

# THE WOOD

## RESTAURANT

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### NIBBLES

Appellation oyster with sherry and eschalot vinaigrette	4
Salt cod fritters with tarragon mayo	3

### APERITIFS

Aperol Spritz	16
Flor de Sevilla G&T: Tanqueray Flor de Sevilla Gin made with bitter sweet Seville oranges, Fever Tree tonic	16

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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/	29
XO Queensland prawns, shallots, cashew /gf, df/	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

Truffle pecorino, organic polenta, woodfire mushrooms, 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
200g Wagyu 4+ sirloin, hand cut chips, roast tomato, café de Paris and jus /gf/	42
Duck confit, remoulade, parsnip chips, quince /gf/	39

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### 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

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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

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## RESTAURANT

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**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/

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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