

Woolshed

AUSTRALIAN GASTROPUB

STARTERS

SRIRACHA BAKED CHICKEN THIGHS (GF, LF) Dressed with honey, sriracha and sesame sauce.	6,00	FRIED CALAMARI (LF) On salad leaves with fresh lemon, olive oil and black pepper.	6,00
ANTIPASTO BOARD A selection of sliced meats, cheeses and olives. Served with onion jam, pickles and rustic bread.	8,00	FRIES AND GRAVY (GF, LF)	4,00
TIGER PRAWNS (LF) Roasted in garlic oil with chilli and coriander. Served with rustic bread.	6,00	HALLOUMI FRIES (GF, VE) With yoghurt-herb dressing and pomegranate.	5,00
		SMASHED AVOCADO TOAST (LF, VE) Toasted rustic bread, smashed avocado, and pomegranate.	5,50

MAINS

OUTBACK RUMP STEAK (GF, LF) 200g rump steak, aged for tenderness + choice of sauce + seasonal vegetables and potatoes or fries and side salad.	18,00
RIBEYE STEAK (GF, LF) 300g aged ribeye steak, succulent and juicy + choice of sauce + seasonal vegetables and potatoes or fries and side salad.	28,00

Steak Sauce Options:

Red wine and rosemary sauce (GF, LF), salsa verde (GF, LF)
or creamy pepper sauce (GF, LF).

HERB CRUSTED NEW ZEALAND LAMB RACK (LF) Served with seasonal vegetables and potatoes with red wine and rosemary sauce.	19,50
BABY BACK PORK RIBS (GF, LF) Roasted rack of pork ribs, served with coleslaw.	17,00
BEER BATTERED FISH AND CHIPS (LF) Beer battered cod fillet served with remoulade sauce, side salad and fries.	15,00
GRILLED ATLANTIC COD (GF, LF) Served with seasonal vegetables and potatoes with salsa verde.	15,00
GRIDDLED NORWEGIAN SALMON (GF, LF) Served with seasonal vegetables and potatoes with salsa verde.	18,00
CHICKEN AND AVOCADO SALAD (GF, LF) Black rice, quinoa, soya beans, marinated chicken, broccoli, avocado, peanuts, sesame seeds and lemon dressing.	15,00
GRATINATED GOAT'S CHEESE SALAD Goat's cheese, salad leaves, fruit, seed and nut mix, pomegranate, balsamic glaze and rustic bread.	15,00
HALLOUMI SALAD BOWL (GF, VE) Kale, soya beans, grilled halloumi, almonds, pomegranate, pumpkin, fruit, seed mix.	14,00
SALMON SALAD (GF, LF) Dane of salmon, salad leaves, coleslaw, seasonal vegetable and vine cherry tomatoes. Served with lemon and black pepper olive oil dressing.	16,00

Salad Extras: Chicken (+2€), Halloumi, or Goat's Cheese (+1€)
Steak Extras: Tiger Prawns (+2€)

BURGERS

*Minced in-house and hand pressed Angus beef and lamb burgers.
Includes side salad and fries. Gluten free options available upon
request.*

JOHANNESBURG "BRAAI" BURGER (LF) Bacon, cheese, caramelised onion, BBQ sauce, lettuce, tomato and Angus beef patty.	15,50
AVOCADO, BACON AND BEEF BURGER (LF) Bacon, smashed avocado, mayonnaise, sweet pepper relish, lettuce, tomato and Angus beef patty.	15,50
CLASSIC BEEF BURGER (LF) Cheese, pickled cucumber, mayo, caramelised onion, lettuce, tomato and Angus beef patty.	15,50
BLUE MOUNTAIN BURGER (LF) Blue cheese, caramelised onion, mayo, bacon, lettuce, tomato and Angus beef patty.	15,50
KANGAROO BURGER Brie cheese, sweet pepper relish, BBQ sauce, lettuce, tomato and kangaroo patty.	15,50
GRILLED CHICKEN BURGER (LF) Mayonnaise, sweet pepper relish, cheese, lettuce, tomato and chicken fillet.	15,50
NEW ZEALAND MINCED LAMB BURGER Tzatziki, red onion jam, lettuce, tomato and lamb patty.	15,50
VEGGIE BEAN BURGER (VE) Lentil bean patty with roasted vegetable, sweet pepper relish, coriander mayonnaise, lettuce, tomato and goat's cheese.	14,00
VEGAN BURGER (VA) Lentil bean patty with roasted vegetable, sweet pepper relish, vegan mayo, vegan cheddar, lettuce and tomato.	14,00
BURGER OF THE MONTH See bar blackboard for details.	15,50

Burger Extras:

