

STARTERS

<i>Wild & Tamed</i> sourdough , smoked butter	8
<i>Mclvor Farm</i> Old Breed pork belly , <i>La Boqueria</i> chorizo, wild fig, compressed apple, pomegranate and pistachio	GF 16
Sashimi grade tuna , avocado, wakame, pickled baby cucumber, soy, radish and sesame	GF 16
<i>Sher Wagyu</i> #8 tataki , ponzu, bonito flakes, toasted garlic, white miso, crisp onion and tatsoi	GF 16
Beetroot ravioli with ricotta and chive filling, burnt butter, wood-roasted pumpkin puree baby beets, zucchini ribbon, pickled walnuts, mache	V 16
Woodfired <i>Rannoch Farm</i> quail with radicchio, Bois Boudran sauce and chervil	GF 18
Freshly shucked oysters Cucumber consommé, apple, gin, flying fish roe Natural with lemon	half dozen GF 24

CHARCUTERIE for two

<i>Joselito Ibérico</i> jamon, <i>Mclvor Farm</i> capocollo, <i>Sher Wagyu</i> bresaola, fromage de tête, bloomed mustard, roasted pear compote, duck parfait, <i>Pedro Ximénez</i> jelly, cornichons, <i>Simply Green</i> tomatoes, pickled zucchini, <i>Jakonie</i> quail eggs, burrata and fennel lavosh	32
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WOOD FIRED PIZZA

Roasted white and black garlic , <i>Shaw River</i> buffalo mozzarella	18
<i>Mclvor Farm</i> Berkshire double-smoked ham , pineapple, bocconcini, <i>San Marzano</i> tomato	24
Wood-roasted beetroot , Kent pumpkin, smoked hazelnuts, cauliflower puree, <i>Meredith</i> goats cheese, mache	V 24
<i>Mclvor Farm</i> cacciatori salami , <i>San Marzano</i> tomato, <i>Saluté Oliva</i> sundried olives, <i>Shaw River</i> buffalo mozzarella and <i>Olasagasti</i> anchovy fillet	24
Wood roasted chicken , pumpkin, sage, jamon, cauliflower puree, fontina cheese and pinenuts	24
<i>Sher Family</i> wagyu brisket , barbeque sauce, smoked cherry tomatoes, <i>Shaw River</i> buffalo mozzarella, onion crisps	24
Flinders Island saltgrass lamb shoulder , <i>San Marzano</i> tomato, smoked labneh, caramelised shallots, barrel aged feta cheese, wild oregano	24
Queensland tiger prawns and Moreton Bay bugs , <i>San Marzano</i> tomato, bocconcini, roasted bell peppers and coriander pesto	25

\$24 lunch special

Choose any pizza from above with our selected glass of wine or craft beer. *Strictly lunchtime Tuesday-Saturday only.

THE WOODHOUSE TASTING MENU

Four course experience for two	168
Canapes: Lavosh, <i>Sher Wagyu</i> bresaola, <i>Olasagasti</i> anchovy fillet, gazpacho sorbet <i>Sher Wagyu</i> tartare, cured golden yolk, horseradish, beetroot crisp	
The Woodhouse Charcuterie	
<i>Sher Family</i> wagyu Rump Cap #9 Roasted new potatoes in wagyu fat, confit garlic and rosemary, and your choice of a side dish	
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. For extreme allergies please advise our waiting staff.

EARTH, OCEAN AND FIRE...

WOODFIRED MIBRASA CHARCOAL OVEN

We use the heavenly, sweet smelling apple wood sourced from nearby Harcourt in our charcoal oven.

<i>Flinders Island</i> salt grass lamb shoulder 900 gram, roasted new potatoes, confit garlic and rosemary, side of <i>George's</i> zucchini flowers, button squash, burrata, tomato, chives, lamb jus and mint sauce	for two GF 80
Macedon Ranges duck breast , grilled cos leaf, compressed apple, wild fig, turnip, charred carrot, hazelnuts, parsnip with Bigarade sauce	GF 38
Woodfired baby chicken with herb butter, jamon, thyme and sourdough barrel stuffing, <i>Mclvor Farm</i> pork belly, shallots, wood roasted vegetables, pomegranate and jus	38
Fish of the day	See specials board

WOODFIRED GRILL

Redgum is our wood of choice on the grill and there's nothing quite like the flavour of meat cooked over redgum. The natural smoky flavours and aromas created by this unique timber are something truly special.

Wagyu burger (200 gram), sesame bun, bacon, caramelised onion, pickled zucchini, cheddar, lettuce, tomato, smokey mayo, battered onion rings and hand cut chips	30
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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-grilled steaks are gluten free.

Cape Grim Beef

Purely grass-fed 36-month-old British breeds, from north-west Tasmania - Australia's finest grass-fed beef

Porterhouse, 300 grams #2	38
Scotch fillet 300 grams #2	48
T-Bone, 500 grams #2	48
Eye Fillet, 250 grams #4	50
Ribeye, 500 grams #2	62
Porterhouse 300 grams #4 +	56

Sher Wagyu - Ballan, Victoria

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

Wagyu rostbiff Full Blood 300 grams, marble score #9	44
Rump cap F1 250 grams, marble score #9	50

Cohuna Wagyu - Cohuna, Victoria

600 day grain fed Wagyu

Eye Fillet, 220grams #9	65
Scotch Fillet, 260 grams #9	72
Woodhouse dry aged 40 days Porterhouse on the bone, 550 grams #9, dry aged 30 days, served sliced for two	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

Wood fired tiger prawns , maître de butter, parsley, bottaga and grilled lemon	GF 12	three sides for 28
Iceberg lettuce , radicchio, <i>Sedgewick</i> tomatoes, radish, cucumber, <i>Shaw River</i> buffalo mozzarella, green goddess dressing	V GF 10	
Mac and Cheese (contains Jamon)	10	
Wood roasted Portobello mushroom , thyme, black garlic, herbed pangritata	V 12	
<i>George's</i> zucchini flowers , button squash, zucchini, burrata, tomato, chives	V GF 12	
Baby carrot , carrot puree, red gum honey, sesame	V GF 12	
Cauliflower , hazelnuts, pecorino romano, <i>La Boqueria</i> chorizo, grapeseed dressing and basil	GF 12	
Wood-roasted Kent pumpkin , pepitas, sesame seeds, currants, pumpkin puree, pomegranate and <i>Shaw River</i> buffalo curd	V 10	
Hand cut chips , rosemary salt, aioli	V 10	
Battered onion rings	V 10	

