



W THE
WOODHOUSE
BAR & GRILL

PRIVATE
DINING



**SMELL THE DELICIOUS SMOKINESS
OF BENDIGO'S ONLY DEDICATED
STEAKHOUSE & GRILL,
WHERE WE USE LOCAL REDGUM ON THE
GRILL; THERE'S NOTHING QUITE LIKE
THE FLAVOUR OF MEAT COOKED OVER
REDGUM.**

The natural smoky flavours and aromas created by this unique timber are something truly special. In our charcoal oven, we use the heavenly, sweet smelling apple wood sourced from nearby Harcourt. In the finest tradition of steakhouses across the globe, we use locally sourced meat and the very best in fresh, regional produce.

Every dish has been designed with a focus to bring out the flavour of top-quality ingredients sourced from the best producers. The Woodhouse is a true dining experience, with welcoming professional service.

Showcasing 350 wines, including 28 by the glass, including some seriously interesting wines curated by our inhouse Sommelier. With local wines taking pride of place, and numerous options from further afield, including some intriguing European offerings, plus a supporting cast of spirits, beers, and other beverages, including a decent alcohol-free selection. Cocktail drinkers will be impressed with our seasonally curated list.

**STEP THROUGH
OUR VELVET
CURTAINS TO OUR
PRIVATE DINING
SPACE.**

Your group of up to 12 people will be personally
looked after by our experienced wait staff.

Enjoy our The Woodhouse Experience
with matched wines,
or order from our seasonal set menu.





MENU

145 per person

Zeally Bay organic sourdough,, whipped *Pepe Saya* cultured butter

SNACKS

Sher Wagyu beef tartare, *Giaveri Oscietra* caviar, croute

(H) (DF)

Duck parfait, cherry and vanilla bean, onion jam, brioche

CHARCUTERIE BOARD

A selection of *Stone Axe* bresaola, pastrami, *Alpen* salami, Terrine De Campagne, pickles and *Granite* clothbound cheddar

MAIN

Goldband snapper, asparagus, tiger prawns, salmon roe, sauce beurre blanc

(GF)

Barn-raised Pekin duck breast, dry aged, confit leg, blackberries, cherry, orange gastrique

(GF)

House-made pappardelle with smoked tomato, zucchini, basil, black garlic, toasted pine nuts, and extra virgin olive oil

(V)

O'Connor Beef porterhouse, #5+ (270 days grain-fed), 300 grams, accompanied with potato pavé, crème fraîche, chives and red wine jus (Served Medium)

(H) (GF) (DF)

SIDES

Garden salad, Chardonnay dressing

(GF) (DF)

French fries - botanical salt and garlic aioli

DESSERT

Textures of chocolate: fondant, mousse, chocolate soil, chocolate nib tuille, gold chocolate delice, white chocolate ice cream

(GF)

Strawberry gum cheesecake, sable almond breton, blackberries, strawberries, glazed blueberries

