

# THE WOOD

## RESTAURANT

### FEED ME MENU

95 per person

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

*\*Matched wines are additional*

#### RAW BAR

Smoky Bay Pacific oysters	3.5
A choice of natural or seasonal dressing	GF/DF
<i>Match with Semillon, Hunter Valley NSW</i>	
Wood fired ciabatta	Half loaf 8
Olive oil, aged balsamic vinegar	Full loaf 14
Burrata	24
Oxheart tomatoes, fresh herbs, Vincotto	GFO/V
<i>Match with Rosato, NSW &amp; VIC</i>	
Raw fish	MP
House dressing	GF/DF
Classic steak tartare	25
Raw Angus fillet +2 Southern NSW, egg yolk, pickles, house Tabasco	DFO
<i>Match with Pinot Noir, Beechworth VIC</i>	
Salmon gravlax	24
Capers, dill, cultured crème	GF
<i>Match with Maxwell Vineyard Semillon, Hunter Valley NSW</i>	
'MR Charcuterie' Salumi	24
Pickles, bread	GFO/DF
<i>Match with Sangiovese, Beechworth VIC</i>	

#### SMALL PLATES

Wood fired Australian half shell Scallop	7
<i>Match with Maragle Vineyard Chardonnay, NSW</i>	GF
Redgate Farm duck	26
Wood fired leeks, star anise, Brodo	GF/DFO
<i>Match with Pinot Noir, Beechworth VIC</i>	
Wood fired mushroom	21
Vadouvan, black garlic aioli	V/GF/DF
<i>Match with Rosato, NSW &amp; VIC</i>	
House terrine	23
Pickles, bread	GFO
Hand rolled potato gnocchi	25
Brokenwood Chardonnay sauce, Grana Padano	
<i>Match with Maxwell Chardonnay, Hunter Valley NSW</i>	
Applewood smoked salmon rillettes	22
Cucumber, avruga, dill, lavosh	GFO
<i>Match with Lillydale Chardonnay, Yarra Valley VIC</i>	

#### LARGE PLATES

Wood fired Redgate Farm quail	41
Shiitake mushroom, hazelnut vinaigrette	GF/DFO
<i>Match with Pinot Noir, Beechworth VIC</i>	
Market fish	MP
Sauce vierge	GF/DF
<i>Match with Semillon, Hunter Valley NSW</i>	
Butchers cut of beef	MP
Cooked over the wood fired grill	GF/DFO
<i>Match with Shiraz, Hunter Valley NSW</i>	
Upper Hunter lamb shoulder	48
Slow cooked for 12 hours in Brokenwood red wine	GF/DF
<i>Match with Rayner Shiraz, McLaren Vale SA</i>	

#### SIDES

House Salad	12
Oak leaf, tomatoes, garden herbs, dill vinaigrette	VE/GF/DF
Roasted local potatoes	14
Rosemary salt	VE/GF/DF
Wood fired butternut pumpkin	14
Blue cheese, Wollombi honey	V/GF/DFO

#### DESSERT

Vanilla yogurt panna cotta	18
Roasted white chocolate, new season mango and raspberries	GF
Cherry Sundae	18
Daintree chocolate, chantilly	GF
Barrique cheese board	40
A selection of cheeses, house made chutney, lavosh, ciabatta	GFO
<i>Match with Sticky Wicket Semillon or Late Picked Semillon, Hunter Valley</i>	