

# THE WOOD

## RESTAURANT

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### NIBBLES

Appellation oyster with sherry and eschalot vinaigrette 4

Salt cod fritters with tarragon mayo 3

### APERITIFS

Pimm's No. 1 Cup with lemonade and ginger ale 10

Tanqueray gin and tonic 10

Please ask for our cocktail list

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### EXTRAVAGANCE

Tin of fresh farmed French caviar, brioche, crème fraiche 10g 70 / 30g 180

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### ENTREES

Fraser Island spanner crab, linguini, chilli, garlic, chervil /df/ 29

Queensland prawns, kataifi, preserved lime curd, sumac and pomegranate 28

Grass fed beef tartare, smoked egg, caponata, aioli, croutons 28

Burrata, local peach, tomatoes with basil, fennel and verjuice vinaigrette /gf/ 27

Whisky cured salmon, crudo of razorback prawns, horseradish yoghurt and pickled shimeji mushrooms /gf/ 28

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### MAINS

Organic polenta, woodfire mushrooms, truffle pecorino and hazelnut crème fraiche /gf vg/ 38

Market fish, Stormy Bay clams, N'duja, caper and anchovy butter, Serrano jamon /gf/ 40

Market fish, soy broth, ginger, shitake and garlic /df/ 39

Eight-hour slow braised Great Southern lamb shoulder, roast kumara, pickled shallots, grains /df/ 39

250g Wagyu 6+ sirloin, smoked bone marrow, hand cut chips, roast tomato, café de Paris, jus /gf/ 45

Duck confit, remoulade, parsnip chips, quince /gf/ 39

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### SALADS

Our house cured gravlax, local roast beetroot, radish, horseradish yoghurt and toasted fennel seed vinaigrette /gf/ 31

Roast pumpkin, pancetta, watercress, curd and pepitas /v/gf/ 31

Chargrilled pear, Roquefort, radicchio and walnut verjus dressing /v/gf/ 31

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### SIDES

Grilled broccolini, Comte, almonds /vg gf/ 9

Crispy potatoes, hazelnut praline /v gf df/ 9

Steamed jasmine rice, chilli, shallots /v gf df/ 9

Pommes frites, aioli /vg gf/ 9

Grain and seed salad, almonds, pumpkin seeds, puffed barley, chilli /df v/ 11

Local tomatoes, feta, olives /vg gf/ 9

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PLEASE ADVISE IF YOU HAVE ANY FOOD ALLERGIES

gf - gluten free / df - dairy free / v - vegan / vg - vegetarian

PUBLIC HOLIDAY SURCHARGE 10%

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# THE WOOD

## RESTAURANT

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**BANQUET MENU** – minimum four people / 85 per person

### NIBBLES

Local sourdough, olives and oil

Salt cod fritters with tarragon mayo /df/

### ENTREES

Burrata, local peach, tomatoes with basil, fennel and verjuice vinaigrette /gf/

Whisky cured salmon, crudo of razorback prawns, horseradish yoghurt and pickled shimeji mushrooms /gf/

Grass fed beef tartare, smoked egg, caponata, aioli, croutons

### MAINS

Market Fish, Stormy Bay clams, N'duja, caper and anchovy butter, Serrano jamon, sourdough

Eight-hour slow braised Milly Hill lamb shoulder, roast kumara, pickled shallots, grains /df/

### DESSERT (choice of)

Vanilla crème brûlée, muscatels, hazelnut praline /gf/

Chocolate tart with cherries, crème fraîche, honeycomb

Chargrilled pineapple, coconut sorbet, Aleppo pepper /df gf vg/

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OPEN FOR LUNCH 7 DAYS FROM 11:30AM / DINNER FRIDAY & SATURDAY FROM 6PM / 02 4993 1193

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