

BAR MENU

Marinated mixed olives		GF DF V	8
<i>Yurrita Cantabrilo</i> Spanish anchovies (50g tin), tomato, crisp bread			24
Duck parfait , blackberry, brioche and onion jam	x2		16
Fried buttermilk chicken , crème fraîche, pickled zucchini and caviar	x2		16
<i>Appellation</i> oysters , Sydney rock, mignonette sauce, kampot pepper	x2 x4	GF DF	16 30
<i>Mooloolaba</i> king prawns , finger lime, mayo, salmon caviar, watercress, avocado, cos	x2	GF DF	20
<i>George's</i> zucchini blossoms , ricotta, preserved lemon, tempura	x2	V	16
Sweet corn, basil and manchego arancini balls , romesco sauce	x2	V	16
<i>Sher Wagyu</i> beef tartare , <i>Giaveri Oscietra</i> caviar and potato hash	x2	GF DF	16
House-blended wagyu beef mini burgers , cheddar cheese, pickles, mustard, special sauce	x2		24
<i>Sher Wagyu</i> brisket skewer , chimichurri, yoghurt and pomegranate	x2	GF	24
Hand-crafted salumi board – to share A selection of Australia's finest cured meats and our sourdough focaccia			40
Cheeses – 3 hand-selected cheeses to be served with lavosh, vanilla and quince paste, pear and pistachio paste			34
Lemon curd and strawberry tart with torched meringue	x1		8

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House-blended wagyu burger 250 gram, smoked bacon, cheddar cheese, pickled zucchini, caramelised onion, <i>Martin's</i> potato bun and golden potato chips			36
Steak Frites: <i>Sher Wagyu</i> rostbiff, #9 (400 days grain-fed) 300 grams, bearnaise sauce and golden potato chips			58
Steak au Poivre: <i>O'Connor Beef</i> porterhouse, #3 (pure grass-fed) 300 grams, pepper sauce and golden potato chips			58
Surf and Turf: <i>O'Connor Beef</i> eye fillet, #5+ (270 days grain-fed) 220 grams, Mooloolaba king prawns (2), bearnaise and golden potato chips			98
Wood-grilled Aylesbury duck breast , fig, apple, pickled walnuts, beans, radicchio, and chardonnay vinaigrette		GF	40
Radicchio , butter lettuce, chive, soused onion and chardonnay vinaigrette		GF DF V	16
Butter beans , beans, snow peas, peas, chard, sesame seeds, currants, lemon beurre noisette, fragrant herbs		GF V	16
Battered onion rings – house specialty		V	16
Golden potato chips – botanical salt and garlic aioli		V	14

FEED ME MENU

Sit back, relax and let us feed you a selection of our curated snacks from The Woodhouse Kitchen.

78 per person

Marinated mixed olives

Appellation oysters, Sydney rock, mignonette sauce and kampot pepper x1 GF DF

Mooloolaba king prawn, finger lime, mayo, salmon caviar, watercress, avocado, cos x1 GF DF

Sher Wagyu beef tartare, *Giaveri Oscietra* caviar and potato hash x1 GF DF

Mclvor Farm pork belly, roasted apple, chorizo, cauliflower, pomegranate, pistachio x1 GF

George's zucchini blossoms, ricotta, preserved lemon, tempura x2

Wood-roasted *Abrothos* WA half shell scallop, buerre blanc, jamon and chives x1 GF

House-blended wagyu beef mini burger, cheddar cheese, pickles, mustard, special sauce x1

Lemon curd and raspberry tart with torched meringue x1

Public Holidays incur a 15% surcharge. All card transactions incur a 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.



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