



## The Woodhouse Share Experience

Charcuterie to share

*Joselito Ibérico jamon, Sher Family wagyu bresaola, Mclvor Farm capocollo and cacciatori, fromage de tête, duck parfait, cornichons, Simply Green tomatoes, Saluté Oliva semi dried olives, pickled quail eggs, Shaw River buffalo mozzarella, house-made fennel lavosh. Gluten free crackers available.*

-Mains-

*Sher Family wagyu rump cap #9 wood grilled and served medium sliced for the table  
Flinders Island salt grass lamb shoulder 900g slow cooked served with lamb jus and mint sauce*

Mains accompanied with a selection of sides for the table.

-Dessert-

**The Woodhouse Tasting Plate to share**

**\$86 per person 4 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

*Joselito Ibérico jamon, Sher Family wagyu bresaola, Mclvor Farm capocollo and cacciatori, fromage de tête, duck parfait, cornichons, Simply Green tomatoes, Saluté Oliva semi dried olives, pickled quail eggs, Shaw River buffalo mozzarella, house-made fennel lavosh.*

*Gluten free crackers available.*

*-Mains-*

*Sher Family wagyu rostbiff #8 300 grams with hasselback potato gf*

*Kiabella porterhouse dry aged 28 days 300 grams with hasselback potato gf*

*Coq au vin- wood roasted chicken, Mclvor Farm pork belly, thyme, shallots, shimeji and king mushroom, jamon, paris mash and Jus*

Fish of the Day

*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*

*Chocolate molten cake, hazelnut dacquoise, milk chocolate flakes, white chocolate and vanilla bean mousse, Nutella moss and marshmallows gf*

**\$ 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



## Function Menu 2

### -Entrée-

*Mclvor Farm* Old Breed pork belly, wild fig, cauliflower, sea scallop, chorizo, pistachio, pomegranate gf

Hiramasa kingfish sashimi with coconut flesh, salted cucumber, finger limes, cherry tomatoes gf

*B&B Basil* zucchini blossoms, pine nut and farro filling, wood-roasted heirloom beetroot, pickled zucchini ribbon, *Meredith* goats curd

### -Mains-

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

Mt. Macedon corn-fed duck breast, grilled radicchio, turnip and carrot, smoked hazelnut, wild fig, crisp parsnip, wood roasted pear and mandarin jus gf

Coq au vin- wood roasted chicken, *Mclvor Farm* pork belly, thyme, shallots, shimeji and king mushroom, jamon, paris mash and Jus gf

### Fish of the Day

*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

Chocolate molten cake, hazelnut dacquoise, milk chocolate flakes, white chocolate and vanilla bean mousse, *Nutella* moss and marshmallows gf

### **\$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



## **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](mailto: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.