

restaurant group menus.

silver restaurant menu

Shared starter & choice of main \$37.50

**Shared starter with choice of main & dessert
\$45.00**

Shared starter

A trio of house made dips, toasted sourdough bread & olives
Shearers board with cured meats, cheese, pickles & sourdough
breads

(Gluten free bread available on request)

Choice of Mains

(Choose 3)

Caramelised onion, goats cheese & almond raviolo, Kalamata
olives, tomato, parmesan, garlic butter (V)

Eggplant & ricotta involtini, with pinenuts, parmesan & wild
rocket salad (GF, V)

Chicken Caesar salad, poached egg, bacon, shaved parmesan
& creamy anchovy dressing (GFO)

Semolina crumbed chilli squid, Asian salad (GFO)

Crisp fried fish & chips with mixed leaf salad & house tartare
(GFO)

Woolshed burger - Wagyu beef, bacon, cheese, mustard pickle
aioli, red onion, lettuce, tomato, house relish, hand cut chips
BBQ lemongrass chicken pickled cucumber coleslaw, lime,
sweet chilli sambal (GF)

Heirloom vegetables, tomato, quinoa, radish, kale pesto, LSA
(VG, GF)

Dessert

(Choose 2)

Orange & almond cake with dried apricot confit, honey
mascarpone, caramel (GF, DFO)

Dark chocolate mousse with black forest cherries, crème
fraiche & hazelnut praline (GF)

Strawberry & passionfruit curd pavlova, double cream, almond
crumble (GF)

Honey Panna cotta, oat crumble, fresh apples, apple granita
(GFO)

Pistachio & strawberry tart, pistachio ice-cream, strawberry
jam

Add some side to the table

Shoestring fries (V) \$9

Dobson's hand-cut chips, aioli (V, GF)

Garden Salad (V, GF, VG) \$10

Sautéed broccolini, almonds, beurre noisette (V, GF) \$10

(DF) Dairy Free (DFO) Dairy Free Option (GF) Gluten Free (GFO) Gluten Free Options (V) Vegetarian (VG) Vegan

Silver and Gold dining menu available only for groups of 15 guests or more on a pre arranged basis

restaurant group menus.

gold restaurant menu

**Entrée & main OR main &
dessert \$45.00**

All 3 course \$52.50

Entrée

(Choose 3)

Semolina crumbed chilli squid, Asian salad (GFO)

Berkshire pork belly, pineapple chilli salsa, coriander

Buffalo milk ricotta, confit tomato, basil, black olive, garlic sourdough crumble (GFO, V)

Chickpea fritters, fennel, radish salad, tahini, dukkah (GF, V)

Spiced chicken cigar, shaved red cabbage, feta & tomato jalapeno salsa

Arancini - Chef's choice

Choice of Mains

(Choose 4)

Eggplant & ricotta involtini, with pinenuts, parmesan & wild rocket salad (GF, V)

300gm grass fed scotch fillet (cooked medium) with mixed leaf salad, house cut chips & a red wine jus (GF)

Warm Chermoula chicken & quinoa salad with roasted tomatoes, cos lettuce, dukkah & broccoli (GF)

Fish & chips with mixed leaf salad & house tartare (GFO)

BBQ lemongrass chicken pickled cucumber coleslaw, lime, sweet chilli sambal (GF)

Caramelised onion, goats cheese & almond raviolo, Kalamata olives, tomato, parmesan, garlic butter (V)

Whole flounder, chilli, green papaya salad, ginger, tamarind & sea succulents (GF)

Braised Beef cheek, sweet potato puree, sautéed greens, kale & cashew pesto (GF)

Salmon, celeriac remoulade, heirloom tomato & olive salad (GF)

Heirloom vegetables, tomato, quinoa, radish, kale pesto, LSA (VG, GF)

Desserts

(Choose 3)

Honey panna cotta, oat crumble, fresh apple, apple granita (GFO)

Strawberry & passionfruit curd pavlova, double cream, almond crumble (GF)

Orange & almond cake with dried apricot confit, honey mascarpone, caramel (GF, DFO)

Selection of cheese, muscatels, lavosh & quince paste (GFO)

Eton mess, crushed meringue, double cream with strawberries & raspberry coulis (GF)

Dark chocolate mousse with black forest cherries, crème fraiche & hazelnut praline

Add some side to the table

Shoestring fries (V) \$9

Dobson's hand-cut chips, aioli (V, GF)

Garden Salad (V, GF, VG) \$10

Sautéed broccollini, almonds, beurre noisette (V, GF) \$10