

THE WOOD

RESTAURANT

NIBBLES

Appellation oyster with sherry and eschalot vinaigrette 4

Salt cod fritters with tarragon mayo /df/ 3

APERITIFS

Negroni
Gordons gin, Campari, Martini Rosso 18

Please ask for our full cocktail list

EXTRAVAGANCE

Tin of fresh farmed French caviar, brioche, crème fraiche 10g 70 / 30g 180

ENTREES

Applewood smoked ocean trout, crème fraiche, linguini and dill 29

Queensland prawns, kataifi, preserved lime curd, sumac and pomegranate 28

Grass fed beef tartare, smoked egg, caponata, aioli, croutons 28

Burrata, fritto misto zucchini flowers, raisins, mint and local honey 27

Whisky cured salmon, crudo of razorback prawns, horseradish yoghurt and pickled shimeji mushrooms /gf/ 28

MAINS

Organic polenta, woodfire mushrooms, truffle pecorino and hazelnut crème fraiche /gf vg/ 38

Market fish, Stormy Bay clams, N'duja, caper and anchovy butter, Serrano jamon /gf/ 40

Market fish, soy broth, ginger, shitake and garlic /df/ 39

Eight-hour slow braised Great Southern lamb shoulder, roast kumara, pickled shallots, grains /df/ 39

250g Wagyu 6+ sirloin, smoked bone marrow, hand cut chips, roast tomato, café de Paris, jus 45

Duck confit, celeriac remoulade, parsnip chips, quince /gf/ 39

SALADS

Our house cured gravlax, local roast beetroot, radish, horseradish yoghurt and toasted fennel seed vinaigrette /gf/ 31

Roast pumpkin, pancetta, watercress, curd and pepitas /gf/ 31

Chargrilled pear, Roquefort, radicchio and walnut verjus dressing /vg gf/ 31

SIDES

Grilled broccolini, Comte, almonds /vg gf/ 9

Crispy potatoes, hazelnut praline /v gf df/ 9

Steamed jasmine rice, chilli, shallots /v gf df/ 9

Pommes frites, aioli /vg gf/ 9

Fried Brussels sprouts and Savoy cabbage, smoked bacon and walnuts 9

Roast parsnips, Jerusalem artichokes and chestnuts with black truffle butter /vg gf/ 9

PLEASE ADVISE IF YOU HAVE ANY FOOD ALLERGIES

gf - gluten free / df - dairy free / v - vegan / vg - vegetarian

PUBLIC HOLIDAY SURCHARGE 10%

THE WOOD

RESTAURANT

BANQUET MENU – minimum four people / 85 per person

NIBBLES

Local sourdough, olives and oil

Salt cod fritters with tarragon mayo /df/

ENTREES

Burrata, fritto misto zucchini flowers, raisins, mint and local honey

Whisky cured salmon, crudo of razorback prawns, horseradish yoghurt and pickled shimeji mushrooms /gf/

Grass fed beef tartare, smoked egg, caponata, aioli, croutons

MAINS

Market Fish, Stormy Bay clams, N'duja, caper and anchovy butter, Serrano jamon, sourdough

Eight-hour slow braised Milly Hill lamb shoulder, roast kumara, pickled shallots, grains /df/

DESSERT (choice of)

Whisky marmalade steamed pudding with parkin ice cream

Chocolate tart with cherries, crème fraiche, honeycomb

Chargrilled pineapple, coconut sorbet, Aleppo pepper /df gf vg/

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OPEN FOR LUNCH 7 DAYS FROM 11:30AM / DINNER FRIDAY & SATURDAY FROM 6PM / 02 4993 1193
