

THE WOOD

RESTAURANT

FEED ME

120 per person

Get ready to share, savour, and indulge. Let our chefs take the reins with a curated selection of delicious dishes from our a-la-carte menu. All you need to do is sit back, relax, and enjoy every bite! **Must be ordered by the whole table*

Enhance your 'Feed Me' experience by adding a Brokenwood wine pairing

Varietal pairing.....	55 per person
Premium pairing.....	100 per person

SMALL PLATES

FROM THE SEA

Oysters gf/df	4.5 each
A choice of natural, or finger lime mignonette dressing.....	
Ceviche of kingfish gf	27
Pinot Gris poached green apples, mint.....	
Applewood smoked salmon rillettes gfo	26
Cucumbers, croûte.....	
Brandade of blue-eye cod gfo	24
À la Grecia dressing.....	
Hand picked North QLD Spanner Crab gf	27
White Sturgeon caviar, puffed rice.....	

CHARCUTERIE

Olives from down the road	3.5
Ciabatta	10 half loaf <i>or</i> 16 full loaf
Cultured butter.....	
'MR Charcuterie' classic pork rillettes df/gfo	25
A selection of condiments.....	
House terrine df/gfo	26
Pickles, croûte.....	
Salumi Petit Rojo, Saucisson	df/gfo 26
Pickles, croûte.....	
Classic steak tartare df/gfo	30 entrée <i>or</i> 48 main
Hand-cut Manning Valley 3+ Angus tenderloin, egg yolk, croûte.....	
Burrata v/gf	26
Fennel jam, vincotto.....	

FROM THE GARDEN

Fresh black figs v/gf	16
Local fetta, dill, almonds, cold pressed olive oil, fermented chilli.....	
'Mother Fungus' King Brown mushroom v/gf/df	24
Vadouvan, black garlic aioli.....	
Hand rolled potato gnocchi	23
Rosemary and Brokenwood Chardonnay crème sauce.....	

WOOD FIRED

Leeks gf	22
Hazelnut vinaigrette.....	
Paroo Kangaroo gf/dfo	25
Our ricotta, new season blueberry, wattleseed.....	
Daintree barramundi gf/dfo	25
Marinated butternut pumpkin, shiso.....	
Australian half shell scallop gf	9 each
Café de Paris.....	

v = vegetarian | gf = gluten free | gfo = gluten free optional | df = dairy free | dfo = dairy free optional

Cashless venue | A public holiday and Sunday service surcharge of 15% applies

Wine Club members may apply their discount for up to two people | Ask your waiter for matched Brokenwood wine selections

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LARGE PLATES

FROM THE WOOD FIRED GRILL

Market fish ^{gf}	MP
<i>Ask your waiter for the fish of the day</i>	
Darling Downs grain-fed Wagyu Sirloin ^{gf/df}	90
<i>MBS 5+ 600g</i>	
Slow cooked Upper Hunter Lamb Shoulder ^{gf/df}	65
<i>Petit fennel and mint salad</i>	

SIDE PLATES

<i>For these dishes please choose size</i>	
Oakleaf lettuce ^{v/gf/df}	9 small <i>or</i> 16 large
<i>Honey and Dijon vinaigrette</i>	
Steamed broccoli ^{v/gf/df}	
<i>Cold pressed olive oil from down the road, sea salt</i>	
Kipfler potatoes ^{v/gf/df}	
<i>Rosemary salt</i>	

FROMAGE

<i>80g serve with Brokenwood red wine grape chutney, croûte, and table grapes</i>	
French Comté 18 month aged	13
<i>The texture is relatively hard and flexible, and the taste is mild, nutty, but slightly sweet. Made from unpasteurised milk</i>	
Crèmeux d'Argental	15
<i>A soft, white mold cheese from France, particularly known for its creamy, buttery texture and slight mushroom-like flavour. It's made from ultrafiltrated cow's milk, which contributes to its silky texture, distinguishing it from French Brie</i>	
Shadows of Blue double cream 3 month aged	10
<i>Made with double the cream of traditional blue cheese, and the culture used is a delicate strain producing mellow buttery flavours</i>	

DESSERTS

Yoghurt panna cotta ^{v/gf}	18
<i>Fresh black figs, roasted white chocolate, coconut</i>	
Chocolate marquise ^{gf}	19
<i>Hazelnut</i>	

DIGESTIF

Orancello	11
Limoncello	11
Irish Coffee	16
Baileys Liqueur Coffee	16
Kahlúa Liqueur Coffee	16
Mozart Chocolate Liqueur Coffee	16
2018 Brokenwood Sticky Wicket Semillon ^{75mL}	14
<i>A Botrytis Semillon with intense citrus peel aromas combining honey and caramelised sugar notes. The palate is luscious crème brûlée, glacé fruit and sweetness.</i>	

