

THE WOOD

RESTAURANT

AUTUMN 2024

FEED ME MENU

95 per person

A chef's selection of The Wood's favourite dishes

**Matched wines are additional*

RAW BAR

Olives from down the road **3.5**
Match with Rosato, NSW & VIC V/GF/DF

Sydney Rock oysters **3.5 ea**
A choice of natural or soy & ginger dressing GF/DF
Match with Semillon, Hunter Valley NSW

Wood fired ciabatta *Half loaf 10 Full loaf 16*
Olive oil, aged balsamic vinegar

Raw Ulladulla Tuna **26**
Avocado, fermented chilli, lime GF/DF
Match with Tallawanta Vineyard Semillon, Hunter Valley NSW

Market Fish Crudo **MP**
Finger Lime, Avruga Dressing GF/DF

Classic steak tartare *Entrée 30 Main 47*
Hand cut Manning Valley 3+ Angus, egg yolk, croûte DFO/GFO
Match with Pinot Noir, Beechworth VIC

Salmon gravlax **25**
Crème fraîche, dill, capers GF
Match with Maxwell Vineyard Semillon, Hunter Valley NSW

'MR Charcuterie' Salumi **26**
Pickles, bread DF/GFO

House Terrine **26**
Pickles, croûte DF/GFO

Applewood smoked salmon rillettes **26**
Pickles, croûte GFO
Match with Rosato, NSW & VIC

Charcuterie **55**
'MR Charcuterie' cured meats, house terrine, pork rillettes, pickles, bread GF/DF
Match with Sangiovese, Beechworth VIC

SIDES

House Salad *Small 8 Large 14*
Market fresh seasonal leaf, cucumber, garden herbs, dill vinaigrette V/VE/GF/DF

Kipfler potatoes *Small 9 Large 14*
Roasted in duck fat, rosemary and salt V/VE/GF/DF

Wood fired beetroots *Small 9 Large 14*
Olive oil, vincotto V/GF/DFO

SMALL PLATES

Wood fired Australian half shell Scallop **9 ea**
Café de Paris GF

Match with Chardonnay, Beechworth & Yarra Valley VIC

Wood fired mushroom **23**
Vadouvan, black garlic aioli V/GF/DF

Match with Sangiovese, Beechworth VIC

Hand rolled potato gnocchi **23**
Rosemary & Brokenwood Chardonnay crème sauce

Match with Lillydale Vineyard Chardonnay, Yarra Valley VIC

Pork Rillettes **25**
Dijon, pickles, croûte GFO / DF

Burrata **26**
Oxheart tomatoes, fresh herbs, Vincotto GFO/V

Match with Rosato, NSW & VIC

Fried sprouts **26**
Chilli salt, Binnorie Feta from Lovedale, garden mint GFO/DFO

Baked figs **26**
Shadows of blue, Wollombi honey, our Guanciale GFO

Grilled Wollombi leeks **26**
Flaked North Queensland Spanner Crab, fine herbs, hazelnut vinaigrette GF

Match with Rosato, NSW & VIC

LARGE PLATES

Redgate Farm duck **50**
Shiitake mushroom, wood fired dates, wattle seed GF

Match with Pinot Noir, Beechworth VIC

Market fish **MP**
Ratatouille of Autumn vegetables, fine herbs GF/DF

Match with Semillon, Hunter Valley NSW

Butchers cut of beef **96**
Cooked over the wood fired grill GFO/DFO

Match with Shiraz, Hunter Valley NSW

Upper Hunter lamb shoulder **60**
Slow cooked for 12 hours in Brokenwood red wine GF/DF

Match with Rayner Vineyard Shiraz, McLaren Vale SA

DESSERT

Basque style cheesecake **18**
Match with Sticky Wicket Semillon, Hunter Valley NSW GF

Dark chocolate Fondant **18**
Chantilly GF

Barrique cheese board **40**
A selection of cheeses, house made chutney, croûte, ciabatta GFO

Match with Chardonnay, Beechworth & Yarra Valley VIC

Members may apply their discount for up to two people | 10% surcharge applies on all Public Holidays | Cashless Venue | 2 course minimum on Friday & Saturday nights

**Suggested matched wines are an additional cost*

THE WOOD

RESTAURANT

LOCAL HEROES



HUNTER VALLEY

TERRIGAL
Kingfish

SYDNEY HEADS
Tuna

ULLADULLA
Tuna

BATEMANS BAY
Oysters

HUNGERFORD MEAT CO

Hungerford Meat Co has a storied history rooted in the agriculture of the Hunter Valley. Upon acquiring the historic building and butchery, they seized the chance to restore it to its former glory.

By collaborating with local producers and farmers and utilising the entire animal in their offerings—from fresh cuts to charcuterie and smoked meats—they foster stronger connections between our kitchen and the best producers of the region.

NEWCASTLE GREENS

Since 2012, Newcastle Greens has supplied restaurants, cafes, and private chefs with rare varieties sourced globally for unique textures, flavours, and visual appeal. Their produce is exclusively soil-grown, eschewing hydroponics or NFT systems. Utilising hot houses and mixed permanent raised beds, their farm employs seasonal cropping and perennial plants. Collaborating closely with our chef, they grow leaves, flowers, and vegetables tailored to our preferences, fostering satisfaction, connection, and expertise from seed to plate.