

# THE WOOD

## KITCHEN

All dishes are 'share friendly'

### ENTRÉE

#### Sydney Rock Oysters 6 each

Natural or with seasonal dressings GF/DF

Match with Semillon,

Hunter Valley NSW g12/b48/m80

#### Citrus cured kingfish 25

with house pickled cucumber, shaved fennel, citrus segments, house made labna, flame grilled sourdough pangrattato and herb infused Brokenwood olive oil

Match with Stanleigh Park Semillon,

Hunter Valley NSW g21.50/b86

#### Peking duck salad 32

wood fired with pear, watercress, bean sprouts, roasted cashews and an Asian sesame dressing GF/DF

Match with Pinot Gris,

Beechworth VIC g13/b50

#### Smoked Bocconcini salad 25

cheese smoked with red barrel French oak chips served with fresh grown tomatoes, basil, eschalots, and a white balsamic dressing

Match with Chardonnay,

VIC & NSW g13/b50

#### Char grilled calamari 25

with chorizo, chickpeas, tomato, herb dressing and saffron aioli GF/DF

Match with Tempranillo,

Beechworth VIC g14/b56

### SIDES

GF/DF

#### Crispy oven potatoes 15

wood fired with roasted garlic and rosemary salt

#### Char grilled vegetables 18

a selection of the seasons best

#### Salad 15

wood fired roasted pears, walnuts, and rocket

#### Crunchy chips 10

with rosemary salt and garlic aioli

### MAIN

#### Atlantic salmon pasta 35

tagliatelle with cherry tomatoes, capers, spanish onion, green olives, rocket, lemon and pecorino

Match with Rosato,

g13/b50

Beechworth VIC

#### Braised mussels

with bouillabaisse sauce, saffron 35

rouille and toasted sourdough DF

Match with Sangiovese,

g14/b56

Beechworth VIC

#### Wood fired duck breast 39

on a bed of shiitake and duck dumplings with Asian greens finished with a Peking duck broth DF

Match with Pinot Noir,

g14/b56

TAS

#### Lamb shoulder 37

oven braised with wood fired crisp potatoes, capsicum, whole garlic GF/DF

Match with Shiraz,

g16/b70

Hunter Valley NSW

### DESSERT

#### Crème caramel 18

flavoured with cardamom and orange with praline and crisp wafer

#### Passionfruit ice-cream 18

meringue sandwich, orange curd, sugar soaked mandarins and coconut shards GF/DF

#### Strawberry parfait 18

frozen with red wine-soaked berries and raspberry crumbs GF/DF

#### Spiced pineapple 18

roasted with apple and pear sorbet and toasted coconut shards GF/V

#### Tasting plate to share 25

see over page

# CRU

## BAR + PANTRY

### WOOD FIRED PIZZA

#### Margarita

Rosso base, basil, cherry tomatoes & mozzarella 27

*Match with Rosato, Beechworth VIC* g13/b50

#### Pulled pork

with roast apple, garlic and herb sour cream, pickled onion and fior di latte 32

*Match with Chardonnay, VIC & NSW* g13/b50

#### Prosciutto

with garlic and herb sour cream, sliced potato, Chilli and fior di latte 32

*Match with Sangiovese, Beechworth VIC* g14/b56

#### Salami

with cherry tomatoes, olives, rosso base, mozzarella 32

*Match with Shiraz, Hunter Valley NSW* g16/b70

#### Gluten free base

5

#### Vegan cheese

3

### SANDWICHES

#### Caprese

Bocconcini, tomato with avocado and basil pesto toasted 16

#### Specials

with seasonal produce, ask our staff for details 18

#### Gluten free bread

5

### GRAZING BOARDS

#### Hogs Head charcuterie

99

selection of meats and cheeses: Comté, Brillat Savarin, Fourme d'Ambert, Binnorie marinated fetta, Jamon Serrano, fennel and garlic salami, sopressa, petit Spanish salami roja, chicken terrine, olives, cornichons, kikkones, shiraz grape chutney, lavosh and sourdough baguette

*Match with Chardonnay, VIC & NSW* g13/b50

*Or*

*Match with Shiraz, Hunter Valley NSW* g16/b70

#### Barrique cheese

35

Comté, Brillat Savarin, shiraz grape chutney, sourdough baguette and lavosh

*Match with Chardonnay, VIC & NSW* g13/b50

*Or*

*Match with Pinot Noir, TAS* g14/b56

#### Dessert Tasting Plate

25

pressed apple terrine with an apple cider caramel, vanilla cream patisserie tarts with a sweet nut crumb top and a rhubarb and strawberry compote Brokenwood shiraz poached pears with toasted granola and sweet spiced mascarpone and sesame brittle

*Match any dessert with Sticky Wicket Semillon Sauvignon Blanc* b55  
*or NV Tawny* b55