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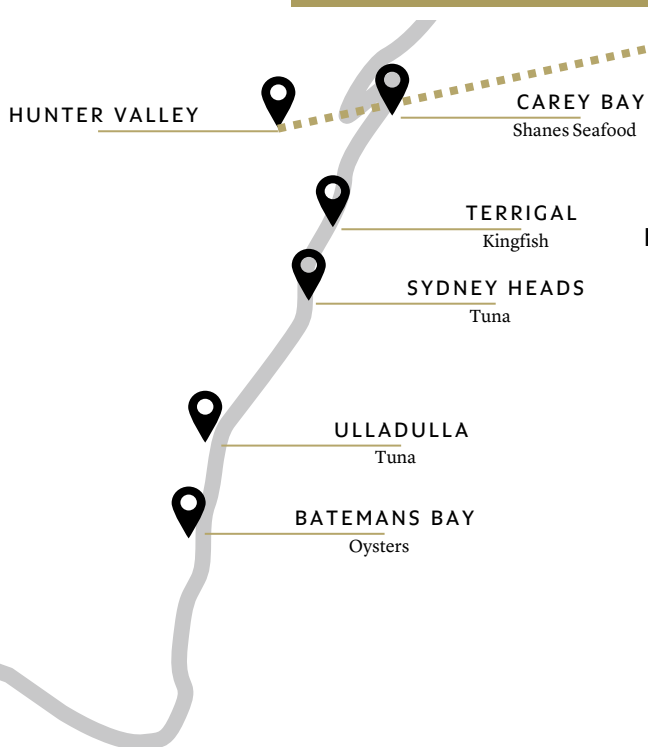
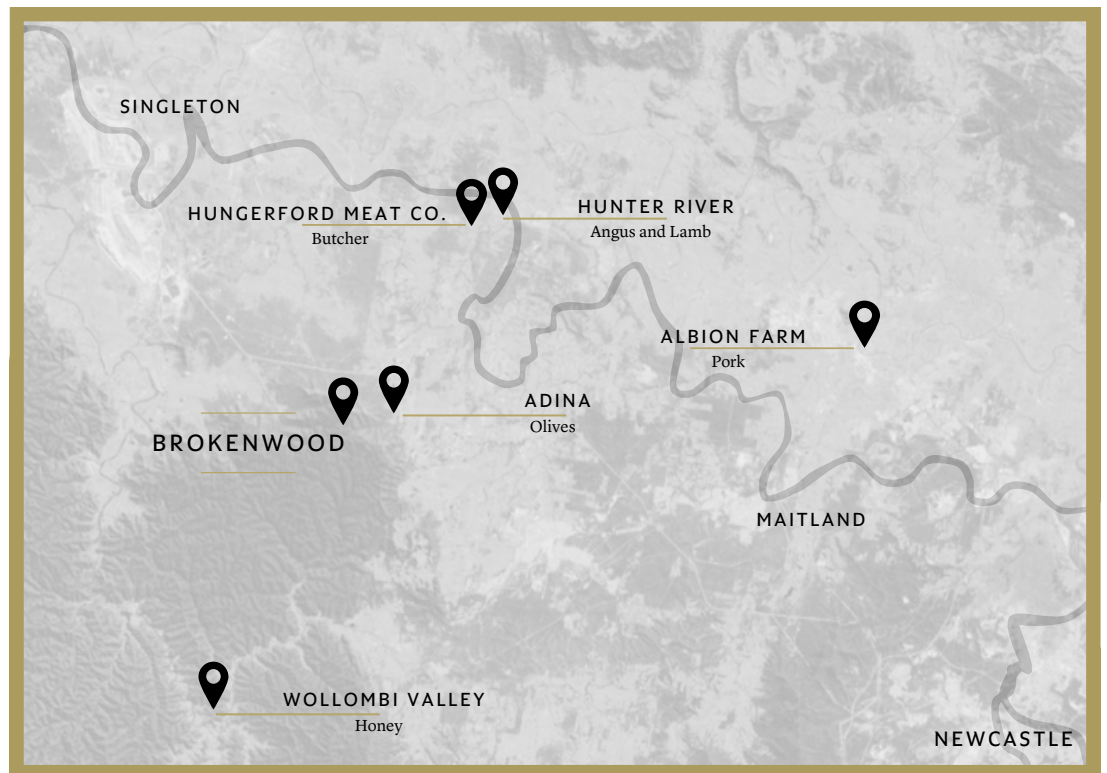
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LOCAL HEROES



HUNGERFORD MEAT CO

Hungerford Meat Co has a storied history rooted in the agriculture of the Hunter Valley. Upon acquiring the historic building and butchery, they seized the chance to restore it to its former glory.

By collaborating with local producers and farmers and utilising the entire animal in their offerings—from fresh cuts to charcuterie and smoked meats—they foster stronger connections between our kitchen and the best producers of the region.

SHANE'S SEAFOOD

Starting as a small family business by Shane Snedden alongside the Hunter's very own, Robbie Molines. Shanes Seafood was then purchased three years ago by a Sydney-based seafood trader, Nicholas Seafood.

Shanes Seafood aims to deliver the finest and freshest quality of seafood to restaurants, with majority of the seafood sourced within Australian waters. Shop front located in Carey Bay, NSW out past Toronto.