

THE WOOD

KITCHEN

ENTRÉE

Sydney Rock Oysters 6 ea
natural or with seasonal GF/DF
dressings

*Match with Semillon, g12/b48/m80
Hunter Valley NSW*

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 g18/b86
Vineyard Semillon,
Hunter Valley NSW*

Peking duck salad 32
wood fired with pear, GF/DF
watercress, bean sprouts,
roasted cashews and an Asian
sesame dressing

*Match with Pinot Gris, g13/b50
Beechworth VIC*

Smoked Bocconcini salad 25
cheese smoked with red barrel
French oak chips served with
fresh grown tomatoes, basil,
eschalots & white balsamic
dressing

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

Char grilled calamari 25
with chorizo, chickpeas, GF/DF
tomato, herb dressing and
saffron aioli

*Match with Tempranillo, g14/b56
Beechworth VIC*

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 & 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 35
with bouillabaisse sauce, DF
saffron rouille and toasted
sourdough

*Match with Sangiovese, g14/b56
Beechworth VIC*

**Lemon myrtle spiced
crocodile** 42

pan seared with a roast tomato,
garlic and coriander salsa and
Semillon dressing

*Match with Sunshine g18/b86
Vineyard Semillon,
Hunter Valley, NSW*

Beef fillet 40
chargrilled on a salad of GF/DF
asparagus, edamame and
peas with salsa verde

*Match with Wildwood g24/b120
Road Cabernet Sauvignon,
Margaret River, WA*

DESSERT

Crème caramel 18
flavoured with cardamom and
orange with praline and crisp
wafer

Passionfruit ice-cream 18
meringue sandwich, orange GF/DF
curd, sugar soaked mandarins
and coconut shards

Strawberry parfait 18
frozen with red wine-soaked GF/DF
berries and raspberry crumbs

Spiced pineapple 18
roasted with apple and pear GF/V
sorbet and toasted coconut
shards

Tasting plate to share 25
see over page

CRU

BAR + PANTRY

WOOD FIRED PIZZA

Margarita 27

Rosso base, basil, cherry tomatoes & mozzarella

Match with Rosato, Beechworth VIC g13/b50

Pulled pork 32

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

Match with Chardonnay, VIC & NSW g13/b50

Prosciutto 32

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

Match with Sangiovese, Beechworth VIC g14/b56

Salami 32

with cherry tomatoes, olives, rosso base, mozzarella

Match with Shiraz, Hunter Valley NSW g16/b70

Gluten free base 5

Vegan cheese 3

SANDWICHES

Caprese 16

Bocconcini, tomato with avocado and basil pesto toasted

Specials 18

with seasonal produce, ask our staff for details

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 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 b55

or NV Tawny b55

Members may apply their discount for up to two people.
10% surcharge will apply on Sundays and Public Holidays.

We are a cashless venue.