

STARTERS

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| Semi dried <i>Saluté</i> olive and onion fougasse , smoked butter | 10 |
| Woodfired <i>Rannoch Farm</i> butterflied quail and radicchio, sauce Bois Boundran, chervil | GF 18 |
| <i>Mclvor Farm</i> Old Breed pork belly , wild fig, cauliflower, scallop, <i>La Boqueria</i> chorizo, pistachio, pomegranate | GF 16 |
| <i>B&B Basil</i> zucchini blossoms , chick pea tempura, pine nut and farro filling, wood roasted golden beets, pickled zucchini ribbons, <i>Meredith</i> goats curd | V 16 |
| Hiramasa kingfish sashimi , coconut flesh, salted cucumber, kaffir lime, Thai basil and coconut nuoc cham | GF 16 |
| <i>Sher Family</i> wagyu tartare #9 , quail yolk, black truffle, cornichons, black onion, wagyu bresaola and puffed wagyu tendon | GF 16 |
| Freshly shucked oysters with champagne mignonette sauce | GF half dozen 24 |

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 and beetroot crisps

WOOD FIRED PIZZA

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

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| Three Course Experience for two | 165 |
| To start Charcuterie | |
| Main <i>Sher Family</i> wagyu Rump cap F1, 400 grams #9, roasted Hasselback potatoes, and your choice 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 Mibrasa oven.

Sourced from nearby Harcourt and complements just about anything, including:

Flinders Island salt grass **lamb shoulder** 900 gram, roasted Hasselback potatoes, greens, lamb jus and mint sauce for two GF 75

Macedon Ranges **duck breast**, confit duck leg, grilled coz lettuce, carrot, cauliflower, smoked hazelnuts, caramelised blood orange, pomegranate, apple vincotto GF 38

Woodfired **baby chicken**, *Mclvor Farm* pork belly, shallots, shimeji and baby king mushrooms, jamon, chateau potatoes, broad beans and jus GF 38

Fish of the day

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 flavours and aromas created by this unique timber are something truly special.

Wagyu burger (200 gram), sesame bun, bacon, caramelised onion, pickled zucchini, emmenthal, lettuce, tomato, miso mayo and hand cut chips 28

All grilled steak is accompanied with 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.

Inglewood dry aged beef

Victoria's only 28-day dry aged Belgian Blue cross

Black Angus beef from Kiabella Farm, Sutton Grange.

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| Porterhouse, 300 grams | 38 |
| Eye Fillet, 250 grams | 50 |
| Ribeye, 500 grams | 62 |

Cape Grim Beef

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

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| T-bone 500gm #2+ dry-aged 21 days | 50 |
| Scotch fillet 300gm #2+ | 48 |

Sher Wagyu - Ballan, Victoria

450+ day grain-fed F1

Wagyu Rostbiff "Full Blood" 300 grams, marble score #9 44

Rump cap F1 250 grams, marble score #9 50

Full blood wagyu scotch fillet 400 grams #9+ 165

Cohuna Wagyu - Cohuna, Victoria

600 day grain fed Wagyu

Eye Fillet, 220grams #8 62

Porterhouse on the bone, 450 grams #8 70

Woodhouse dry aged 30 days

Scotch Fillet, 260 grams #8 72

Woodhouse dry aged 40 days

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

Compound butter: Herb & smoked paprika or Maître d'Hôtel

Condiments: Chimichurri and a selection of mustards

SIDES

Wood fired **tiger prawns** x 3 GF 12

Iceberg lettuce, radicchio, vine ripe tomatoes, *Shaw River* buffalo mozzarella, radish, cucumber, green goddess dressing V GF 10

Mac and Cheese (contains Jamon) 10

Butter beans, sugar snaps, button squash, B&B zucchini blossom, almonds, *Meredith* goats curd V 12

Wood roasted **Portobello Mushroom**, thyme, black garlic, herbed pangritata V 12

Cauliflower, hazelnuts, pecorino romano, *La Boqueria* chorizo, grapeseed dressing and basil GF 12

Roasted Kent **pumpkin**, pepitas, sesame seeds, currants, parsley, chives and *Shaw River* buffalo curd 12

Hand cut **chips**, rosemary salt, aioli V 10

Battered **onion rings** V 10

three sides for 28

