



## The Woodhouse Share Experience

*Wild & Tamed* sourdough with cultured butter for the table

### -Canapes-

Wagyu tartare, Tasmanian truffle, beetroot crisp.  
Tuna, avocado, wakame, soy, radish, squid ink crisp

### -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

**\$98 per person 4 courses**

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-

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

*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

Wood-roasted baby chicken with *Mclvor Farm* pork belly, pea, fondant potato, carrot, confit leek, basil beurre blanc 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-

Vanilla bean cheesecake, Sable Brenton, poached strawberries and rhubarb, roasted almond, strawberry glass, Grand Marnier and strawberry soup.

Chocolate fondant, ruby ganache, feuilletine shard, chocolate nib tuille, white chocolate mousse, raspberry jam, chocolate nib and orange milk sorbet

## \$ 76 Shared Entrée, Choice of Main & Dessert

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## Function Menu 2

### -Entrée-

Freshly shucked oysters Cucumber consommé, apple, gin and flying fish roe x3 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

Wood-roasted baby chicken with *Mclvor Farm* pork belly, pea, fondant potato, carrot, confit leek, basil beurre blanc gf

*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 and rhubarb, roasted almond, strawberry glass, Grand Marnier and strawberry soup.

Chocolate fondant, ruby ganache, feuilletine shard, chocolate nib tuille, white chocolate mousse, raspberry jam, chocolate nib and orange milk sorbet

### **\$80 Choice Entrée, Choice Main, Choice Dessert**

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## Drinks Packages

### Package 1:

Wines: Mandurang Valley Brut, Christmont Riesling, Pondalowie Shiraz

Beers: Holgate Lager, Otway Light

Soft drinks & Coffee

2.5 hours \$50 per person

3.5 hours \$70 per person

### Package 2:

Wines: Mandurang Valley Brut, Christmont Riesling, Ian Lemon Chardonnay, La Zona Sangiovese, Pondalowie Shiraz

Beers: Hop Nation Pale Ale, Holgate Lager, Otway Light

Soft drinks & coffee

2.5 hours \$ 75 per person

3.5 hours \$100 per person

### Cocktail Round:

Aperol Spritz

Hugo Spritz

Bellini

Espresso Martini

\$15 per person

\*all drinks are subject to seasonal availability. Custom packages available on request\*

## **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](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 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.