

ENTRÉE

CHARCUTERIE FOR TWO

Joselito Ibérico jamon aged 36 months, *Sher Family* wagyu bresaola, pastrami, *Old breed* veneto salami, pickled mustard, Fromage de tête, duck parfait, pickled fig, cornichons, *Simply Green* tomatoes, pickled quail eggs, *Saluté* semi-dried olives, *Shaw River* buffalo mozzarella, House fennel lavosh and crisps.
Gluten free crackers available.

PORK BELLY

Mclvor Farm old breed pork belly, wild fig, cauliflower, Tasmanian scallops, chorizo, pistachio and pomegranate relish.

SALMON GRAVLAX

Beetroot cured Tasmanian salmon, cucumber, finger lime, caviar, basil, squid ink crisp, avocado, crème fraiche.

30	WOODHOUSE WAGYU TARTARE <i>Sher family</i> wagyu # 9, cured golden yolk, cornichons, horseradish, black onion, and beetroot crisps.	15
	WAGYU CHIMICHURRI Wood grilled <i>Cohuna Wagyu</i> flank #8, black garlic, carrot, kale, blackened onion and chimichurri.	15
	TIGER PRAWN AND CUTTLEFISH 'Konro grilled' tiger prawn and cuttlefish, pickled bean shoots and green paw paw, squid ink, pangritata and XO sauce.	16
	ZUCCHINI BLOSSOMS Chickpea battered zucchini blossoms, pinenuts, farro and basil filling, pickled zucchini, <i>Meredith</i> goats curd and eggplant salsa.	15

WOOD FIRED PIZZA

1	Roasted white and black garlic, basil, buffalo mozzarella.	18	8	Wagyu meatballs, <i>Sher Family</i> wagyu brisket, BBQ sauce, smoked tomato, confit shallots, buffalo mozzarella.	24
2	San Marzano tomato, mozzarella cheese, taleggio, fontina and <i>B&B Basil</i> .	18	9	<i>Kiabella</i> lamb shoulder slow cooked, San Marzano tomato, smoked labneh, caramelised shallots, feta cheese and wild oregano.	24
3	<i>Mclvor Farm</i> Berkshire ham, San Marzano tomato, bocconcini and sweet pineapple.	24	10	Moreton Bay bug, tiger prawns, San Marzano tomato, wood roasted capsicum, bocconcini and coriander pesto.	25
4	Wood roasted beetroot, Kent pumpkin, hazelnuts, cauliflower puree, <i>Meredith</i> goats cheese, mache.	24	11	Tasmanian scallops, pancetta, cherry tomatoes, basil pesto, San Marzano tomato, bocconcini, and snow peas.	25
5	Forest mushrooms, San Marzano tomato, thyme, black truffle and taleggio.	25			
6	<i>Mclvor Farm</i> veneto salami, San Marzano tomato, forest mushroom, <i>Saluté</i> olives, buffalo mozzarella, white anchovies.	24			
7	Chicken breast, pancetta, cherry tomatoes, fontina, vincotto and rocket.	24			

\$24 LUNCH SPECIAL

Choose any pizza from above with our selected glass of wine or craft beer. *Strictly lunchtime only.

MAINS

WOOD ROASTED BABY CHICKEN Wood oven roasted spatchcock with Maitre d'Hôtel butter, <i>Joselito Ibérico</i> jamon, thyme and sourdough stuffing, Paris mash, broad beans, peas, jus.	36	WAGYU BURGER Wagyu burger 200gram, sesame bun, bacon, caramelised onion, pickled zucchini, <i>Montreal Jack</i> cheddar, lettuce, tomato, Kewpie mayo and hand cut chips.	28
GRIMAUD DUCK SALAD Corn fed duck breast, wood grilled with radicchio, peach, wild fig, macadamia nut ricotta, apple puree, ice plant and fig vincotto.	36	FISH OF THE DAY Please ask your waiter.	

RED GUM WOOD FIRED GRILL

All grilled steak is accompanied with dauphinoise potatoes and a sauce of your choice.
We recommend cooking medium/rare to medium with all dry aged beef. All woodgrilled steaks are gluten free (GF)

INGLEWOOD DRY AGED BEEF

Victoria's only 28 day dry aged Belgian Blue cross Black Angus from *Kiabella Farm*, Sutton Grange.

