



The Woodhouse Share Experience

Entrée

Charcuterie to share

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

Mains accompanied with a selection of sides for the table.

Dessert

The Woodhouse Tasting Plate to share

\$88 per person 4 courses

Additional option to match wines \$40 per person

Please note menus are subject to change. Gluten free and vegetarian options available



Function Menu 1

Entrée

Charcuterie to share

Joselito Ibérico jamon, *Sher Family* wagyu bresaola, *Mclvor Farm* capocollo and cacciatori, fromage de tête, duck parfait, cornichons, *Simply Green* tomatoes, *Saluté Oliva* semi dried olives, pickled quail eggs, *Shaw River* buffalo mozzarella, house-made fennel lavosh.
Gluten free crackers available.

Mains

Sher Family wagyu rostbiff #8 300 grams with hasselback potato GF

Kiabella porterhouse dry aged 28 days 300 grams with hasselback potato GF

Coq au vin- wood roasted chicken, *Mclvor Farm* pork belly, shallots, shimeji and king mushroom, jamon, chateau potatoes, broad beans 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

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

\$ 74 Shared Entrée, Choice of Main & Dessert

Please note menus are subject to change

Gluten free and vegetarian options available, *Sher Family* Beef is Halal Certified.

The Woodhouse – Redgum Chargrill



Function Menu 2

Entrée

Sher family wagyu carpaccio dry aged 14 days, black garlic, mayonnaise, crisp onion, black truffle oil, parmesan, cornichons, pickled quail egg and puffed wagyu tendon GF

Hiramasa kingfish sashimi with coconut flesh, salted cucumber, kaffir limes, Thai basil and coconut Nuoc Cham GF

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

Mains

Sher Family wagyu rump cap #9 250 grams with hasselback potato GF

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

Coq au vin- wood roasted chicken, *Mclvor Farm* pork belly, shallots, shimeji and king mushroom, jamon, chateau potatoes, broad beans and Jus 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 Breton, poached strawberries, crisp blueberries, pistachio dust, strawberry sugar glass and strawberry soup

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

\$78 Choice Entrée, Choice Main, Choice Dessert

Please note menus are subject to change.

Gluten free and vegetarian options available, Sher Family Beef is Halal Certified.



Thank you for booking with The Woodhouse Restaurant

Terms and Conditions:

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 24 for use of our function space, this is the minimum number of guests you will be charged for on the day. (25 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 2% 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.