



The Woodhouse Share Experience

Charcuterie to share

A selection of Sher Family wagyu bresaola, 7 hermanos Ibérico jamon aged 36 months, Petit fuet, wagyu brisket pastrami, duck parfait, *Pyengana* cheddar, house pickles, Fromage de tete, fennel lavosh and house made breads
Gluten free crackers available.

-Mains-

Sher wagyu rump cap #9 Wood grilled and served medium sliced for the table

Kiabella lamb shoulder "wood roasted" lamb jus, minted sauce

A selection of sides for the table.

-Dessert-

The Woodhouse Tasting Plate to share for two

\$86 per person 3 courses

Additional option to match wines \$40 per person

Please note menus are subject to change,

Gluten free and vegetarian options available

The woodhouse restaurant



Function Menu 1

-Entrée-

Charcuterie to share

A selection of Sher Family wagyu bresaola, 7 *hermanos Ibérico* jamon aged 36 months, Petit fuet, wagyu brisket pastrami, duck parfait, *Pyengana* cheddar, house pickles, Fromage de tete, fennel lavosh and house made breads

Gluten free crackers available.

-Mains-

Sher Family wagyu rostbiff #8 300 grams with dauphinoise potato gf

Kiabella Farm black angus porterhouse, dry aged 28 days, 300 grams with dauphinoise potato gf

Wood roasted baby chicken with black truffle, herb butter, jamon, thyme and sourdough stuffing, crisp leek, paris mash, lemon peas, roast onion and jus

Fish of the day
(Changes weekly)

*All mains served with a selection of sides for the table
Steaks served with selection of sauces and condiments*

-Dessert-

Wattle seed crème brulee, wood roasted pear compote, almond biscotti gf

Molten chocolate cake, chocolate mousse, gf
dehydrated mousse, chocolate dirt and mint ice cream.

\$ 70 Shared Entrée, Choice of Main & Dessert

Please note menus are subject to change

Gluten free and vegetarian options available, Sher family beef is Halal certified

The woodhouse restaurant



Function Menu 2

-Entrée-

Wood grilled Cohuna Wagyu flank #8, black garlic, seared onion, leek and chimichurri gf

Tiger prawn and cuttlefish "Konro grilled" pickled bean shoots, squid Ink,
paw paw xo sauce and pangritata

Zucchini blossoms chickpea battered, pinenut, farro and basil filling, picked zucchini,
Meredith goats curd and eggplant salsa.

-Mains-

Sher Family wagyu rump cap #9 250 grams with dauphinoise potato gf

Kiabella Farm black angus scotch, dry aged 28 days, 300 grams with dauphinoise potato. gf

Wood roasted baby chicken with black truffle, herb butter, jamon, thyme and sourdough stuffing,
crisp leek, paris mash, lemon peas, roast onion and jus

Fish of the day
(Changes Weekly)

*All mains served with a selection of sides for the table
Steaks served with selection of sauces and condiments*

-Dessert-

Wattle seed crème brulee, wood roasted pear compote, almond biscotti gf

Molten chocolate cake, chocolate mousse, gf
dehydrated mousse, chocolate dirt and mint ice cream.

\$76 Choice Entrée, Choice Main, Choice Dessert

Please note menus are subject to change

Gluten free and vegetarian options available, Sher family beef is Halal certified

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Terms and Conditions,

Thank you for booking with The Woodhouse restaurant

A deposit of \$100 is required to secure your function booking for any groups 14+ or those requiring a private area

MINIMUM/ FINAL NUMBERS

Beverage and menu selection are to be confirmed 7 days prior to the function date. Please include any dietary requirements at this point

For catering purposes, final numbers must be confirmed no later than 48 hours' prior, this is the minimum number to be charged on the day

Group bookings require a minimum number of 24 for use of our function space, this is the minimum number of guests you will be charged for on the day. (25 on Friday and Saturday)

Courtyard minimum numbers for exclusive use 30 (3x tables of 10)

MENUS

Groups of 12+ are required to select a set menu

Menus are subject to change according to seasonal availability

CANCELLATION

Cancellation must be made via email info@thewoodhouse.com.au

Cancellation made Less than 14 days' prior will forfeit deposit.

Cancellation made within 3 days of the function will be invoiced for the menu selected x final numbers

PAYMENT

Payment must be made on the night, cash, EFT, Visa and Mastercard accepted. Surcharge of 2% for Amex

1 bill will be presented at the end of the function; we do not split bills.

Please note the woodhouse reserves the right to refuse the service of alcohol to those deemed intoxicated, underage or behaving offensively.