

THE WOOD

RESTAURANT

FEED ME MENU

95 per person

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

RAW BAR

Smoky Bay Pacific oysters	3.5 ea
A choice of natural or seasonal dressing	GF / DF
<i>Match with Semillon, Hunter Valley NSW</i>	
Wood fired ciabatta	Half Loaf 10
Olive oil, aged balsamic vinegar	Full Loaf 16
Burrata	26
Oxheart tomatoes, fresh herbs, Vincotto	GFO / V
<i>Match with Rosato, NSW & VIC</i>	
Raw fish	MP
House dressing	GF / DF
Classic steak tartare	30
Raw Angus fillet +2 Southern NSW, egg yolk, pickles, house Tabasco	DFA
<i>Match with Pinot Noir, Beechworth VIC</i>	
Salmon gravlax	25
Capers, dill, cultured crème	GF
<i>Match with Maxwell Vineyard Semillon, Hunter Valley NSW</i>	
'MR Charcuterie' Salumi	26
Pickles, bread	GFO / DF
<i>Match with Sangiovese, Beechworth VIC</i>	

SMALL PLATES

Wood fired Australian half shell Scallop	12
<i>Match with Lillydale Vineyard Chardonnay, Yarra Valley VIC</i>	
Redgate Farm duck	26
Wood fired leeks, star anise, black berry	
<i>Match with Pinot Noir, Beechworth VIC</i>	
Wood fired mushroom	23
Vadouvan, black garlic aioli	V / GF / DF
<i>Match with Rosato, NSW & VIC</i>	
House terrine	26
Pickles, bread	GFO
Hand rolled potato gnocchi	23
Brokenwood Chardonnay sauce, Grana Padano	
<i>Match with Maxwell Chardonnay, Hunter Valley NSW</i>	
Applewood smoked salmon rillettes	26
Cucumber, avruga, dill, lavosh	GFO
<i>Match with Lillydale Vineyard Chardonnay, Yarra Valley VIC</i>	

LARGE PLATES

Wood fired Redgate Farm quail	47
Garden peas, pancetta, rosemary	
<i>Match with Pinot Noir, Beechworth VIC</i>	
Market fish	MP
Sauce vierge	
<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	60
Slow cooked for 12 hours in Brokenwood red wine	GF / DF
<i>Match with Rayner Vineyard Shiraz, McLaren Vale SA</i>	

SIDES

House Salad	12
Oak leaf, tomatoes, garden herbs, dill vinaigrette	V / VE / GF / DF
Roasted local potatoes	14
Rosemary salt	V / 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, raspberries	
Cherry Sundae	18
Daintree chocolate, Chantilly	
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 NSW</i>	

Members may apply their discount for up to two people | 10% surcharge applies on all Public Holidays | Cashless Venue | 2 course minimum on Friday & Saturday nights

**Suggested matched wines are at an additional cost*

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MARKET DISHES

RAW FISH

North Queensland Bonito with fermented chilli, avocado and soy

\$25

SALUMI

Culatello and Petit Rojo

\$26

MARKET FISH

New Zealand Trumpeter (200g)

\$44

BUTCHERS CUT OF BEEF

Westholme Wagyu MB8 (500g)

\$96