

Wild & Tamed **sourdough** with our cultured butter

2.5 per person

SNACKS

Wagyu tartare , Tasmanian truffle, beetroot crisp.	x2	10
Wood fired Port Lincoln sardines , sourdough, black garlic, gremolata	x2	10
Duck parfait cigars	x 2	10
Freshly shucked oysters natural with lemon	x2	GF 8
Freshly shucked oysters with cucumber consommé, apple, gin and salmon roe	x2	GF 9
<i>Toolunka Creek</i> marinated mixed olives		8

STARTERS

Hiramasa kingfish sashimi , coconut flesh, salted cucumber, finger lime, Thai basil and coconut nuoc cham		16
<i>Sher Family</i> wagyu tartare #9, cured golden yolk, horseradish, black onion, wagyu bresaola, wagyu tendon	GF	16
<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>B&B Basil</i> zucchini blossoms , chickpea tempura, pine nut and farro filling, wood-roasted golden beetroot, pickled zucchini ribbons, <i>Meredith</i> goats curd	V GF	16
Charcuterie for two <i>Sher Wagyu</i> bresaola, <i>Noix de jambon</i> , mortadella, <i>Mclvor Farm</i> salami, fromage de tête, roasted pear compote, duck parfait, <i>Pedro Ximénez</i> jelly, cornichons, pickled quail eggs, <i>Simply Green</i> tomatoes, pickled zucchini, olives, burrata and fennel lavosh		34

WOOD FIRED PIZZA

Wood-roasted beetroot , Kent pumpkin, smoked hazelnuts, cauliflower puree, <i>Meredith</i> goats cheese, mache	V	25
<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		25
Flinders Island saltgrass lamb shoulder , <i>San Marzano</i> tomatoes, smoked labneh, caramelised shallots, barrel aged feta, wild oregano		25
Queensland tiger prawns and Moreton Bay bugs , <i>San Marzano</i> tomatoes, bocconcini, roasted capsicum and coriander pesto		26

THE WOODHOUSE TASTING MENU

Four course experience for two people Wagyu tartare, Tasmanian truffle 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	180 for two
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  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 baby chicken with <i>Mclvor Farm</i> pork belly, peas, fondant potato, carrot, confit leek, basil beurre blanc	GF	38
Dry aged Wimmera duck breast , confit duck leg, wood roasted parsnip, textures of pear and fig, <i>Noix de jambon</i> , ice plant, bloomed mustard and jus	GF	40
Fish of the day		See specials board
Wagyu burger , sesame bun, bacon, caramelised onion, pickled zucchini, cheddar, lettuce, tomato, smoky mayo, and hand cut fat chips		28
Hand cut pappardelle , peas, snow peas, asparagus, lemon oil, basil pesto and <i>Meredith</i> goats fetta	V	30

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	Sher Wagyu - Ballan, Victoria	Everything Wagyu - Cohuna, Victoria
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	Wagyu rostbiff Full Blood 46	Eye Fillet, 230 grams #9 72
Scotch fillet 300 grams #2 48	300 grams, marble score #9	Scotch Fillet, 270 grams #9, 78
Eye Fillet, 250 grams #2 54	Rump cap F1 250 grams, marble score #9 52	dry aged 28 days
Ribeye, 550 grams #2 68		

WOODFIRED TO SHARE

Flinders Island saltgrass lamb shoulder , 600 grams, lamb jus and mint sauce, kipfler, pea, mint and barrel aged feta	GF 75	<i>Sher Wagyu</i> rump cap F1 #9, 400 grams, wagyu fat Kiplfer potato and confit garlic	GF 92
<i>Everything Wagyu</i> Porterhouse on the bone , 600 grams #9, dry aged 28 days	GF 110	<i>Sher Wagyu</i> 'Full Blood' Scotch Fillet #9, 400 grams, wagyu fat Kiplfer potato and confit garlic	GF 170
Vintage <i>Cape Grim</i> T-bone # 3 + 850 grams wagyu fat Kiplfer potato and confit garlic	GF 88		

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, parsley, bottarga and grilled lemon	x3	GF 14	two sides for 22 excluding prawns
Iceberg lettuce , radicchio, vine ripened tomatoes, radish, cucumber, <i>Shaw River</i> buffalo mozzarella, green goddess dressing	V GF	12	
Waldorf salad , raddichio, pear, grape chicken skin, celery leaf, walnut, celery, yoghurt dressing, parmesan		12	
Wood-roasted baby carrots , carrot puree, <i>Richards</i> red gum honey, sesame	V GF	12	
Heirloom beans , zucchini, swiss chard, lemon oil, goats' curd, brazil nuts	V GF	12	
Roasted cauliflower , <i>La Boqueria</i> chorizo, cauliflower puree, grapeseed dressing, basil, smoked hazelnuts and pecorino Romano	GF	12	
Wood-roasted Kent pumpkin , pepitas, sesame seeds, currants, pumpkin puree, parsley and chive, <i>Shaw River</i> buffalo curd	V GF	12	
Roasted kipfler potatoes , jamon crisps, caramelised onion, chives, truffle oil, pecorino Romano		12	
Hand cut chips , rosemary salt, aioli	GF	12	