



## The Woodhouse Share Experience

Wild & Tamed sourdough with cultured butter for the table

### -Canapes-

Wagyu tartare, Tasmanian truffle, beetroot crisp

Duck Parfait cigar with Pedro Ximénez jelly

### -Entrée-

Charcuterie to share

Sher Wagyu bresaola, Noix de jambon, mortadella, McIvor Farm salami, fromage de tête, roasted pear compote, duck parfait with Pedro Ximénez jelly, cornichons, Simply Green tomatoes, pickled zucchini, Guindillas, Toolunka mixed olives, burrata and fennel lavosh  
Gluten free crackers available

### -Mains-

Sher Family wagyu rump cap #9, wood grilled, served medium sliced for the table  
Slow cooked Flinders Island salt grass lamb shoulder, served with lamb jus and mint sauce  
A selection of side dishes 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. All Sher Wagyu 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.

**Anyone with food allergies must advise wait staff, preferably at the time of booking.**



## Function Menu 1

### -Entrée-

Charcuterie to share

Sher Wagyu bresaola, Noix de jambon, mortadella, McIvor Farm salami, fromage de tête, roasted pear compote, duck parfait with Pedro Ximénez jelly, cornichons, Simply Green tomatoes, pickled zucchini, Guindillas, Toolunka mixed olives, burrata and fennel lavosh  
Gluten free crackers available

### -Mains-

Cape Grim Porterhouse #2+, 300 grams with hasselback potato GF

Sher Wagyu rostbiff #9 300grams with hasselback potato GF

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

Fish of the Day

### -Sides-

Iceberg lettuce, radicchio, vine ripened tomatoes, radish, cucumber, Shaw River buffalo mozzarella, and green goddess dressing  
Heirloom beans, zucchini, swiss chard, lemon oil, goats' curd, brazil nuts

### -Dessert-

Molten chocolate cake, chocolate mousse, dehydrated mousse, chocolate dirt and mint ice cream GF  
Vanilla bean cheesecake, Sable Breton, poached strawberries, crisp blueberries, pistachio dust, strawberry sugar glass and strawberry soup

\$ 76 Shared Entrée, Choice of Main & Dessert

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## Function Menu 2

### -Entrée-

B&B Basil zucchini blossoms, chickpea tempura, pine nut and farro filling, wood roasted golden beetroot, pickled zucchini ribbons, Meredith goats curd

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

Sher Family wagyu tartare #9, cured golden yolk, horseradish, black onion, wagyu bresaola, wagyu tendon

### -Mains-

Cape Grim Porterhouse #2+, 300 grams with hasselback potato GF

Sher Wagyu rostbiff #9 300grams with hasselback potato GF

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

Fish of the Day

### -Sides-

Iceberg lettuce, radicchio, vine ripened tomatoes, radish, cucumber, Shaw River buffalo mozzarella, and green goddess dressing

Heirloom beans, zucchini, swiss chard, lemon oil, goats' curd, brazil nuts

### -Dessert-

Molten chocolate cake, chocolate mousse, dehydrated mousse, chocolate dirt and mint ice cream GF

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

\$80 Choice Entrée, Choice Main, Choice Dessert

Please note menus are subject to change

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## Drinks Packages

### Package 1

*Wines:* Mandurang Valley Brut, Christmont Riesling, Ponalowie Shiraz

*Beers:* Holgate Lager, Otway Light

Soft drinks, coffee and tea

**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, Ponalowie Shiraz

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

Soft drinks, coffee and tea

**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 are available upon 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.
- 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 of 20 people for use of our function space, this is number of guests you will be charged for on the day. (24pax 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 to: [info@thewoodhouse.com.au](mailto:info@thewoodhouse.com.au)
- Cancellations 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.  
A surcharge of 1.6 % for Amex. One bill will be presented at the end of the function; we do not split bills for function bookings.

The Woodhouse reserves the right to refuse the service of alcohol to those deemed intoxicated, underage or behaving offensively.

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