

THE WOOD

RESTAURANT

NIBBLES

Local sourdough, olives and oil	3
Appellation oyster with sherry and eschalot vinaigrette	4
Salt cod fritters with tarragon mayo /df/	3

TO SHARE – two people

Plateau de fruits de mer: King prawns, Sydney rock oysters, crabs, bugs, market sashimi, sesame seaweed, mayo, chips /gf/	170
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EXTRAVAGANCE

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

Fraser Island spanner crab, linguini, chilli, garlic, chervil /df/	27
XO Queensland prawns, shallots, cashew /df/	28
Grass fed beef tartare, smoked egg, caponata, aioli, croutons	28
Burrata, local peach, tomatoes with basil, fennel and verjuice vinaigrette /gf df/	26
Crudo of razorback prawns, kingfish and tuna, Pukara extra virgin olive oil, capers /gf df/	28

MAINS

Truffle pecorino, organic polenta, woodfire mushrooms, hazelnut crème fraiche /gf v/	36
Market fish, Stormy Bay clams, N'duja, caper and anchovy butter, Serrano jamon, sourdough /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 /gf df/	39
Prime chargrilled 250g scotch steak, hand cut chips, roast tomato, café de Paris and jus /gf/	42
Duck confit, remoulade, parsnip chips, quince /gf/	39

SALADS

Local figs, serrano jamon, hazelnuts, watercress, potato, radish /gf/	30
Roquefort, frisée, crisp pancetta, pickled cucumber, asparagus /gf/	31
Smoked duck, witlof, candied walnut, blood orange vinaigrette /gf df/	31

SIDES

Grilled asparagus, comte, almonds /v gf/	9
Crispy potatoes, hazelnut praline /v gf df/	9
Steamed Jasmine rice, chilli, shallots /v gf df/	9
Pommes frites, aioli /v gf/	9
Grain and seed salad, almonds, pumpkin seeds, puffed barley, chilli /df/	11
Local tomatoes, feta, olives /v gf/	9

PLEASE ADVISE IF YOU HAVE ANY FOOD ALLERGIES

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

THE WOOD

RESTAURANT

BANQUET MENU – minimum four people /price per person

85

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 df/

Crudo of razorback prawns, kingfish and tuna, Pukara extra virgin olive oil, capers /gf df/

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 /gf df/

DESSERT

Wood fired pineapple, Aleppo pepper, coconut sorbet /df/

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