAY LUNCH

Soup Of The Day:

See our specials board for today's flavours.
Served with toasted Volare ciabatta. 16

Pork Belly with Asian Broth

Prof's Asian inspired broth and vegetables
with crispy fried pork belly. 24

Chicken Parmesan

Crumbed chicken schnitzel, melted cheese,
house-made tomato sauce served with house
cut fries
and a small salad 25

Profs Bruschetta

Grilled Volare ciabatta, house-made pesto; grilled
tomatoes, roquette, pine nuts & feta 19
Vegan on request

Burgers

Beef- Sirloin steak, caramelised onion,
cheese, avocado, tomato, house salad and aioli in
a Volare bap served with house-cut fries 25

Mushroom- Portobello mushroom,
caramelised onion, avocado, tomato,
house salad and aioli in a volare bap
served with house-cut fries - Vegan 23

Super Salad

Bursting with colourful goodness – balsamic roasted beetroot, orange, baby spinach,
candied nuts, cranberries, capsicum, pickled red onion, black raspberry vinaigrette &
cashew nut aioli

Choose smoked chicken, haloumi or tofu 20

SWEET TREATS

Check out our cabinet for ever-changing sweets. All served with cream or yoghurt
Vanilla ice cream \$2 extra

Affogato

Vanilla ice cream with a double shot of espresso coffee. Be naughty and add a liqueur 7/12

Liqueur Coffee

Double shot coffee, liqueur of your choice, whipped cream 12

WINES

Prices for 150ml standard/200ml generous/bottle

Bubbles

Deutz Methode Traditionelle Brut 62/bottle
Vigna Nuova Prosecco 10/50
Lindauer Brut/Sauv/Fraise 200ml 10

Light (9.5%)

Wither Hills Pinot Gris 8/11/40
Wither Hills Sauv. Blanc 8/11/40

Enjoy a Mimosa \$8, one of our craft
beers \$9 or see our full drinks menu

White

Vidal Reserve Sauv. Blanc 9.5/13/46
Stoneleigh Lat. Chardonnay 10.5/14/51
Vidal Reserve Pinot Gris 9.5/13/46

Rose

Villa Marie Private Bin 8.5/11/45

Red

Stoneleigh Lat, Merlot 12/15.5/58