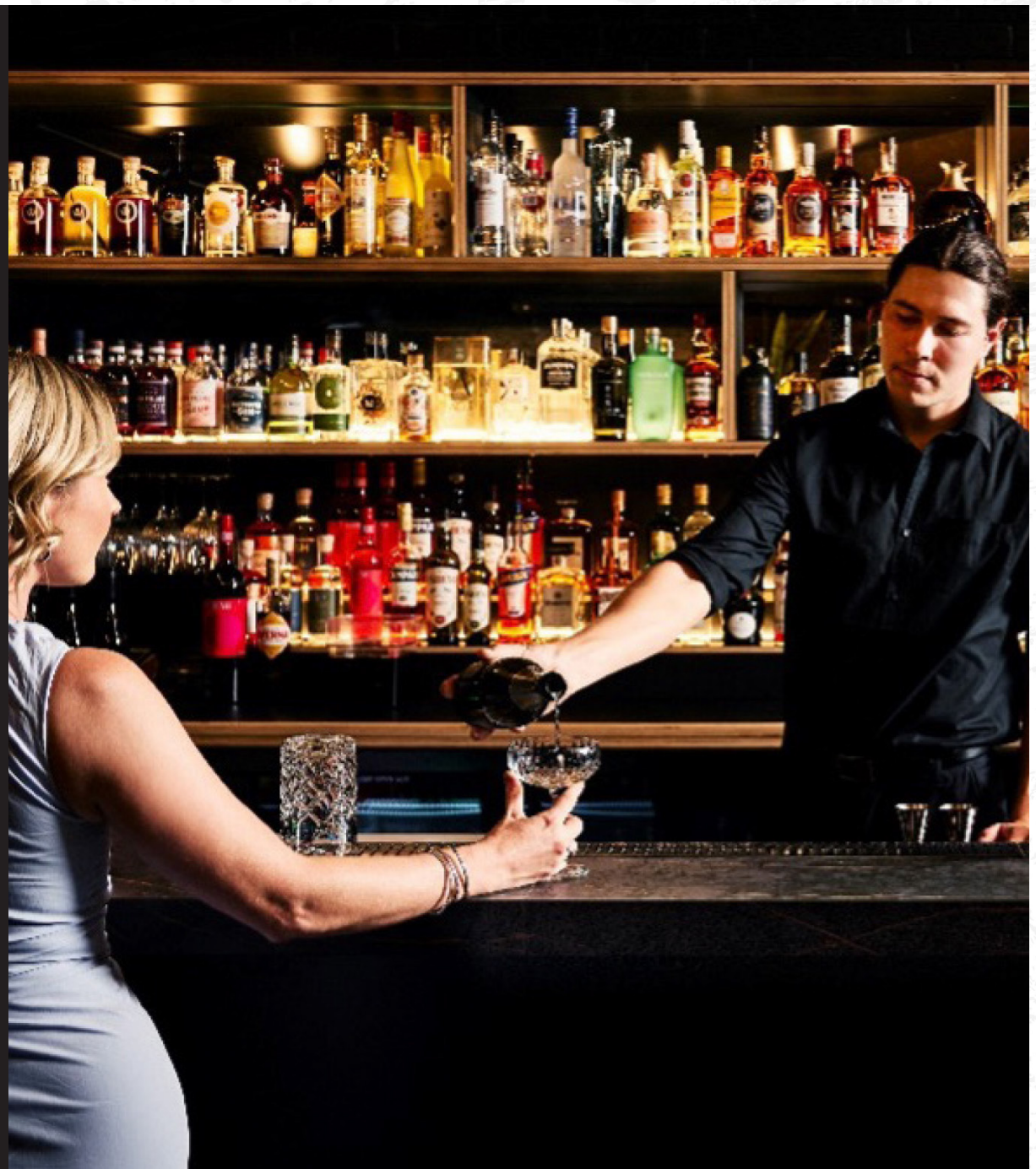
(GF)

A SUPPORTING CAST OF SPIRITS, BEERS, AND OTHER BEVERAGES, INCLUDING A CURATED ALCOHOLFREE SELECTION. COCKTAIL DRINKERS WILL BE IMPRESSED WITH OUR SEASONAL COCKTAIL LIST, OR OUR ENTHUSIASTIC DRINK SPECIALIST WILL SHAKE YOU A MARTINI TO RIVAL ANY IN THE WORLD.

