

# THE WOOD

## RESTAURANT

---

### NIBBLES

Appellation oyster with sherry and eschalot vinaigrette 4

Salt cod fritters with tarragon mayo 3

### APERITIFS

Negroni

Gordons gin, Campari, Martini Rosso 18

Tanqueray gin and tonic 10

Please ask for our cocktail list

---

### EXTRAVAGANCE

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

---

### ENTREES

Redgate Farm chargrilled quail, Comte tart, burnt onion and pear 29

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

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

Burrata, fritto misto zucchini flowers, raisins, mint and local honey 27

Whisky cured salmon, crudo of razorback prawns, horseradish yoghurt and pickled shimeii mushrooms /df/ 28

---

### 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 /df/ 29

---

### 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 /vggf/ 31

Chargrilled pear, Roquefort, radicchio and walnut verjus dressing /vggf/ 31

---

### SIDES

Grilled broccolini, Comte, almonds /vg gf/ 9

Crispy potatoes, hazelnut praline /vg gf df/ 9

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

Pommes frites, aioli /vg gf/ 9

Fried Brussels sprouts and Savoy cabbage, smoked bacon and walnuts 9

Roast parsnips, Jerusalem artichokes and chestnuts with black truffle butter /vg gf/ 9

---

PLEASE ADVISE IF YOU HAVE ANY FOOD ALLERGIES

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

PUBLIC HOLIDAY SURCHARGE 10%

---

# THE WOOD

## RESTAURANT

---

BANQUET MENU – minimum two people / 95 per person / menu to be taken by whole table

---

### NIBBLES

Local sourdough, olives and oil

Salt cod fritters with tarragon mayo /df/

### ENTREES (to share)

Burrata, fritto misto zucchini flowers, raisins, mint and local honey

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

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

### FISH

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

### LAMB

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

Crispy potatoes with hazelnut praline

Grilled broccolini, Comte and almonds

### DESSERT (choice of)

Whisky marmalade steamed pudding with parkin ice cream

Chocolate tart with cherries, crème fraiche, honeycomb

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

or

Petit fours

---

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

PLEASE ADVISE IF YOU HAVE ANY FOOD ALLERGIES  
PUBLIC HOLIDAY SURCHARGE 10%

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

---