THE WOOD

RESTAURANT

SAMPLE MENU

FRESHLY SHAVED MOUNT MAJURA ROAD CANBERRA TRUFFLE *Add to any dish* 20

BREAD

HUNTER VALLEY CIABATTA *Pepe Saya cultured butter* 4 / per piece

RAW BAR

APPELLATION OYSTER *mignonette, fresh lemon (A)* 6 / each
SMOKED PUMPKIN *blue cheese cream, honey, chilli, pistachio* 28
TUNA CARPACCIO *citrus, eschalot, soy, mint (A)* 32
WILD VENISON TARTARE *confit duck fat onions, blackberry, tarragon, croutes* 36
BURRATA *fennel jam, bronze fennel, marigold* 26

SMALL PLATES

HAND ROLLED POTATO GNOCCHI *4 cheese cream, pangrattato* 29
WESTERN AUSTRALIA HALF-SHELL SCALLOP *nduja butter (A)* 8 / each
MORETON BAY BUG *ras el hanout, herbs, crispy chickpeas, lemon (A)* 64
ROASTED BONE MARROW *parsley salad, ciabatta* 28
MANDALONG VALLEY QUAIL *parsnip puree, fire roasted tomato* 32

LARGE PLATES

PUKARA ESTATE LAMB MERGUEZ 600G *red peppers, caramelised onion* 65
DARLING DOWNS WAGYU MB+5 SIRLOIN 600G *green peppercorn mustard* 112
MARKET WHOLE FISH *oyster cream, smoked salmon pearls (A)* 80
30 DAY DRY AGE TXULETA JERSEY COW 600G RIBEYE *chimichurri* 98
HERITAGE BREED CHICKEN MARYLANDS *forest mushrooms, confit eschalot, fresh truffle* 75

SIDES

FRIED BRUSSEL SPROUTS *parmesan, eschalot, parsley, truffle oil* 14
MIXED LEAVES *house vinaigrette* 12
MASH POTATO *Pukara Estate extra virgin olive oil, pepper* 14

AFTER THOUGHT

ORANGE & ALMOND CAKE *chocolate curd, mascarpone, saffron syrup* 24
WHITE CHOCOLATE CUSTARD *spiced apple, puff pastry* 24
3 CHEESEBOARD *International/Australian cheese, Clayfields honeycomb, quince paste, muscatels, croute* 44

Cashless venue | A public holiday and Sunday service surcharge of 15% applies | Seafood Origin = *(A)* Australian, *(I)* Imported, *(M)* Mixed
Wine Club members may apply their discount for up to two people | Ask your waiter for matched Brokenwood wine selections