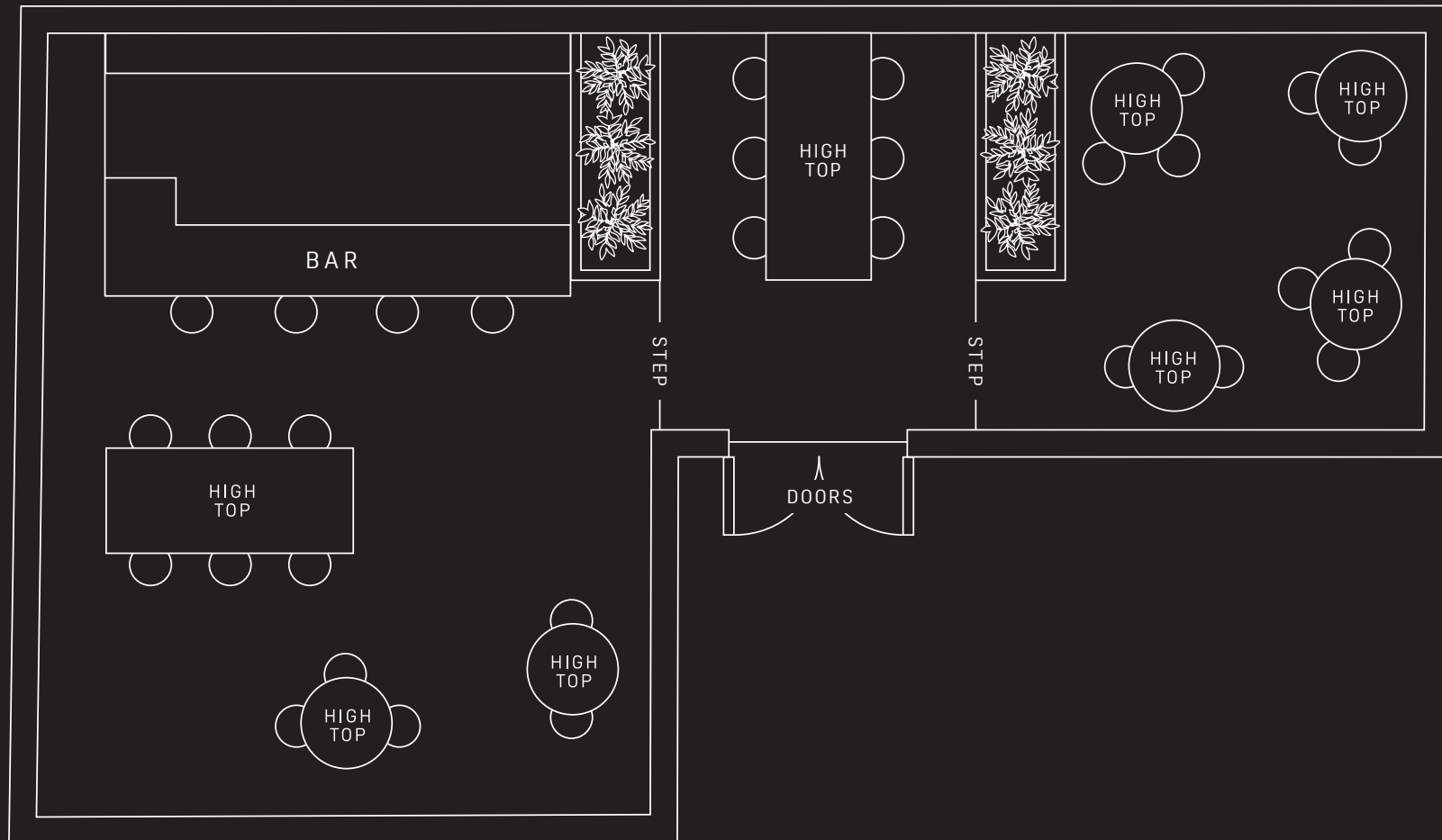
Snacks and delicious bar fare available directly from The Woodhouse, including meaty goodness direct from the grill.

The perfect spot to host your next gathering or special occasion with one of our well curated canape and beverage packages. These packages can be tailored to suit any occasion large or small.

Our areas include both seated and standing, hosting from 10 to 45 guest in your private space.



