

Wild & Tamed sourdough with our cultured butter

2.5 per person

## SNACKS

<b>Wagyu tartare</b> , beetroot crisp.	x2	10	
Wood-roasted <b>Wagyu bone marrow</b> , pickled shallots, finger lime, pangritata, parsley		10	
<b>Duck parfait</b> cigars	x2	10	
Freshly shucked <b>oysters</b> natural with lemon	x2 GF	8	
Freshly shucked <b>oysters</b> with cucumber consommé, apple, gin and salmon roe	x2 GF	9	

## STARTERS

Wood-roasted <b>tiger prawns</b> , bottarga, peach, finger lime, chilli and watercress	GF	16.5	
<b>Sher Family Wagyu tartare</b> #9, cured golden yolk, horseradish, black onion, Wagyu bresaola, Wagyu tendon	GF	16	
<b>McIvor Farm Old Breed pork belly</b> , La Boqueria chorizo, seared scallop, wild fig, compressed apple with pomegranate and pistachio relish	GF	16.5	
<b>B&amp;B Basil zucchini blossoms</b> , chickpea tempura, pine nut and farro filling, wood-roasted golden beetroot, pickled zucchini ribbons, Meredith goats curd	V GF	16	
<b>Charcuterie</b> for two		34	
<i>Sher Wagyu bresaola, Noix de jambon, mortadella, McIvor Farm salami, roasted pear compote, duck parfait, ham hock and parsley terrine, Pedro Ximénez jelly, cornichons, pickled quail eggs, Simply Green tomatoes, pickled zucchini, olives, burrata and fennel lavosh</i>			

## WOOD FIRED PIZZA

Pineapple, guindillas, shaved <b>McIvor Farm ham</b> , burrata, chives		25	
<b>McIvor Farm cacciatori salami</b> , San Marzano tomatoes, Shaw River buffalo mozzarella and Olasagasti anchovy fillets		25	
<b>Tiger prawns</b> , chorizo, bocconcini, San Marzano tomatoes, peach, finger lime and chilli		25	
Wood-roasted <b>beetroot</b> , Kent pumpkin, smoked hazelnuts, cauliflower puree, <i>Meredith</i> goats cheese, mache	V	25	
<b>Sher Wagyu brisket</b> , San Marzano tomatoes, buffalo mozzarella, <i>Simply Green</i> tomatoes, roasted capsicum, chimichurri		25	
<b>Flinders Island saltgrass lamb shoulder</b> , San Marzano tomatoes, smoked labneh, caramelised shallots, barrel aged feta, wild oregano		25	

## THE WOODHOUSE TASTING MENU

<b>Four course experience for two people</b>		180 for two	
Wagyu tartare			
The Woodhouse Charcuterie			
<b>Sher Wagyu Rump Cap</b> #9, roasted bone marrow			
Roasted kipfler potatoes, jamon crisps, caramelised onion, chives, truffle oil, pecorino Romano			
The Woodhouse dessert tasting plate			

  Public Holidays incur a 10% surcharge. American Express transactions incur a 1.6% surcharge.

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.

## EARTH, OCEAN AND FIRE...

Wood-roasted <b>baby chicken</b> with <i>McIvor Farm</i> pork belly, peas, fondant potato, carrot, confit leek, basil beurre blanc	GF	38
Dry aged Wimmera <b>duck breast</b> , confit duck leg, wood-roasted parsnip, textures of pear and fig, <i>Noix de jambon</i> , ice plant, bloomed mustard and jus	GF	40
Wood-roasted Tasmanian <b>salmon</b> , spanner crab and chive potato salad, seared asparagus, beurre blanc foam, salmon caviar	GF	38
<b>Wagyu burger</b> , sesame bun, bacon, caramelised onion, pickled zucchini, cheddar, lettuce, tomato, smoky mayo, and hand cut fat chips		28

All grilled steak is accompanied with hasselback potatoes and a sauce of your choice.

We recommend cooking medium/rare to medium with all dry aged beef. GF All wood fired steaks are gluten free.

<b>Cape Grim Beef - Tasmania</b>	<b>Sher Wagyu - Ballan, Victoria</b>	<b>Everything Wagyu - Cohuna, Victoria</b>
Purely grass-fed 36-month-old British breeds, from north-west Tasmania; Australia's finest grass-fed beef	Sher Family cattle are pasture fed until 18 months of age, then grain-fed for 400+ days to create a delicious and consistent meat for you to enjoy	600 day grain fed Wagyu direct from the farm, just up the road in Cohuna
Porterhouse, 300 grams #2	40	Eye Fillet, 230 grams #9
Scotch fillet 300 grams #2	48	Scotch Fillet, 270 grams #9,
Eye Fillet, 250 grams #2	54	dry aged 28 days
Ribeye, 600 grams #2	68	

## WOODFIRED TO SHARE

<b>Flinders Island saltgrass lamb shoulder</b> , 700 grams, lamb jus and mint sauce, kipfler, peas, mint and barrel aged feta	GF	75	<b>Vintage Galician Beef T-bone</b> #3+ 850 grams	GF	98
60 months, grass fed, dry-aged 14 days, Wagyu fat kipfler potato, saltbush, confit garlic			60 months, grass fed, dry-aged 14 days, Wagyu fat kipfler potato, saltbush, confit garlic		
<b>Everything Wagyu Porterhouse on the bone</b> , 600 grams #9, dry aged 28 days, Wagyu fat kipfler potato, saltbush, confit garlic	GF	98	Wood-roasted Wimmera <b>duck, spatchcock</b> and <b>Rannoch Farm quail</b> , a selection of wood-roasted vegetables and condiments	GF	88
<b>Sher Wagyu rump cap</b> F1 #9, 400 grams, Wagyu fat kipfler potato, saltbush, confit garlic	GF	90			

**Sauces:** *Pondalowie* red wine jus, Wagyu bone marrow jus, *Béarnaise* sauce

**Compound butter:** Herb & smoked paprika or *Maître d'Hôtel*

**Condiments:** Chimichurri and a selection of mustards

## SIDES

two sides for 22 excluding prawns				
Wood-roasted <b>tiger prawns</b> , <i>Maître d'Hôtel</i> butter, x2 GF	14	Heirloom <b>beans</b> , zucchini, swiss chard, lemon oil, goats' curd, brazil nuts	VG	12
parsley, bottarga				
<b>Iceberg lettuce</b> , radicchio, vine ripened tomatoes, radish, cucumber, Shaw River buffalo mozzarella, green goddess dressing	V GF	<b>Roasted cauliflower</b> , La Boqueria chorizo, cauliflower puree, grapeseed dressing, basil, smoked hazelnuts and pecorino Romano	GF	12
<b>Waldorf salad</b> , radicchio, pear, grape, chicken skin, celery leaf, walnut, celery, yoghurt dressing, parmesan	GF	<b>Roasted kipfler potatoes</b> , jamon crisps, caramelised onion, chives, truffle oil, pecorino Romano	GF	12
Wood-roasted heirloom <b>beetroot</b> , avocado, quinoa puffs, hemp seeds, grapefruit	V GF	Wood-roasted Kent <b>pumpkin</b> , pepitas, sesame seeds, currants, pumpkin puree, pomegranate and Shaw River buffalo curd	VG	12
Wood-roasted baby <b>carrots</b> , carrot puree, Richards red gum honey, sesame	V GF	<b>Hand cut chips</b> , rosemary salt, aioli	VG	12

