



The Woodhouse Share Experience

Wild & Tamed sourdough with cultured butter for the table

-Canapes-

Wagyu tartare, Tasmanian truffle, beetroot crisp

Tiger prawn cocktail

-Entrée-

Charcuterie plates to share, with:

- Duck parfait, Pedro Ximénez jelly, roasted pear, pistachio,
- Ham hock and parsley terrine, Jakonie organic pickled quail egg, gribiche
- 60g mortadella, burrata, hibiscus flower,
- 60g fennel salami and mallorquina, pickled green tomatoes, fig
- Toasted Brioche and sourdough

-Mains-

Wood-grilled Sher Wagyu rump cap #9, served medium, sliced to share

Slow-cooked Flinders Island saltgrass lamb shoulder,
served with cauliflower puree, lamb jus and mint sauce

A selection of side dishes to share

-Dessert-

The Woodhouse dessert tasting plates 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-

Pacific oysters with cucumber and gin consommé, salmon roe	GF
B&B Basil zucchini blossoms, ricotta, macadamia nuts, mint, Collins honey	GF
Sher Family wagyu carpaccio, black garlic, mayonnaise, crisp onion, black truffle oil, cornichons, Parmigiano Reggiano, pickled quail eggs and kipfler wafers	GF

-Mains-

Cape Grim porterhouse #2+, 300 grams with hasselback potato	GF
Sher Wagyu 'full blood' rostbiff #9 300grams with hasselback potato	GF
Wood-roasted Bare Bird free range chicken with Mclvor Farm pork belly, peas, broad beans, confit leek, fondant potato, carrot and jus	GF
Wood-roasted Cone Bay barramundi, capers, zucchini, beans, salmon roe, crème fraîche, garden herbs	GF

-yakitori grilled sides-

Zucchini, beans, pine nuts, currants, parsley and barrel-aged feta	GF
Baby carrots, carrot puree, red gum honey, hazelnuts	GF

-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	

\$ 78 per person – choice of entrée, main & dessert

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Function Menu 2

-Entrée-

Sher Family wagyu carpaccio, black garlic, mayonnaise, crisp onion, black truffle oil, cornichons, Parmigiano Reggiano, pickled quail eggs and kipfler wafers	GF
Mclvor Farm Old Breed pork belly, La Boqueria chorizo, seared scallop, wild fig, compressed apple with pomegranate and pistachio relish	GF
Tiger prawn cocktail, Pacific oysters with cucumber and gin consommé, salmon roe	GF

-Mains-

Cape Grim Scotch #2+, 300 grams with hasselback potato	GF
Wagyu Rump cap F1 250 grams, #9 with hasselback potato	GF
Wood-roasted Bare Bird free range chicken with Mclvor Farm pork belly, peas, broad beans, confit leek, fondant potato, carrot and jus	GF
Wood-roasted Cone Bay barramundi, capers, zucchini, beans, salmon roe, cream fraiche, garden herbs	GF

-yakitori grilled sides-

Zucchini, beans, pine nuts, currants, parsley and barrel-aged feta	GF
Baby carrots, carrot puree, red gum honey, hazelnuts	GF

-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	

\$88 per person – choice of entrée, main & dessert

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Drink Packages

Package 1

Wines:

- Mandurang Valley Brut Sparkling
- Chrismont Riesling
- Pondalowie 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 Sparkling
- Chrismont Riesling
- Ian Leamon Chardonnay
- La Zona Sangiovese
- Pondalowie 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 all 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
- 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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