FLOORPLAN



CANAPÉS

68 per person (6 items)

CHOOSE 6 ITEMS

- Oysters, freshly shucked, mignonette sauce, kámpot pepper GF
- Goldband snapper ceviche, orange, pomegranate, mint, fennel, green chili, betel leaf GF
- George's* zucchini blossoms, goats' cheese, ricotta and lemon, tempura GF V
- Sweet corn, basil and Manchego arancini balls, romesco sauce V
- Duck parfait, cherry and vanilla bean, brioche

- Sher Wagyu* beef tartare, *Giaveri Oscietra* caviar, croute GF
- Woodfired Mooloolaba king prawns, prawn emulsion, lime GF
- Woodfired wagyu skewer, labneh, mushroom xo GF
- Wagyu cheeseburger slider
- McIvor Farm* pork belly skewer, roasted apple, chorizo, pomegranate GF
- Lemon meringue tart
- Chocolate mousse choux
- Berry cheesecake GF

EXTRAS

- Extra canape 10 per person
- Chàrcuterie board 6 per person
- Cheese board 6 per person



TERMS & CONDITIONS

Events held in our private dining room are allocated until 4pm for lunch bookings and until 11pm for dinner bookings.

FOOD AND BEVERAGES

Guests must confirm food menu selection and menu enhancements 7 days prior to the event date.

Menus 1 and 2 are available exclusively for the restaurant, while the Deluxe and Luxury Canapé menus are reserved for bar bookings only

Any dietary or allergy requirements must be informed 3 business days prior to your event to ensure we can accommodate. Any less notice we cannot guarantee we can accommodate on the day of your event.

The client acknowledges and agrees that menus and beverages may be subject to change due to seasonal availability, or other circumstances outside the control of The Woodhouse.

The final numbers of those attending must be confirmed 72 hours prior to the event date. The final bill for food will be calculated on these numbers without exception.

GENERAL INFORMATION

We require final payment for the menu selection to be made a minimum of 3 business days prior to the event occurring for all larger parties.

Public Holidays incur a 15% surcharge.

All card transactions incur a 1.2% surcharge.

Splitting the bill must be arranged prior to the night of the booking and agreed upon by management.

We reserve the right to modify or amend these terms and conditions at any time with out prior notice. Any changes made to these terms and conditions will be effective immediately upon posting on our website or other communication channels. By continuing to use our event booking service after such changes, you agree to be bound by the revised terms and conditions.

The Woodhouse Bar & Grill does not accept payment post event.

Outside food and beverage must be approved by management. Please note that a cakeage fee or corkage fee would apply.

CONFIRMATION OF BOOKING/DEPOSIT

Booking status; enquiry only we do not hold a reservation for your event. Your reservation is secured once we have received credit card details or a deposit has been made, whichever is applicable.

Credit card details are required for all reservations.

Deposits can be paid directly to the restaurant by credit card Tuesday through Saturday from 2pm until 5pm. Please call 03 5443 8671.

Or via Bank deposit:

BSB: 063 506

Account number: 11006110

Account name: The Woodhouse Restaurant Pty Ltd

Reference: Name/Business Name

If you are transferring the payment, please kindly email to confirm once it has been sent.

Once deposit has been paid, the specified area is booked for your use only and all other potential clients will be turned away.

CANCELLATIONS

If either party wishes to cancel, they must do so via written notice.

More than 7 days prior to the function a full refund of the deposit will apply.

Your deposit is forfeited if less than 5 business days' notice of cancellation.

RESPONSIBLE SERVICE OF ALCOHOL

All relevant woodhouse staff are trained in the responsible service of alcohol, and may, by law, refuse service of alcohol to any person who is deemed intoxicated. The Woodhouse reserves the right to refuse service of alcohol to persons under the age of 18, even in circumstances where such service may be permitted by law. The Woodhouse reserves the right to eject any person from the venue where they are deemed to be intoxicated, disorderly, offensive, or objectionable, without liability.

Our liquor license finishes at 11pm

In relation to The Woodhouse Bar, no minors are allowed with no exceptions to be made.

RESPONSIBILITY

The client is financially responsible for any damage to the venue, property fittings and equipment. General cleaning is included in the general cost of the function, however any cleaning specialist resulting from actions at the event will be charged accordingly.