



## STARTERS

Olive and onion <b>fougasse</b> with smoked butter and <i>Saluté Oliva</i> extra virgin olive oil	10
Hiramasa <b>kingfish</b> sashimi with coconut flesh, salted cucumber, finger limes, cherry tomatoes, Thai basil and Nuoc Cham	GF 15
<i>Sher Family</i> <b>wagyu tartare</b> #9, quail yolk, <i>Manjimup</i> black truffle, cornichons, black onion, wagyu bresaola and puffed wagyu tendon	GF 15
<i>Mclvor Farm</i> Old Breed <b>pork belly</b> , wild fig, cauliflower, sea scallop, chorizo, pistachio, pomegranate	GF 15
Freshly shucked <b>oysters</b> with champagne mignonette sauce	GF half dozen 24
<i>B&amp;B Basil</i> <b>zucchini blossoms</b> , pine nut and farro filling, wood-roasted heirloom beetroot, pickled zucchini ribbon, <i>Meredith</i> goats curd	V 15

## CHARCUTERIE for two 32

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

## WOOD FIRED PIZZA

<i>Mclvor Farm</i> Berkshire <b>double smoked ham</b> , portobello mushroom, <i>San Marzano</i> tomato, taleggio	24
Wood-roasted <b>beetroot</b> and Kent pumpkin, smoked hazelnuts, cauliflower puree, <i>Meredith</i> goats cheese, mache	V 24
<b>Portobello mushrooms</b> , <i>San Marzano</i> tomato, thyme, black truffle and taleggio	V 24
<i>Mclvor Farm</i> cacciatori <b>salami</b> , <i>San Marzano</i> tomato, <i>Saluté Oliva</i> sundried olives, <i>Shaw River</i> buffalo mozzarella	24
Wood-roasted <b>chicken breast</b> , sage, asparagus, jamon, <i>San Marzano</i> tomato, fontina cheese	24
<i>Sher Family</i> <b>wagyu brisket</b> , barbeque sauce, smoked cherry tomatoes, <i>Shaw River</i> buffalo mozzarella, onion crisps	24
Flinders Island saltgrass <b>lamb shoulder</b> slow-cooked, <i>San Marzano</i> tomato, smoked labneh, caramelised shallots, barrel aged feta cheese, wild oregano	24
Queensland <b>tiger prawns</b> , cuttlefish, <i>San Marzano</i> tomato, bocconcini, bell peppers, XO sauce, parsley	25

### \$24 lunch special

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

## THE WOODHOUSE EXPERIENCE

<b>Three Course Experience</b> for two	160
To start Charcuterie	
Main <i>Sher Family</i> wagyu Rump cap F1, 400 grams #9, a selection of two sides	
Dessert <i>The Woodhouse</i> tasting plate	
Matched wines additional \$40 per person	



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

Whilst all care is taken to ensure dietary friendly items contain no allergens, we are unable to guarantee that any meal will be 100% free of all traces of dairy, gluten, nut or other products that may produce allergic reactions in certain people. For extreme allergies please advise our waiting staff.

## EARTH, OCEAN AND FIRE...

### WOODFIRED MIBRASA CHARCOAL OVEN

We use heavenly, sweet smelling apple wood in our new Mibrasa oven. Sourced from nearby Harcourt it complements just about anything, including:

<i>Flinders Island</i> salt grass <b>lamb shoulder</b> 900gm, slow cooked. Colcannon potato, greens, lamb jus and mint sauce	for two GF 80
Mt. Macedon corn-fed <b>duck breast</b> , grilled radicchio, turnip and carrot, smoked hazelnut, wild fig, crisp parsnip, wood roasted pear and mandarin jus	GF 38
<b>Coq au vin</b> Wood-roasted baby <b>chicken</b> , <i>Mclvor Farm</i> pork belly, thyme, shallots, shimeji and king mushroom, jamon, Paris mash and jus	GF 36

### WOODFIRED GRILL

Redgum is our wood of choice on the grill and there's nothing quite like the flavour of meat cooked over redgum. The natural smoky flavors and aromas created by this unique timber are something truly special.

