

Wild & Tamed **sourdough**, cultured butter

2.5 per person

## ENTRÉE

Local **zucchini flowers** filled with eggplant, roasted hazelnuts, goats curd and fregola, with a chickpea tempura, piperade sauce, manchego, lemon

V GF 18

Tasmanian **oysters**, gin and cucumber consommé, salmon caviar

x6 GF 24

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

GF 18

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

GF 18

## MAIN

Wood-roasted **snapper**, tiger prawn, WA octopus, mussels and clams, saffron bouillabaisse, rouille and sourdough

40

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

V 32

**Rangers Valley Porterhouse #3+**, 400grams with dauphinoise potato and a sauce of your choice

75

**Sauces:** *Pondalowie* 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

*Sher Wagyu* **Porterhouse** on the bone #7, 550 grams. GF 140  
Sher cattle are pasture fed until 18 months of age, then grain-fed for 400+ days.  
Served with wood-roasted kipfler potatoes

*Sher Wagyu* **Scotch fillet** #9, 450 grams GF 160  
Sher cattle are pasture fed until 18 months of age, then grain-fed for 400+ days.  
Served with wood-roasted kipfler potatoes

## SIDES

**Green beans**, *B&B Basil* zucchini flowers, barrel-aged feta, pine nuts, sesame, currants, mint

V GF

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

GF

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

GF

**Baby gem lettuce**, heirloom tomatoes, cucumber, French radish, stracciatella, green goddess dressing

GF

12 each

## THE WOODHOUSE EXPERIENCE

for 2 people 115 per person  
matched wines 58 per person

**Sourdough** with cultured butter

### Snacks

- Wagyu **tartare**, black garlic emulsion, truffle, wagyu tendon
- Snapper** ceviche, avocado, wakame, pickled cucumber, orange soy, radish, nori crisp

Rhubarb & Gin Spritz

### Starters

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

or

- Wood-roasted *Macedon Ranges* **duck breast**, duck rillettes, charred radicchio, beetroot, parsnip, fig, pear and duck jus

2019 *Yabby Lake* Single Vineyard Pinot Noir,  
Mornington Peninsula, Vic

### Main

*Sher Wagyu* **Porterhouse on the bone**, dry-aged 21 days #7, 550 grams, wood-roasted kipfler potatoes, red gem salad

2019 *Jasper Hill Georgia's Paddock* Shiraz, Heathcote

### Dessert

- Harcourt **apple sorbet**, strawberry soup, fingerlime
- Woodhouse tasting plate**

Espresso Martini



Public Holidays incur a 12% 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.

