

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 A choice of natural or seasonal dressing <i>Match with Semillon, Hunter Valley NSW</i>	MP ea GF/DF
Wood fired ciabatta Olive oil, balsamic vinegar	<i>Half loaf</i> 6 <i>Full loaf</i> 12
Burrata Oxheart tomatoes, fresh herbs <i>Match with Rosato, NSW & VIC</i>	24 GFO/V
Raw fish House dressing	MP GF/DF
Classic steak tartare Raw Angus fillet +2 Southern NSW, egg yolk, pickles, house sauce <i>Match with Pinot Noir, Beechworth VIC</i>	25 DFA
Salmon gravlax Capers, dill, cultured crème <i>Match with Maxwell Vineyard Semillon, Hunter Valley NSW</i>	24 GF
'MR Charcuterie' Salumi Pickles, bread <i>Match with Sangiovese, Beechworth VIC</i>	24 GFO/DF

SMALL PLATES

BBQ'd Redgate Farm quail Vincotto <i>Match with Lakeside Pinot Noir, Central Otago NZ</i>	25 GF/DF
Wood fired mushroom Vadouvan, black garlic aioli <i>Match with Rosato, NSW & VIC</i>	21 V/GF/DF
House terrine Pickles, bread	23 GFO
Hand rolled potato gnocchi Brokenwood Chardonnay, Grana Padano <i>Match with Maxwell Chardonnay, Hunter Valley NSW</i>	25
Applewood smoked salmon rillettes Cucumber, avruga, dill <i>Match with Lillydale Chardonnay, Yarra Valley VIC</i>	22 GFO

LARGE PLATES

Redgate Farm duck Wood fired leeks, star anise, Brodo <i>Match with Pinot Noir, Beechworth VIC</i>	54 GF/DFO
Hawkesbury chicken breast Mushroom and thyme sauce <i>Match with Indigo Chardonnay, Beechworth VIC</i>	49 GF/DFO
Market fish Parsley and caper vinaigrette <i>Match with Semillon, Hunter Valley NSW</i>	MP GF/DF
Butchers cut of beef Cooked over the wood fired grill <i>Match with Shiraz, Hunter Valley NSW</i>	MP GF/DFO
Upper Hunter lamb shoulder Slow cooked for 12 hours in Brokenwood red wine <i>Match with Rayner Shiraz, McLaren Vale SA</i>	50 GF/DF

SIDES

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

DESSERT

Vanilla yogurt panna cotta Roasted white chocolate, raspberries	18
Tarte du jour	18
Barrique cheese board A selection of cheeses, house made chutney, lavosh, ciabatta <i>Match with Sticky Wicket Semillon or Late Picked Semillon, Hunter Valley</i>	40 GFO

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MARKET DISHES

RAW FISH

Sydney Heads Yellow Fin Tuna
with fermented chilli, avocado and soy

\$25

SALUMI

Cured Rump Cap and Casalingo

\$25

MARKET FISH

New Zealand line caught Bass Groper 220g

\$42

BUTCHERS CUT OF BEEF

Little Joe sirloin NSW grain fed 500g on the bone 70

\$72

BROKENWOOD

HUNTER VALLEY