



**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 1

SHARE STYLE

155 per person / matched wines 75 per person

Woodhouse sourdough and whipped *Pepe Saya* cultured butter

SNACKS

Appellation oysters, Sydney rock, mignonette sauce, kampo pepper

Gin-cured ocean trout, avocado, fermented chili, pomelo, cucumber and pearls

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

Matching drink: *Bodegas Olabbarri* Viura Blanco, Rioja, Spain

STARTERS

Sher Wagyu beef brisket skewer, chimichurri, yoghurt and pomegranate

Mclvor Farm pork belly, roasted apple, chorizo, cauliflower, pomegranate and pistachio

Matching drink: *Zaccagnini Montepulciano* D'Abruzzo, Abruzzo, Italy

MAIN

Sher Wagyu Porterhouse #7, dry aged 28 days (400 days grain-fed), 450 grams
Potato rosti, shallots, confit cherry tomato and a sauce of choice

or

Sher Wagyu Scotch Fillet #9+, (400 days grain-fed), 450 grams Add \$10pp

Caesar salad – cos, jamon, golden yolk, anchovy and *Grana Padano*

Matching drink: *Pondalowie Special Release* Shiraz, Bridgewater-On-Loddon, Victoria

PRE DESSERT

Dark chocolate brownie, hazelnut and salted dulce de leche

DESSERT

The Woodhouse Tasting Plate

Matching drink: *Munari Late Harvest* Viognier, Heathcote, Victoria

MENU 2

145 per person

Woodhouse sourdough focaccia, whipped *Pepe Saya* cultured butter

SNACKS

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

(H) (GF) (DF)

Australian king prawn spring roll, sesame coriander, mint and nuoc cham

(DF)

STARTERS

Woodhouse focaccia, burrata, broken heirloom tomato, basil, black garlic

(V)

Sher Wagyu beef brisket skewer, chimichurri, yoghurt and pomegranate

(GF)

Gin-cured ocean trout, avocado, davidson plum, cucumber, fermented chilli, pomelo and pearls

(GF)

MAIN

Humpty Doo barramundi, poached calamari, leek, lovage, buerre blanc and salmon pearls

(H) (GF) (DF)

Wood-grilled *Aylesbury* duck breast, brik cigar, cherries, chard, beetroot and blackberry

Handmade roasted pumpkin and ricotta ravioli, roasted beetroot, chard, pickled walnut, buerre noisette, *Parmigiano Reggiano*

(V)

O'Connor Beef eye fillet, #5 (270 days grain-fed), 220 grams, accompanied with potato rosti, shallots, confit cherry tomato

(H) (GF) (DF)

A selection of red wine jus, bearnaise sauce and mustards

SIDES

Chef's selection of sides for the table

DESSERT

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

(GF)

Vanilla bean crème brûlée, wood roasted pear compote, almond biscotti

(GF)



ENHANCEMENTS

PLATTERS TO THE TABLE

Pacific oysters, shallot mignonette and herb oil

Australian king prawns

Beluga caviar tins

Charcuterie - House selection of meats, vegetables, and breads

SEAFOOD

Half local lobster, charcoal oven,

AFTER DINNER

House selection of cheese (2), quince and vanilla paste,
Sommerset Park walnuts and breads

Prices upon request as per market value.

RESTAURANT TERMS & CONDITIONS

For group bookings a minimum expenditure on food and beverage is required. This differs depending on the room chosen and allocated mealtime.

Should a contracted minimum spend not be reached the difference will be charged as a room hire fee.

Events held in our private dining room are allocated until 4.30pm for lunch bookings and until 11.30pm for dinner bookings.

FOOD AND BEVERAGES

For groups of 8 guests and above we do require a set menu.

Guests must confirm food menu selection and menu enhancements 14 days prior to the event date.

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 48 hours prior to the event date. The final bill for food will be calculated on these numbers without exception.

GENERAL INFORMATION

Public Holidays incur a 12% surcharge.

All credit 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.

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

A tentative booking will be held for a period of 5 business days after which time if the deposit has not been received the booking will be automatically released.

Deposit: The Redgum room requires a \$300 deposit to secure the space.

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

We do require final payment of the food menu to be paid a minimum of 48 hours prior to the event.

Or via Bank deposit:

BSB: 063 506

Account number: 11006110

Account name: The Woodhouse Restaurant Pty Ltd

Reference: Name/Business Name

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 14 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.