

STARTERS

<i>Wild & Tamed</i> sourdough with smoked butter	8
<i>Mclvor Farm</i> Old Breed pork belly , <i>La Boqueria</i> chorizo, seared scallop, wild fig, compressed apple with pomegranate and pistachio relish	GF 16
<i>Cohuna</i> wagyu rump cap #8 (dry aged 14 days) tataki , ponzu, bonito flakes, toasted garlic, white miso, crisp onion and shiso.	GF 16
Beetroot ravioli with ricotta and chive filling, burnt butter, pumpkin puree roasted baby beets, zucchini ribbons and pickled walnuts	V 16
Woodfired WA octopus and tiger prawn , <i>La Boqueria</i> chorizo, piperade sauce, parsley and burnt onion	GF 16
Freshly shucked oysters	
• Cucumber consommé, apple, gin and flying fish roe	half dozen GF 24
• Natural with lemon	

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> Old Breed double-smoked ham , pineapple, bocconcini and <i>San Marzano</i> tomatoes	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> tomatoes, <i>Saluté Oliva</i> sundried olives, <i>Shaw River</i> buffalo mozzarella and <i>Olasagasti</i> anchovy fillets	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> tomatoes, smoked labneh, caramelised shallots, barrel aged feta, wild oregano	24
Queensland tiger prawns and Moreton Bay bugs , <i>San Marzano</i> tomatoes, bocconcini, roasted capsicum 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, horseradish, beetroot crisp	
The Woodhouse Charcuterie	
<i>Sher Family</i> wagyu Rump Cap #9	
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 extreme allergies must advise wait 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.

Wood-roasted baby chicken with herb butter, <i>Mclvor Farm</i> pork belly, shallots, jamon, thyme and sourdough barrel stuffing, wood-roasted vegetables, black truffle and jus	39
Dry aged Macedon Ranges duck breast , pithivier of wild mushroom and duck, wood-roasted parsnip and carrots, baby king brown mushrooms, bloomed mustard and jus	39

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.

<i>Flinders Island</i> salt grass lamb rump , lamb neck cigar, warm pea, mint, barrel aged feta, and kipfler potato salad, swiss chard, black garlic, chimichurri and jus	GF 39
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<i>Cape Grim</i> Porterhouse #4+ , baby king brown mushrooms, black garlic, woodgrilled leek, whipped potato, truffle and bone marrow jus	GF 56
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Wagyu burger (200 gram), sesame bun, bacon, caramelised onion, pickled zucchini, cheddar, lettuce, tomato, smoky 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 - Tasmania

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, 550 grams #2	62

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	44
300 grams, marble score #9	
Rump cap F1 250 grams,	50
marble score #9	

Everything Wagyu - Cohuna, Victoria

600 day grain fed Wagyu

Eye Fillet, 220grams #9	68
Scotch Fillet, 260 grams #9	72
Woodhouse dry aged 40 days	
Porterhouse on the bone,	90
550 grams #9,	
dry aged 30 days,	
served sliced for two	

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-roasted tiger prawns , Maître d'Hôtel butter, x3 GF	12	three sides for	28
parsley, bottarga and grilled lemon			
Iceberg lettuce , radicchio, vine ripened tomatoes, V GF	10		
radish, cucumber, <i>Shaw River</i> buffalo mozzarella, green goddess dressing			
Mac and Cheese (contains Jamon)	10		
Wood-roasted Portobello mushroom , thyme, V	12		
black garlic, herbed pangritata			
Wood-roasted baby carrot , carrot puree, V GF	12		
<i>Richards</i> red gum honey, sesame			
Heirloom beans , zucchini, swiss chard, V GF	12		
lemon oil, goats' curd, brazil nuts			
Roasted cauliflower , <i>La Boqueria</i> chorizo, GF	12		
cauliflower puree, grapeseed dressing, basil, smoked hazelnuts and pecorino Romano			
Wood-roasted Kent pumpkin , pepitas, V GF	12		
sesame seeds, currants, pumpkin puree, pomegranate and <i>Shaw River</i> buffalo curd			
Roasted kipfler potatoes , jamon crisps,	12		
caramelised onion, chives, truffle oil, pecorino Romano			
Hand cut chips , rosemary salt, aioli	12		
Battered onion rings V	10		

