



The Woodhouse Share Experience

Wild & Tamed sourdough with smoked butter for the table

-Entrée-

Charcuterie to share

Joselito Ibérico jamon, *Mclvor Farm* capocollo, *Sher Wagyu* bresaola, fromage de tête, bloomed mustard, roasted pear compote, duck parfait, *Pedro Ximénez* jelly, cornichons, *Simply Green* tomatoes, pickled zucchini, *Jakonie* quail eggs, burrata and 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

Sides for the table

-Dessert-

The Woodhouse Tasting Plate to share

\$90 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, Sher family beef is Halal certified

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.

The woodhouse restaurant



Function Menu 1

-Entrée-

Charcuterie to share

Joselito Ibérico jamon, *Mclvor Farm* capocollo, *Sher Wagyu* bresaola, fromage de tête, bloomed mustard, roasted pear compote, duck parfait, *Pedro Ximénez* jelly, cornichons, *Simply Green* tomatoes, pickled zucchini, *Jakonie* quail eggs, burrata and fennel lavosh
Gluten free crackers available.

-Mains-

Sher Family wagyu "Full blood" rostbiff #9 280 grams with hasselback potato gf

Cape grim Porterhouse #2+, 300 grams with hasselback potato gf

Woodfired baby chicken with herb butter, *Mclvor Farm* pork belly, shallots, jamon, thyme and sourdough barrel stuffing, wood roasted vegetables, black truffle 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-

Vanilla bean cheesecake, Sable Breton, poached strawberries, crisp blueberries, pistachio dust, strawberry sugar glass and strawberry soup

Caramel parfait, caramel mousse, peanut dacquoise, peanut butter moss, yellow box honeycomb, caramel glass, roasted peanuts and caramel sauce gf

\$ 74 Shared Entrée, Choice of Main & Dessert

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Function Menu 2

-Entrée-

Woodfired WA Octopus and tiger prawn, *La Boqueria* chorizo, piperade sauce, parsley and burnt onion gf

Mclvor Farm Old Breed pork belly, *La Boqueria* chorizo, seared scallop, wild fig, compressed apple with pomegranate and pistachio relish gf

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

-Mains-

Cape grim Scotch fillet #2+ 300 grams with hasselback potato gf

Woodfired baby chicken with herb butter, *Mclvor Farm* pork belly, shallots, jamon, thyme and sourdough barrel stuffing, wood roasted vegetables, black truffle and jus

Flinders Island salt grass lamb rump, lamb neck cigar, warm pea, mint, barrel aged feta and kipfler potato salad, swiss chard, black garlic, chimichurri 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-

Vanilla bean cheesecake, Sable Breton, poached strawberries, crisp blueberries, pistachio dust, strawberry sugar glass and strawberry soup

Caramel parfait, caramel mousse, peanut dacquoise, peanut butter moss, yellow box honeycomb, caramel glass, roasted peanuts and caramel sauce gf

\$80 Choice Entrée, Choice Main, Choice Dessert

Please note menus are subject to change

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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 20 for use of our function space, this is the minimum number of guests you will be charged for on the day. (24 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 1.6 % 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.