

Wild & Tamed **sourdough**, cultured butter

2.5 per person

STARTERS

Mclvor Farm Old Breed **pork belly**, La Boqueria chorizo, wild fig, cauliflower puree, pomegranate and pistachio relish GF 17

Blue eye **ceviche** with coconut flesh, salted cucumber, mango pickle, cherry tomatoes, Thai basil, nước chấm, squid ink crisp GF 16.5

Sher Wagyu **tartare** #9, cured golden yolk, horseradish, pickled shallot, black garlic emulsion, 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

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
- Blue eye ceviche with coconut flesh, salted cucumber, mango pickle, Thai basil, nước chấm, squid ink crisp

Rhubarb & Gin Spritz

Starter

Mclvor Farm Old Breed pork belly , La Boqueria chorizo, seared scallop, wild fig, compressed apple with pomegranate and pistachio relish 2018 Daniel Bouland Morgon Gamay, Beaujolais, France	 or 	Wood-roasted Macedon Ranges duck breast , charred radicchio, textures of parsnip, wild fig and pear, duck jus
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Main

Sher Wagyu **Porterhouse on the bone**, dry-aged 21 days #7, 550 grams, wood-roasted **kipfler potatoes**
2018 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

House made wagyu shin and brisket **burger**, bacon, milk bun, cheddar cheese, zucchini pickles, lettuce, tomato, caramelised onion, special sauce, hand-cut chips and onion rings 30

Wood-roasted **Blue eye**, asparagus, zucchini flowers, tiger prawn, flying fish roe, betel leaf, garden herbs, lemon beurre blanc GF 38

All grilled steak is accompanied with hasselback potatoes 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.

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
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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+	48
Eye fillet F1 220 grams #6	68

Sauces: Ponalowie 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 68 600grams, cauliflower puree, roasted kipfler potatoes, peas, shallots and mint, lamb jus and mint sauce.	Sher Wagyu GF 115 Porterhouse on the bone , Dry-aged 21 days #7, 550 grams. hasselback potatoes	Sher Wagyu GF 125 Scotch fillet #7, 450 grams, hasselback potatoes, roasted shallots, Swiss browns, black garlic and red wine jus
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SIDES

Wood-roasted **tiger prawns**, Maître d'Hôtel butter, parsley, bottarga x2 GF 14 two sides for 22 excluding prawns

Iceberg lettuce, radicchio, vine-ripened tomatoes, radish, cucumber, buffalo mozzarella, green goddess dressing V GF 12 **Cauliflower**, La Boqueria chorizo, cauliflower puree, grapeseed dressing, basil, smoked hazelnuts and pecorino Romano GF 12

Waldorf salad, radicchio, pear, grape, chicken skin, celery leaf, walnut, celery, yoghurt dressing, Parmigiano Reggiano GF 12 Wood-roasted **kipfler potatoes**, jamon crisps, caramelised onion, chives, truffle oil, pecorino Romano GF 12

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

Hand-cut chips, rosemary salt, aioli V GF 10