Hell Sauce, Bacon, Cheese (LF), Halloumi, Goat's Cheese (+1€)

DESSERTS

APPLE CRUMBLE Served with vanilla ice cream and salted caramel sauce.	6,00	WARM CHOCOLATE BROWNIE Dark chocolate brownie flavoured with white chocolate, served with mint-chocolate ice cream.	6,00
COUPE TOBLERONE (GF) Vanilla ice cream with a rich warm Toblerone sauce.	6,00		

ORDER FOOD & DRINKS AT THE BAR. SEPARATE KIDS MENU AVAILABLE AT THE BAR

Kitchen opening hours: Mon-Fri 11:00-22:00, Sat 12:00-22:00, Sun 12:00-21:00

ALLERGEN INFORMATION: GF = Gluten Free, LF = Lactose Free, VA = Vegan, VE = Vegetarian

"If you suffer from Food Allergies and Intolerances, please ask a member of staff for an allergen information sheet"

DRAFT (ON TAP)			Boomerang Card *	Happy Hour **
Eibauer German Hefeweizen	5,2%	7,95/50cl	6,95/50cl	5,00/50cl
Neuzeller German Pilsner	4,8%	7,95/50cl	6,95/50cl	5,00/50cl
St Austell Korev Cornish Lager	4,8%	7,95/50cl	6,95/50cl	5,00/50cl
Woolshed House Lager	4,8%	7,95/50cl	6,95/50cl	5,95/50cl
Camden Pale Ale	4,0%	8,15/50cl	7,15/50cl	6,45/50cl
Camden Hells Lager	4,6%	8,15/50cl	7,15/50cl	6,45/50cl
Wild Weather Shepherds Warning Citra IPA	5,6%	8,15/50cl	7,15/50cl	6,45/50cl
Wild Weather Prevent Forest Fires Brown Ale	5,5%	8,15/50cl	7,15/50cl	6,45/50cl
Wild Weather Curse of Threepwood Sour Ale	5,0%	8,15/50cl	7,15/50cl	6,45/50cl
Wild Weather Peach of a Weekend Sour Ale	5,6%	8,15/50cl	7,15/50cl	6,45/50cl
Woolshed IPA	5,5%	8,15/50cl	7,15/50cl	6,45/50cl
Woolshed Blonde Lager	5,0%	8,15/50cl	7,15/50cl	6,45/50cl
Fucking Hell Austrian Lager	4,9%	8,15/50cl	7,15/50cl	6,45/50cl
Maku Milky IPA	5,3%	8,15/50cl	7,15/50cl	6,45/50cl
St Austell Big Job Double IPA	7,2%	9,00/50cl	8,00/50cl	7,60/50cl
Karhu	4,6%	8,70/50cl	7,70/50cl	7,10/50cl
Guinness	4,2%	9,10/50cl	8,10/50cl	7,70/50cl
Yes Yes (Saimaa) Apple Cider - Gluten Free	5,5%	7,60/40cl	6,60/40cl	5,00/40cl
Crowmoor Dry Apple Cider	4,7%	8,25/40cl	7,25/40cl	6,85/40cl
Long Drink	5,5%	8,25/40cl	7,25/40cl	6,85/40cl

BOTTLES and CANS

James Boag's Premium Lager - Australia	4,6%	7,50 (37,5cl bottle)		6,80
James Squire One Fifty Lashes Pale Ale - Australia	4,2%	7,50 (34,5cl bottle)		6,80
Little Creatures Pale Ale - Australia	5,2%	7,50 (33cl bottle)		6,80
Corona	4,5%	7,50 (35,5cl bottle)		
Neuzeller Ginger Beer	3,6%	7,30 (50cl bottle)		
Kukko Lager - Gluten Free	4,7%	7,80 (50cl can)		
Cranberry Long Drink	5,5%	7,50 (33cl can)		
Somersby Pear Cider	4,5%	8,20 (33cl bottle)		