Porterhouse, 300 grams	36
T-bone, 500 grams	38
Scotch Fillet, 300 grams	44
Eye Fillet, 250 grams	48
Ribeye, 500 grams	58

SHER FAMILY - BALLAN, VICTORIA

450+ day grain fed *fi Wagyu*

Rostbiff F1, 300 grams, marble score #8	36
Rump cap F1, 250 grams, marble score #9	48

COHUNA WAGYU - COHUNA, VICTORIA

600 day grain fed Wagyu

Flank steak, 250grams #8	38
Eye Fillet, 220grams #8	58
Porterhouse, 260 grams #8	56
Woodhouse dry aged on the bone 30 days.	
Scotch Fillet, 260 grams #8	62
Woodhouse dry aged 40 days.	

SAUCES: Pondalowie red wine jus, Wagyu bone marrow jus, Béarnaise sauce

COMPOUND BUTTER: Horseradish & chive, Herb & smoked paprika or Maitre d'Hôtel

CONDIMENTS: Chimichurri, Horseradish cream, Mustards.

THE WOODHOUSE EXPERIENCE

THREE COURSE EXPERIENCE 78 per person

Minimum two people.

Charcuterie for 2,
Sher Family wagyu Rump cap F1, 400 grams #9, roasted dutch cream potatoes, a selection of 2 sides,
The Woodhouse tasting plate.
Matched wines additional \$36 per person

WOOD OVEN ROASTED LAMB 80

To share for 2 people.

Lamb shoulder 800 grams wood oven roasted, lamb jus, mint sauce, roasted dutch cream potatoes. Selection of two sides.

COHUNA WAGYU - COHUNA, VICTORIA 155

To share for 2-4 people.

Rib Eye 1kg, marble score #8
Woodhouse dry aged 21 days.

SIDES

All sides 9 each 3 sides for 24

Crisp iceberg lettuce, radicchio, otello tomatoes, *Shaw River* buffalo mozzarella, green goddess dressing. (V) (GF)

Baby cos, new season asparagus, jamon crisp, pecorino romano, soft egg, bottarga, parsley, pangritata.

Mac and Cheese (contains Jamon)

Beans, sugar snaps, peas, grilled zucchini, pinenuts, currants, *Meredith* goats feta. (V) (GF)

Roasted **mushroom**, thyme, black garlic, herbed pangritata. (V)

Roasted **cauliflower**, hazelnuts, pecorino romano, *La Boqueria* chorizo, grapeseed dressing and *B&B Basil*. (GF)

Organic carrots and turnips, *Richards Honey*, zaatar, pomegranate, *Meredith* goats curd. (V) (GF)

Wood roasted **Kent pumpkin**, pepitas, crisp kale, sesame seeds, *Meredith* goats curd. (V) (GF)

Roasted **kipfler potatoes**, jamon crisps, caramelised onion, chives, truffle oil, pecorino romano.

Grilled corn, miso butter, sesame seeds, shiso. (V) (GF)

Hand cut **chips** with rosemary salt, aioli. (V)

Battered **onion rings**. (V)

DESSERTS

WATTLE SEED CRÈME BRÛLÉE (GF) 16
Woodhouse wattle seed brûlée, wood roasted pear compote, almond biscotti.

ROSE PANNA COTTA (GF) 16
Rose panna cotta, raspberry, meringue, lychee, edible glass, sorrel.

CARAMEL, CARAMEL, CARAMEL (GF) 16
Caramel parfait, caramel mousse, peanut dacquoise, peanut butter moss, salted caramel ice cream.

CHOCOLATE (GF) 16
Molten chocolate cake, chocolate mousse, dehydrated mousse, chocolate dirt and mint ice-cream.

TASTING PLATE for 2 34
Wattle seed crème brûlée
Rose panna cotta, raspberry, meringue, lychee, edible glass, sorrel.
Molten chocolate cake, mint ice cream, dehydrated mousse.
Passionfruit and pineapple meringue pie.
Caramel Parfait, peanut dacquoise, salted caramel ice cream.

CHEESE PLATE 26 for all 12 each
Pyengana Farmhouse clothbound cheddar, *Pyengana*, Tas.
Locheilan Farm House Triple Brie, *Wunghnu*, Vic.
Locheilan Farm House Bruce's Blue, *Wunghnu*, Vic.
Served with house biscuits & condiments. Gluten free crackers available.



WINNER BEST STEAKHOUSE VICTORIA/TASMANIA 2016, SAVOUR AUSTRALIA
BRONZE MEDAL NATIONAL AWARDS BEST STEAKHOUSE 2016, SAVOUR AUSTRALIA

Public Holidays incur a 10% surcharge. American Express transactions incur a 1.6% surcharge.



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THE WOODHOUSE
redgum chargrill & woodfired pizza