

RESTAURANT

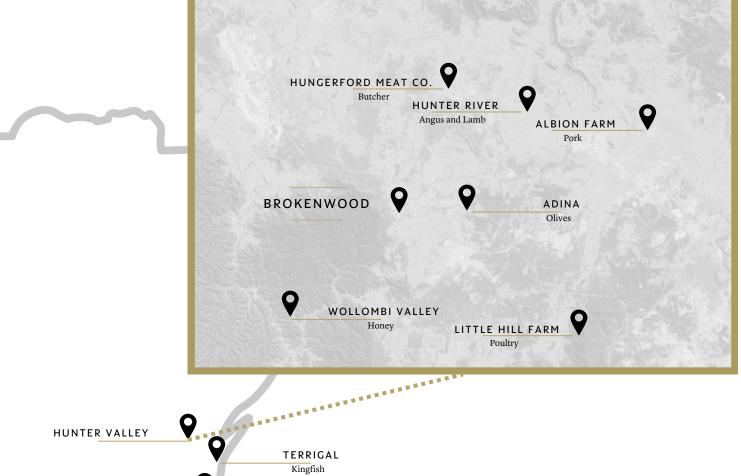
AUTUMN 2024

FEED ME MENU 95 per person	SMALL PLATES	
A chef's selection of The Wood's favourite dishes *Matched wines are additional	Wood fired Australian half shell Scallop Café de Paris 9 ea	
	Match with Chardonnay, Beechworth & Yarra Valley VIC	
RAW BAR	Wood fired mushroom 23	
Olives from down the road 3.5	Vadouvan, black garlic aioli V/GF/DF Match with Sangiovese, Beechworth VIC	
Match with Rosato, NSW & VIC V/GF/DF	Hand rolled potato gnocchi 23	
Sydney Rock oysters A choice of natural or soy & ginger dressing GF/DF	Rosemary & Brokenwood Chardonnay crème sauce Match with Lillydale Vineyard Chardonnay, Yarra Valley VIC	
Match with Semillon, Hunter Valley NSW	Pork Rillettes 25	
Wood fired ciabatta Halfloaf 10 Full loaf 16	Dijon, pickles, croûte GFO / DF	
Olive oil, aged balsamic vinegar	Burrata 26	
Raw Ulladulla Tuna 26	Oxheart tomatoes, fresh herbs, Vincotto Match with Rosato, NSW & VIC	
Avocado, fermented chilli, lime GF/DF	Fried sprouts 26	
Match with Tallawanta Vineyard Semillon, Hunter Valley NSW	Chilli salt, Binnorie Feta from Lovedale, garden mint GFO/DFO	
Market Fish Crudo MP	Baked figs 26	
Finger Lime, Avruga Dressing GF/DF	Shadows of blue, Wollombi honey, our Guanciale GFO	
Classic steak tartare Entrée 30 Main 47	Grilled Wollombi leeks 26	
Hand cut Manning Valley 3+ Angus, egg yolk, croûte Match with Pinot Noir, Beechworth VIC	Flaked North Queensland Spanner Crab, fine herbs, hazelnut vinaigrette	
Salmon gravlax 25 Crème fraîche, dill, capers GF Match with Maxwell Vineyard Semillon, Hunter Valley NSW	Match with Rosato, NSW & VIC LARGE PLATES	
'MR Charcuterie' Salumi 26	Redgate Farm duck 50	
Pickles, bread DF/GFO	Shiitake mushroom, wood fired dates, wattle seed	
House Terrine 26	Match with Pinot Noir, Beechworth VIC	
Pickles, croûte DF/GFO	Market fish MP	
Applewood smoked salmon rillettes 26	Ratatouille of Autumn vegetables, fine herbs Match with Semillon, Hunter Valley NSW	
Pickles, croûte GFO Match with Rosato, NSW & VIC	Butchers cut of beef 96	
Charcuterie 55	Cooked over the wood fired grill Match with Shiraz, Hunter Valley NSW	
'MR Charcuterie' cured meats, house terrine, GFO/DF	Upper Hunter lamb shoulder 60	
pork rillettes, pickles, bread Match with Sangiovese, Beechworth VIC	Slow cooked for 12 hours in Brokenwood red wine Match with Rayner Vineyard Shiraz, McLaren Vale SA	
SIDES	DESSERT	
House Salad Small 8 Large 14	Basque style cheesecake 18	
Market fresh seasonal leaf, cucumber, V/VE/GF/DF garden herbs, dill vinaigrette	Match with Sticky Wicket Semillon, Hunter Valley NSW GF	
	Dark chocolate Fondant 18	
Kipfler potatoes Small 9 Large 14 Roasted in duck fat, rosemary and salt V/VE/GF/DF	Chantilly	
Wasad Coad bases at	Barrique cheese board 40	
Wood fired beetroots Olive oil, vincotto Small 9 Large 14 V/GF/DFO	A selection of cheeses, house made chutney, croûte, ciabatta Match with Chardonnay, Beechworth & Yarra Valley VIC	

THE WOOD

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LOCAL HEROES



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 varietals 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.