



WOOLSHED

A LA CARTE

The Woolshed features old favourites mixed with new creations to deliver a menu to please all tastes. We thrive in bringing to your table the best produce Australia and New Zealand has to offer and of course delectable desserts.

Starters

Oysters, chardonnay shallot vinaigrette [gf] [min. order of 3]	\$4
Trio of house-made dips, grilled bread [vo, gfo]	\$16
Berkshire pork belly, pineapple chilli salsa, coriander	\$18
Arancini - Chef's choice	\$16
Semolina crumbed chilli squid, asian salad [gfo]	\$16
Shearers' Board - a selection of cured & smoked meats with pickles, olives, cheese & grilled bread [gfo]	\$28
Buffalo milk ricotta, tomato, basil, black olive, brioche crumble [v]	\$18
Grilled quail, belgian waffle, apple slaw, tarragon sauce	\$22
Seared sea scallops, avocado purée, chorizo & pork crumble [gf]	\$22
Chicken pâté, drunken cherries, grilled bread	\$18

Mains

Salt and pepper crispy duck, choy sum, pak choy, orange, ginger, hoisin	\$39
Caramelised onion, goats cheese & almond raviolo, kalamata olives, tomato, parmesan, garlic butter [v]	\$28
Heirloom vegetables, tomato, quinoa, radish, kale pesto, LSA [vg, gf]	\$28
Steak sandwich, rocket, tomato, cheese, BBQ onions, aioli, shoestring fries	\$18
Salmon, celeriac remoulade, heirloom tomato & olive salad [gf]	\$36
Whole flounder, chilli, green papaya salad, ginger, tamarind & sea succulents [gf]	\$38
Braised beef cheek, sweet potato purée, sautéed greens, kale pesto [gf]	\$34
Woolshed Burger - Wagyu beef, bacon, cheese, mustard pickle aioli red onion, lettuce, tomato, house relish, hand-cut chips	\$21
Free range chicken parmigiana, mozzarella, provolone, bacon, tomato, garden salad, fries	\$26
Lamb rump, heirloom carrots, feta, pea purée, black garlic dressing & cassava	\$38
Beer battered fish & chips, garden salad, house tartare [gfo]	\$26
Caesar salad, poached egg, kaiserfleisch, parmesan, anchovy dressing [gfo] with chicken [gfo]	\$18 \$23

Prime Cuts

All prime cut beef is dry-aged on premise and cooked on a chargrill. 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 garden salad, hand-cut chips & choice of horseradish, mustards, house made - garlic butter, mushroom sauce, peppercorn sauce or red wine jus.

All steaks, sauces & accompaniments are gluten free.

Sides

Shoestring fries [v] \$9

Dobson's hand-cut chips, aioli [v, gf] \$10

Garden salad [v, gf, vg] \$9

Garlic mash [v, gf] \$10

Sautéed broccolini, almonds, beurre noisette [v, gf] \$10

Kids

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

Fish & chips with mixed leaf salad & tomato sauce [gfo] \$16.50

Cheeseburger & shoestring fries \$16.50

Mac & cheese [v] \$16.50

Desserts

Peanut Butter & Jelly - strawberry jam, banana cake, peanut butter mousse, ganache, candied hazelnuts	\$16
Chocolate cake, caramel, white chocolate ice-cream	\$16
Cherry pistachio semifreddo, macerated cherries, magic shell	\$16
Woolshed Cheese Board - 150g Australian cheese, lavosh, oat crackers, muscatels, fruit	\$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