**Wagyu burger** (200 gram), sesame bun, bacon, caramelised onion, pickled zucchini, Monterey Jack cheddar, lettuce, tomato, Kewpie mayo and hand cut chips 28

### Inglewood dry aged beef

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

Porterhouse, 300 grams	36
Eye Fillet, 250 grams	48
Ribeye, 500 grams	60

### Cape Grim Beef

Purely grass-fed Black Angus beef from north-west Tasmania

T-bone 500gm #2+ dry-aged 21 days	48
Scotch fillet 300gm #2+	46
Ribeye 900 grams #2+ for two	95

### Sher Wagyu - Ballan, Victoria

450+ day grain-fed F1 Wagyu Rostbiff F1 300 grams, marble score #8	38
Rump cap F1 250 grams, marble score #9	48
Full blood wagyu scotch fillet 400 grams #9+ for two	165

### Cohuna Wagyu - Cohuna, Victoria

600 day grain fed Wagyu Eye Fillet, 220grams #8	58
Porterhouse on the bone, 450 grams #8	64
Woodhouse dry aged 30 days Scotch Fillet, 260 grams #8	62
Woodhouse dry aged 40 days	

All grilled steak is accompanied with roasted hasselback potatoes and a sauce of your choice.

We recommend cooking medium/rare to medium with all dry aged beef. GF All wood-grilled steaks are gluten free.

**Sauces:** *Pondalowie* red wine jus, Wagyu bone marrow jus, Béarnaise sauce

**Butters and condiments:** Herb & smoked paprika or Maître d'Hôtel, Chimichurri and selection of mustard.

## SIDES

Wood fired <b>tiger prawns</b> (2), lemon cheek	GF 12	sides 9 each	three sides 24
<b>Iceberg lettuce</b> , radicchio, vine ripe tomatoes, radish, <i>Shaw River</i> buffalo mozzarella, green goddess dressing	V		
<b>Baby cos</b> , asparagus, jamon crisp, pecorino romano, soft egg, bottarga, parsley, pangritata			
<b>Mac and Cheese</b> (contains Jamon) Butter, romano, <b>green beans</b> , sugar snaps, almonds, skordalia, lemon oil	V GF		
<b>Portobello Mushroom</b> , thyme, black garlic, herbed pangritata	V		
<b>Cauliflower</b> , hazelnuts, pecorino romano, <i>La Boqueria</i> chorizo, grapeseed dressing and basil	GF		
Wood-roasted Kent <b>pumpkin</b> , pepitas, crisp kale, sesame seeds, <i>Shaw River</i> buffalo curd	V GF		
<b>Whipped potato</b> , jamon crisps, chives, spring onions, parsley, black truffle oil and pecorino romano.			
Hand cut <b>chips</b> , rosemary salt, aioli	V		
Battered <b>onion rings</b>	V		



## DESSERTS

16

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

(GF)

Woodhouse wattle seed **brûlée**, wood roasted pear compote, almond biscotti

(GF)

Wood-roasted Harcourt Pink Lady **apple**, dulce de leche, cinnamon palmier, nutty crumble, caramel glass, vanilla bean ice cream

A trio of lemon, strawberry and purple basil, and lychee **sorbet**, rhubarb and vanilla bean compote, sugar glass

(DF) (GF)

**Caramel parfait**, caramel mousse, peanut dacquoise, peanut butter moss, Yellow Box honeycomb, caramel glass, roasted peanuts and caramel sauce

(GF)

**Tasting plate** - A small selection of The Woodhouse desserts

32

**Petit fours** by Hayley at *Indulge Fine Belgian Chocolates*

10

- *Newbridge Honey* and cinnamon ganache in milk chocolate

- *Turners Crossing* shiraz ganache in dark chocolate

- *Pyramid Hill* salted caramel in milk chocolate

- *Castlemaine Rock* crunch in dark chocolate

## CHEESE PLATE

\$12 each or \$30 for all four cheeses

*The Fermier, L'Artisan*, Geelong Victoria

This smeared rind semi-hard cheese features a nutty taste with pungent notes.

*The Extravagant, L'Artisan*, Geelong Victoria

A fascinatingly decadent triple cream cheese, which reflects the softer side of the climate and the generosity of the Timboon pasture.

Clothbound cheddar, *Pyengana Farmhouse Cheese*, North Eastern Tasmania

A fine textured crumbly body, with a subtle flavour of herbs and pasture and just a hint of honey.

*Gippsland Blue, Tarago River Cheese Company*, Gippsland Victoria

Matured in underground cellars, this cheese is generally soft and slightly runny in texture with a luscious, blue creamy flavour.

Served with house-made lavosh, baby figs, wood-roasted pear compote.

Gluten-free crackers are available upon request.

## DESSERT WINES

### 75 mL

*Frogmore Creek Iced Riesling*, 2017, Coal River, Tasmania

12

### 60 mL

*Campbells Topaque*, Rutherglen, Victoria

11

*Chambers Muscat*, Rutherglen, Victoria

8

*Stanton & Killeen 12 Year Tawny Port*, Rutherglen, Victoria

12

*Ramos Pinto Tawny Port*, Douro, Portugal

7

*Valadespino El Candado Pedro Ximénez Sherry*, Jerez, Spain

8