



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.

\_01. MONDAY

## bite me.

A selection of 4 different bite size nibbles \$22

\_02. TUESDAY

## shucking awesome.

Natural oysters - chardonnay shallot vinaigrette - \$2 each (min. order of 6)

Glass of Piper - Heidsieck Champagne \$12 each

\_03. WEDNESDAY

## well hung wednesday.

300g scotch fillet cooked to your liking with hand cut chips, salad and choice of sauce.

Plus a glass of red wine \$28

\_04. THURSDAY

## squeal'n deal'n.

Woodford bourbon basted baby back ribs, smoked and slow cooked to perfection with a side of fries and Chef's homemade slaw. Plus a glass of Woodford bourbon & mix \$25

## 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
Safron, parmesan & ricotta arancini [v]	\$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
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	\$20
Salmon, potato fondant, seasonal greens & citrus hollandaise [gf]	\$36
Whole flounder, chilli, green papaya salad, ginger, tamarind & sea succulents [gf]	\$38
Braised beef cheek, sweet potato purée, sautéed greens, kale & cashew pesto [gf]	\$34
Woolshed Burger - Wagyu beef, bacon, cheese, mustard pickle aioli, red onion, lettuce, tomato, BBQ sauce, beer battered chips	\$21
Free range chicken parmigiana, mozzarella, provolone, bacon, tomato, garden salad, fries	\$26
Lamb rump, heirloom vegetables, feta, peas, black garlic dressing	\$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 Black Angus scotch fillet, grass fed, Riverina, NSW \$43

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

Served with garden salad, beer battered 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

Beer battered chips, aioli [v ] \$10

Garden salad [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

Lime & coconut cheesecake, Coyo coconut yoghurt [gf]	\$16
Toffee apple annie, caramel sauce, cream	\$16
Black forrest cake, cherry purée chantilly cream [gf]	\$16
Sorbet [vg]	\$12
Dessert platter - a selection of baby cakes	\$32
Woolshed Cheese Board - 150g Australian cheese, lavosh, oat crackers, muscatels, fruit	\$27

*Add a glass of NV De iuliis Late Picked Semillon for \$6 with any dessert ordered*

## 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