

THE WOOD

RESTAURANT

SAMPLE MENU

BREAD

HUNTER VALLEY CIABATTA

2 / per piece

RAW BAR SMALL PLATES

COFFIN BAY PACIFIC OYSTERS *finger lime dressing*

4.5 / each

STEAK TARTARE *wood fired flat bread*

sm 30 / lg 48

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

30

WOOD FIRED SMALL PLATES

SCALLOP *cafe de Paris*

8 / each

HAND ROLLED POTATO GNOCCHI *Chardonnay cream, rosemary*

27

NORTH QUEENSLAND PRAWN *prawn head sauce*

24

WOOD FIRED LEEKS *hazelnut vinaigrette*

22

REDGATE FARM DUCK SKEWER *sherry caramel*

32

WOOD FIRED LARGE PLATES

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

95

RANGERS VALLEY BLACK MARKET SIRLOIN 600G

110

2GR FULL BLOOD WAGYU RUMP CAP 300G

125

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

160

SIDES

OAKLEAF SALAD *vinaigrette*

12

WOOD FIRED JAP PUMPKIN *shadows of blue, sunflower seeds*

12

KIPFLERS *sea salt, rosemary*

12

MOTHER FUNGUS KING BROWN MUSHROOMS *vadouvan, black garlic*

12

DESSERT

RHUBARB *coconut, roasted white chocolate*

22

MILLE-FEUILLE *wood fired blueberries, wattle seed, Chantilly*

30 / serves two

FROMAGE

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

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

15

COMTE AGED 18 MONTHS *France*

19

D'ARGENTAL *triple cream brie, France*

21