RED / WHITE / ROSE / SPARKLING WINES		12cl	24cl	Bottle (75cl)	Boomerang Card *	Happy Hour Glass**	Happy Hour Bottle**
RED - Brookford - Shiraz Cabernet Medium Bodied - Dry - Australia	13,5%	4,80	8,90	22,90	19,90/Bottle	3,50/12cl	17,00/Bottle
RED - Rafale - Cabernet Sauvignon Full Bodied - Dry - France	13,0%	5,30	9,40	24,00	21,50/Bottle	4,10/12cl	19,00/Bottle
RED - Cellier des Tourelles - Merlot Medium Bodied - Dry - France	13,5%	5,30	9,40	24,00	21,50/Bottle	4,10/12cl	19,00/Bottle
RED - Durnberg - Zweigelt Falkenstein Medium Bodied - Dry - Austria	13,0%	5,70	9,70	25,50	23,50/Bottle	4,50/12cl	22,00/Bottle
WHITE - Brookford - Chardonnay Semillon Semi-Dry - Australia	12,5%	4,80	8,90	22,90	19,90/Bottle	3,50/12cl	17,00/Bottle
WHITE - Rafale - Sauvignon Semi Dry - France	12,5%	5,30	9,40	24,00	21,50/Bottle	4,10/12cl	19,00/Bottle
WHITE - Rafale - Chardonnay Dry - France	12,5%	5,30	9,40	24,00	21,50/Bottle	4,10/12cl	19,00/Bottle
WHITE - St Antony - Riesling Semi-Dry - Germany	12,5%	5,70	9,70	25,50	23,50/Bottle	4,50/12cl	22,00/Bottle
WHITE - Durnberg - Riesling Falkenstein Dry - Austria	12,5%	5,70	9,70	25,50	23,50/Bottle	4,50/12cl	22,00/Bottle
ROSE - Vignerons Catalans - Organic Dry - France	13,0%	5,30	9,40	24,00	21,50/Bottle	4,10/12cl	19,00/Bottle
SPARKLING - Canpaixano Cava Brut Dry - Spain	11,5%	4,50		23,00	20,00/Bottle	3,50/12cl	19,50/Bottle

NON-ALCOHOLIC

Koff Crisp - Blonde Lager, IPA, Wheat	4,00 (33cl)	Ginger Ale	3,50 (33cl)
Juice - Orange, Cranberry, Apple	3,50 (40cl)	Redbull	4,00 (25cl)
Soft Drink - Coke, Coke Zero, Fanta, Sprite Zero	3,50 (40cl)		

* Boomerang - Valid only with a Boomerang customer loyalty card, available from the bar for 5€.

** Happy Hours – Daily from 15:00 – 17:00 and 21:00 – Close.

DRINKS MENU TASTING GUIDE

DRAFT (ON TAP)	STYLE/TASTING NOTES
Eibauer German Hefeweizen	South German-Style wheat beer. Straw to amber in color and decidedly fruity.
Neuzeller German Pilsner	Rich in golden color. Full-bodied and characterized by a fine tart note. Made of water, barley malt and hops.
St Austell Korev Cornish Lager	Lager in the Helles style, with a wonderful pale colour and a clean, crisp and fresh taste and smells of herbal and honey.
Woolshed House Lager	Golden-yellow and find dry beer that is pleasantly balanced with balanced roasted aromas and a refreshing taste.
Camden Pale Ale	Pale Ale with British tastes and made with American hops. Hops: Perlie, Simcoe and Citra
Camden Hells Lager	Clean, crisp and dry. Made with Bavarian Lager yeast, Perle and Hallertau Tradition hops.
Wild Weather Shepherds Warning Citra IPA	The flavour begins soft and smooth building to a wonderful big hit of hoppy grapefruit, peach and mango
Wild Weather Prevent Forest Fires Brown Ale	A robust and piney American Brown ale led by a big charge of Simcoe dry hop and supported by Amarillo and Ahtanum.
Wild Weather Curse of Threepwood Sour Ale	Rich, sweet rhubarb meets the light tannin backdrop of hibiscus in a lip puckering sour wheat beer.
Wild Weather Peach of a Weekend Sour Ale	Peach Sour. Big peach flavour with a luscious tart sour finish
Woolshed IPA	Brewed in the UK, its packed full of citrus, pineapple and grapefruit resinous flavours with a fine crisp bitter finish.
Woolshed Blonde Lager	English style lager made with east Anglian lager malt, Czech saaz hops and lager yeast. Easy drinking premium lager.
Fucking Hell Austrian Lager	This reassuringly foul-mouthed beer from the village of 'Fucking' in Austria. Its a refreshing pilsner lager with soft notes of hop.
Maku Milky IPA	Smooth and milky IPA made from Cascade, Simcoe, Amarillo, Mosaic hops and Pale Ale, Oat flake, Dextrin, lactose malts.
St Austell Big Job Double IPA	Dry as a bone and jammed full of Cornish barley and as many Citra and Centennial hops. A full flavored IPA.
Karhu	Finland own full-bodied and hearty lager. he beer offers a stronger hops and malt flavour compared to other regular lagers.
Guinness	Quintessentially Irish. Aroma: Sweet smelling with a coffee and malty nose.
Yes Yes (Saimaa) Apple Cider - Gluten Free	Dry apple cider with authentic taste of fruit and berries.
Crowmoor Dry Apple Cider	Dry apple English style cider. High acid content brings body to the apple flavour.
Long Drink	Born during the 1952 Helsinki Olympics. Made from gin and grapefruit lemonade.

