

Wild & Tamed **sourdough**, cultured butter

2.5 per person

STARTERS

Mclvor Farm Old Breed **pork belly**, La Boqueria chorizo, wild fig, cauliflower puree, seared scallop, pomegranate and pistachio relish

GF 17

Sher Wagyu **tartare** #9, cured golden yolk, horseradish, pickled shallot, black garlic emulsion, wagyu bresaola, watercress, truffle oil, wagyu tendon

GF 16.5

B&B Basil **zucchini flowers** filled with eggplant, roasted hazelnuts, goats curd and fregola, with a chickpea tempura, piperade sauce, Manchego, lemon

V GF 16.5

Wood-roasted Macedon Ranges **duck** breast, charred radicchio, textures of parsnip, wild fig and pear, duck jus

GF 17

Cured Ora King **salmon**, creme fraiche, fingerlime, cucumber, capers, shallots, watercress, lavosh

17

CHARCUTERIE

Ibérico jamon, Sher Wagyu bresaola, fennel salami and mallorquina (spreadable fermented salami), ham hock and parsley terrine, duck parfait, Pedro Ximénez jelly, bloomed mustard, roasted pear compote, cornichons, Simply Green tomatoes, pickled zucchini, Jakonie quail eggs and fennel lavosh

38

THE WOODHOUSE EXPERIENCE

for 2 people 198 | matched wines 58 per person

Snacks

- Wagyu **tartare**, beetroot and black pepper crisp
 - Cured Ora King **salmon**, creme fraiche, fingerlime, cucumber, capers, shallots, watercress, lavosh
- Rhubarb & Gin Spritz

Starter

Mclvor Farm Old Breed **pork belly**, La Boqueria chorizo, wild fig, cauliflower puree, seared scallop, pomegranate and pistachio relish
2019 Daniel Bouland Morgon Gamay, Beaujolais, France

Wood-roasted Macedon Ranges **duck breast**, charred radicchio, textures of parsnip, wild fig and pear, duck jus

Main

Sher Wagyu **Porterhouse on the bone**, dry-aged 21 days #7, 550 grams, wood-roasted **kipfler potatoes**
2019 Jasper Hill Georgia's Paddock Shiraz, Heathcote

Dessert

- Harcourt **apple sorbet**, strawberry soup, fingerlime
 - **Textures of chocolate**: fondant, mousse, chocolate soil, cocoa nib tuille, gold chocolate delice, white chocolate ice cream
- Espresso Martini

Public Holidays incur a 10% surcharge. American Express transactions incur a 1.6% surcharge.

Whilst all care is taken to ensure dietary friendly items contain no allergens, we are unable to guarantee that any meal will be 100% free of all traces of dairy, gluten, nut or other products that may produce allergic reactions in certain people. Anyone with food allergies must advise wait staff.

EARTH, OCEAN AND FIRE...

Wood-roasted Bare Bird free range **chicken ballotine** with Mclvor Farm pork belly, jamon, peas, broad beans, confit leek, fondant potato, carrot and jus

GF 38

Wood-roasted Macedon Ranges **duck breast**, confit duck leg, charred radicchio, textures of parsnip, wild fig and pear, duck jus

GF 40

Wood-roasted pumpkin, spinach and ricotta **ravioli**, toasted hazelnuts, sage burnt butter sauce, Parmigiano Reggiano

V 32

House made wagyu **burger** (200 grams) bacon, cheddar cheese, zucchini pickles, caramelised onion, our special sauce, milk bun, kipfler chips and onion rings

30

Ora King **salmon**, roasted almond gremolata, salad of young fennel, apple, asparagus and frisée, watercress, salmon caviar, blood orange and kipfler potato

GF 38

All grilled steak is accompanied with dauphinoise potato and a sauce of your choice.

We recommend cooking medium/rare to medium with all dry aged beef. GF All wood fired steaks are gluten free. All our beef is halal.

O'Connor Beef

Farmed in Gippsland, pure pasture fed Angus and Hereford cattle.

Hanger steak 260 grams #3 36

Porterhouse 300 grams, #3 40

Scotch Fillet 300 grams, #3 50

Eye Fillet 240 grams, #3 54

Rangers Valley

Farmed in Northern NSW, grain fed for 270 days, 100% pure Black Angus.

Porterhouse 450 grams, #3+ 80

Sher Wagyu - Ballan, Victoria

Sher cattle are pasture fed until 18 months of age, then grain-fed for 400+ days.

Rump F1 280 grams, #9+ 42

Eye fillet F1 220 grams #6 68

Sauces: Ponderlowie red wine jus, Wagyu bone marrow jus, Béarnaise sauce, Chimichurri

Compound butter: Herb & smoked paprika or Maître d'Hôtel

Condiments: Selection of mustards

WOODFIRED TO SHARE

Slow-roasted **lamb shoulder** GF 75
650grams, cauliflower puree, roasted kipfler potatoes, peas, shallots and mint, lamb jus and mint sauce.

Sher Wagyu **Porterhouse on the bone**, GF 120
Dry-aged 21 days #7, 550 grams, dauphinoise potato

Sher Wagyu **Scotch fillet** #7, 450 grams, GF 130
wood-roasted kipfler potatoes, roasted shallots, Swiss browns, black garlic

two sides for 22 excluding prawns

SIDES

Wood-roasted **tiger prawns**, Maître d'Hôtel butter, parsley, bottarga x2 GF 14

Iceberg lettuce, radicchio, vine-ripened tomatoes, radish, cucumber, buffalo mozzarella, green goddess dressing V GF 12

Waldorf salad, radicchio, pear, grape, chicken skin, celery leaf, walnut, celery, yoghurt dressing, Parmigiano Reggiano GF 12

Green beans, zucchini flowers, Swiss chard, lemon oil, pine nuts, sesame seeds, currants and goats' curd V GF 12

Cauliflower, La Boqueria chorizo, cauliflower puree, grapeseed dressing, basil, smoked hazelnuts and pecorino Romano GF 12

Wood-roasted **kipfler potatoes**, jamon crisps, caramelised onion, chives, truffle oil, pecorino Romano GF 12

Roasted Kent **pumpkin**, pepitas, sesame seeds, currants, pumpkin puree, pomegranate and Shaw River buffalo curd V GF 12

Battered onion rings V 12

Triple-cooked kipfler potatoes, rosemary salt, aioli GF 12

