

THE WOOD

RESTAURANT

AUTUMN 2024

FEED ME MENU

95 per person

A chef's selection of The Wood's favourite dishes

*Matched wines are additional

RAW BAR

Olives from down the road	3.5 ea
Match with Rosato, NSW & VIC	V/GF/DF
Sydney Rock oysters	3.5 ea
A choice of natural or soy & ginger dressing	GF/DF
Match with Semillon, Hunter Valley NSW	
Wood fired ciabatta	Half loaf 10 Full loaf 16
Olive oil, aged balsamic vinegar	
Raw Ulladulla Tuna	26
Avocado, fermented chilli, lime	GF/DF
Match with Tallawanta Vineyard Semillon, Hunter Valley NSW	
Market Fish Crudo	MP
Finger Lime, Avruga Dressing	GF/DF
Classic steak tartare	Entrée 30 Main 47
Hand cut Manning Valley 3+ Angus, egg yolk, croûte	DFO/GFO
Match with Pinot Noir, Beechworth VIC	
Salmon gravlax	25
Crème fraîche, dill, capers	GF
Match with Maxwell Vineyard Semillon, Hunter Valley NSW	
'MR Charcuterie' Salumi	26
Pickles, bread	DF/GFO
House Terrine	26
Pickles, croûte	DF/GFO
Applewood smoked salmon rillettes	26
Pickles, croûte	GFO
Match with Rosato, NSW & VIC	
Charcuterie	55
'MR Charcuterie' cured meats, house terrine, pork rillettes pickles, bread	GFO/DF
Match with Sangiovese, Beechworth VIC	

SIDES

House Salad	Small 8 Large 14
Market fresh seasonal leaf, cucumber, garden herbs, dill vinaigrette	V/VE/GF/DF
Kipfler potatoes	Small 9 Large 14
Roasted in duck fat, rosemary and salt	V/VE/GF/DF
Wood fired beetroots	Small 9 Large 14
Olive oil, vincotto	V/GF/DFO

SMALL PLATES

Wood fired Australian half shell Scallops	12
Café de Paris	GF
Match with Chardonnay, Beechworth & Yarra Valley VIC	
Wood fired mushroom	23
Vadouvan, black garlic aioli	V/GF/DF
Match with Sangiovese, Beechworth VIC	
Hand rolled potato gnocchi	23
Rosemary & Brokenwood Chardonnay crème sauce	
Match with Lillydale Vineyard Chardonnay, Yarra Valley VIC	
Fried sprouts	26
Chilli salt, Binnorie Feta from Lovedale, garden mint	GFO/DFO
Baked figs	26
Shadows of blue, Wollombi honey, our Guanciale	GFO
Grilled Wollombi leeks	26
Flaked North Queensland Spanner Crab, fine herbs, hazelnut vinaigrette	GF
Match with Rosato, NSW & VIC	

LARGE PLATES

Redgate Farm duck	50
Shiitake mushroom, wood fired dates, wattle seed	GF
Match with Pinot Noir, Beechworth VIC	
Market fish	MP
Ratatouille of Autumn vegetables, fine herbs	GF/DF
Match with Semillon, Hunter Valley NSW	
Butchers cut of beef	96
Cooked over the wood fired grill	GF/DFO
Match with Shiraz, Hunter Valley NSW	
Upper Hunter lamb shoulder	60
Slow cooked for 12 hours in Brokenwood red wine	GF/DF
Match with Rayner Vineyard Shiraz, McLaren Vale SA	

DESSERT

Basque style cheesecake	18
Match with Sticky Wicket Semillon, Hunter Valley NSW	GF
Dark chocolate Fondant	18
Chantilly	GF
Barrique cheese board	40
A selection of cheeses, house made chutney, croûte, ciabatta	GFO
Match with Chardonnay, Beechworth & Yarra Valley VIC	