BOTTLES and CANS	STYLE/TASTING NOTES
James Boag's Premium Lager - Australia	Full-bodied smooth and subtle lager that is perfectly balance between hop and malt.
James Squire One Fifty Lashes Pale Ale - Australia	A clean-finishing, Australian-style cloudy pale ale. Fruity aromas with hints of passionfruit, grapefruit & citrus.
Little Creatures Pale Ale - Australia	Hop driven Pale Ale bursting with flavour and aroma. Full-bodied yet refreshing, with a bitter finish.
Corona - Mexico	Pale yellow, light-bodied, mildly hopped and refreshing lager. Normally served with a wedge of lime.
Neuzeller Ginger Beer	Lightly spiced, rich in finesse and fruity. A fine tart taste and refreshing taste meets a slightly spicy finish.
Kukko Lager - Gluten Free	Bright pale-yellow in colour. Pilsner aromas with a nice malt weight in the body. Good herbal hop flavours coming through.
Cranberry Long Drink	Cranberry-flavored long drink made of gin and grapefruit.
Somersby Pear Cider	A fresh and fruity pear cider. Sweet and slightly acidic. Made from natural flavours. Contains sulphites.

RED / WHITE / ROSE / SPARKLING WINES	WHAT DOES THIS WINE TASTE LIKE?		
RED - Brookford - Shiraz Cabernet - Medium Bodied - Dry - Australia. Food Pairings: Beef. Lamb. Poultry.	Light		Bold
	Smooth		Tannic
	Dry		Sweet
	Soft		Acidic
RED - Rafale - Cabernet Sauvignon - Full Bodied - Dry - France. Food Pairings: Beef. Pasta. Veal.	Light		Bold
	Smooth		Tannic
	Dry		Sweet
	Soft		Acidic
RED - Cellier des Tourelles - Merlot - Medium Bodied - Dry - France Food Pairings: Beef. Lamb. Game (Deer/Venison)	Light		Bold
	Smooth		Tannic
	Dry		Sweet
	Soft		Acidic
RED - Durnberg - Zweigelt Falkenstein - Medium Bodied - Dry - Austria Food Pairings: Beef. Lamb. Game (Deer/Venison)	Light		Bold
	Smooth		Tannic
	Dry		Sweet
	Soft		Acidic
WHITE - Brookford - Chardonnay Semillon - Semi-Dry - Australia. Food Pairings: Poultry. White Fish.	Light		Bold
	Dry		Sweet
	Soft		Acidic
WHITE - Rafale - Sauvignon - Semi Dry - France. Food Pairings: Pasta. Vegetarian. Poultry. Lean Fish. Aperitif.	Light		Bold
	Dry		Sweet
	Soft		Acidic
WHITE - Rafale - Chardonnay - Dry - France. Food Pairings: Pasta. Vegetarian. Poultry. Lean Fish. Aperitif.	Light		Bold
	Dry		Sweet
	Soft		Acidic
WHITE - St Antony - Riesling - Semi-Dry - Germany. Food Pairings: Pork. Shellfish. Spicy Food. Poultry. Cured Meat	Light		Bold
	Dry		Sweet
	Soft		Acidic
WHITE - Durnberg - Riesling Falkenstein - Dry - Austria. Food Pairings: Pork. Shellfish. Spicy Food. Poultry. Cured Meat	Light		Bold
	Dry		Sweet
	Soft		Acidic
ROSE - Vignerons Catalans - Organic - Dry - France. Food Pairings: Poultry. Fish. Appetizers.	Light		Bold
	Dry		Sweet
	Soft		Acidic
SPARKLING - Canpaixano Cava Brut - Dry - Spain. Food Pairings: Shellfish. Appetizers. Lean Fish. Aperitif. Cured Meats.	Light		Bold
	Soft		Acidic
	Gentle		Fizzy

DAILY HAPPY HOURS

15:00-17:00 and 21:00-Close

FROM **5.00** €

Tap Beers
(50cl)
Tap Ciders
(40cl)

FROM **3.50** €

Wines
&
Sparkling
(12cl)

WINE BOTTLES (75cl) FROM 17.00€

11 € STEAK & BURGERS

14:00-22:00

Helsinki: Monday-Tuesday
Turku: Monday-Wednesday

200g Rump Steak
+ Salad + Fries **or**
Seasonal Vegetables
+ Potatoes

All Menu Listed
Burgers + Salad
+ Fries

-20%

Thursdays
14:00-22:00

MENU
LISTED
MAIN
MEALS