

THE WOOD

RESTAURANT

BREAD

SAMPLE MENU

HUNTER VALLEY CIABATTA

2 / per piece

RAW BAR SMALL PLATES

COFFIN BAY PACIFIC OYSTER *finger lime dressing*

4.5 / each

CHILLED SPRING PEAS *broad beans, local goats cheese, tarragon*

25

FRESH YELLOW PEACHES *oxheart tomatoes, pepper berry, local fetta*

25

STEAK TARTARE *ciabatta*

sm 30 / lg 48

MARKET FISH CRUDO *fresh yuzu, green apple, cultured crème*

30

WOOD FIRED SMALL PLATES

LIGHTLY WOOD FIRED WHITE ASPARAGUS *chicken fat hollandaise*

27

HAND ROLLED POTATO GNOCCHI *Chardonnay cream, rosemary*

27

SCALLOP *cafe de Paris*

8 / each

NORTH QUEENSLAND PRAWN *prawn head sauce*

24

NELSON BAY MAHI MAHI *river mint, sauce vierge*

27

REDGATE FARM DUCK SKEWER *sherry caramel*

32

WOOD FIRED LARGE PLATES

MANNING VALLEY ANGUS GRASS FED 30 DAY DRY AGED RIB EYE 600G

95

DARLING DOWNS WAGYU SIRLOIN MB+5 600G

110

BLACK OPAL WAGYU RUMP CAP MB+6-7 300G

120

RANGERS VALLEY PURE BLACK ANGUS T-BONE MB+3 GRAIN FED 250 DAYS 1KG

160

SIDES

OAKLEAF SALAD *vinaigrette*

12

KIPFLERS *sea salt, rosemary*

12

MOTHER FUNGUS KING BROWN MUSHROOMS *vadouvan, black garlic*

12

DESSERT

MILLE-FEUILLE *fresh raspberries, new season mango, strawberry gum*

30 / serves two

VANILLA CRÈME *Daintree Forest chocolate crèmeux, fresh cherries, wattleseed*

24 / serves two

FROMAGE

8og serve with Brokenwood red wine grape chutney, croûte, table grapes

TARAGO SHADOWS OF BLUE *triple cream blue, Gippsland Australia*

15

COMTE AGED 18 MONTHS *France*

19

D'ARGENTAL *triple cream brie, France*

21

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