



WOOLSHED

A LA CARTE MENU

To Share

Oysters, chardonnay shallot vinaigrette [min. order of 3]	\$4
Southern fried chicken ribs, chipotle bbq sauce [gf]	\$16
Crisp fried pork belly, soy, sweet chilli, coriander	\$16
Mushroom, leek, haloumi croquettes [v]	\$15
House-made dips, olives with grilled bread [v, gfo]	\$15
Shearers' board: a selection of cured & smoked meats with pickles, olives, aged cheddar & organic sourdough [gfo]	\$27

Entree

Buffalo milk ricotta, tomato, basil, black olive, garlic sourdough crumble [v]	\$16
Seared sea scallops, five spice cauliflower relish, tomato pickle, saffron yoghurt [gf]	\$20
Eggplant, pumpkin and feta brik, pomegranate, watercress [v]	\$14
24 month aged prosciutto, radicchio, rocket, grissini [gfo]	\$22
Cantabrian anchovies, stracciatella, red peppers, oregano, parmesan, grilled bread [gfo]	\$16
Chilli salted squid, parsley, salsa romesco [gf]	\$16

Mains

Soy chilli caramel ocean trout, smoked eggplant, coriander, finger lime, egg	\$36
Salt and pepper crispy duck, Sichuan pickled cucumber, hoisin sauce	\$39
Caramelised onion and goats cheese ravioli, radicchio, parmesan and black truffle [v]	\$28
Braised beef cheek, celeriac, skordalia, sauteed greens, gremolata [gf]	\$30
Whole flounder, chilli, green papaya salad, ginger, tamarind, and sea succulents [gf]	\$38
Lamb rump, Jerusalem artichokes, heirloom carrots, peas, feta, black garlic dressing	\$38
Woolshed burger, 150g dry-aged Cape Grim beef, bacon, cheese, caramelised onion, lettuce, tomato, beetroot, house relish, hand-cut chips	\$21
Steak sandwich, rocket, tomato, caramelised onions, shoestring fries	\$18
Free range chicken parmigiana, mozzarella, provolone, pancetta, tomato, salad, fries	\$26
Fish & chips, mixed leaf salad, house tartare [gfo]	\$24
Caesar salad, poached egg, smoked bacon, parmesan, anchovy dressing [gfo] with chicken [gfo]	\$18 \$23

Prime Cuts

All prime cut beef is dry-aged on premise and cooked on a charcoal grill. The dry ageing process concentrates the flavour of the meat. Because of the dry aging process the meat does not benefit from cooking past medium rare.

300g Porterhouse, grass fed, Gippsland, Victoria \$37

300g Scotch fillet, grass fed, Cape Grim, Tasmania \$43

300g Sher Wagyu (F1) rump, grain fed, Ballan, Victoria \$43

served with mixed leaf salad, hand-cut chips, choice of mustards, tarragon butter, horseradish cream, mushroom or peppercorn sauce

all steaks, sauces and accompaniments are gluten free

Sides

Shoestring fries [v] \$9

Dobson's hand-cut chips, house tomato sauce [v, gf] \$10

Mixed leaves, tomato, cucumber, red onion, lemon vinaigrette [v, gf] \$9

Roast sweet potato, goats cheese, salsa verde [v, gf] \$12

Sauteed broccoli, freekah, anchovies, chilli, parmesan \$10

Kids

For children 12yrs & under only, served with a complimentary soft drink and activity bag

Fish & chips with mixed leaf salad & tomato sauce [gfo] \$12

Woolshed burger & shoestring fries \$12

Rigatoni in a tomato & basil sauce with parmesan cheese [v] \$12

Desserts

Sticky date pudding, butterscotch, vanilla bean ice cream	\$15
Quince, pear and hazelnut oat crumble, thick cream, quince custard	\$14
Strawberry mascarpone & white chocolate parfait [gf]	\$14
Toffeed apple pecan tart, maple ice cream	\$14
Chocolate cake, macadamia praline, cumquat, milk chocolate mousse	\$15
Buttermilk panna cotta, shortbread, orange, rhubarb [gfo]	\$14
Cheese, Davidson's plum paste, lavosh, almonds	\$27

Coffee & Tea

Roasted locally since 1962, Grinders® Coffee has certified Fairtrade Organic Coffee Blends that are sourced through the Fairtrade Coffee Certification Program from countries all round the world and also has Australian Organic Certification.

Cafe latte, Cappuccino, Flat White, Long Black, Long Macchiato	\$4.5
Espresso, Short Macchiato	\$4
Hot Chocolate or Mocha	\$6
Affogato classic, vanilla bean ice cream, espresso coffee	\$8
Affogato liqueur, vanilla bean ice cream, espresso coffee, choice of liqueur Amaretto, Baileys, Grand Marnier, Frangelico or Kahlua	\$16
Temple Teas English Breakfast, Earl Grey, Peppermint, Chamomile, Green, Lemongrass & Ginger, Masala Chai	\$4.5