



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

monday bunday.

Chef's burger and chips \$18

_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 steak cooked to your liking with rustic fries, salad and choice of sauce.

Plus a glass of red wine \$28

_04. THURSDAY

squeal'n deal'n.

Pork cutlet with Woodford bourbon sauce, fries and Chef's homemade slaw.

Plus a glass of Woodford bourbon & mix \$28

Starters

Oysters, chardonnay shallot vinaigrette [gf] [min. order of 3]	\$4.5
Trio of house-made dips, grilled bread [vo, gfo]	\$18
Crispy fried pork belly, sweet and sour sauce, chilli, coriander and sesame	\$18
Chef's choice arancini with micro salad and aioli [v]	\$16
Chilli, ginger and garlic fried squid, coriander and wakame salad [gfo]	\$16
Shearers' Board - a selection of cured and smoked meats, condiments and grilled bread [gfo]	\$34
Beef tartare, chilli, caper, quail egg [gfo]	\$23
Baby octopus, heirloom tomato and chilli salad, citrus butter sauce [gf]	\$22
Chicken pâté, grilled bread [gfo]	\$18
Layered vegetables with cashew, almond, kale pesto, tomato jam [vg]	\$20

A surcharge of 15% applies on public holidays

[gf] - gluten free [gfo]- gluten free option - gluten free bread \$5 [v]- vegetarian [vo]- vegetarian option [vg]- vegan

Mains

Salt and pepper crispy duck, Asian greens, orange, ginger, oyster sauce	\$39
Pappadelle, mushroom medley, feta, spinach, tomato and sage [v]	\$28
Vegan option	\$33
Warm root vegetable salad, red onion, zucchini, spinach, goat's curd, LSA [v, vgo, gf]	\$28
200g Steak sandwich, rocket, tomato, cheese, BBQ onions, aioli, rustic fries	\$22
Market fish of the day - ask your waiter	MP
Free range half chicken, buttered mash, broccolini, tarragon sauce	\$36
Gippsland Lamb rack, cauliflower, broad beans, garlic sauce [gf]	\$43
Whole baby snapper, crispy fried with garlic, coriander and chilli sauce, choy sum [gf]	\$38
Braised beef cheek, sweet potato purée, sautéed greens, popped vine tomatoes, red wine jus [gf]	\$34
Pork sausage, Philly mash, mustard onion gravy	\$28
Woolshed Burger - Wagyu beef, bacon, cheese, mustard pickle aioli, red onion, lettuce, tomato, BBQ sauce, rustic fries	\$23
Free range chicken parmigiana, mozzarella, provolone, bacon, tomato, garden salad, rustic fries	\$28
Beer battered fish & chips, garden salad, house tartare [gfo]	\$29
Caesar salad, poached egg, kaiserfleisch, parmesan, anchovy dressing [gfo]	\$20
with chicken [gfo]	\$25

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Prime Cuts

All prime cut beef is dry-aged on premise and cooked on a chargrill. The dry aging 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

Served with garden salad, rustic fries & choice of horseradish, mustards, house made - peppercorn sauce, red wine jus or creamy mushroom sauce

Butcher's Cut - ask your waiter MP

Sides

Rustic fries, tomato sauce [v] \$10

Sweet potato wedges, sour cream & sweet chilli sauce [v] \$12

Garden salad [gf, vg] \$10

Smashed chats, feta, kale pesto [v, gf] \$15

Buttered seasonal greens [v, gf] \$14

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] \$18.50

Cheeseburger & rustic fries \$18.50

Macaroni and Napoli sauce, cheese [v] \$18.50

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Desserts

Golden Hey Time bombe - honeycomb, chocolate, vanilla mousse	\$18
Toffee apple annie, caramel sauce, vanilla bean ice cream	\$18
Lemon baked cheesecake [gf]	\$18
Trio of sorbet, berries, granita [vg]	\$15
Dessert platter - a selection of baby cakes	\$36
Woolshed Cheese Board;	\$36
Tarago Gippsland Brie - cow's milk, Vic	
Pyengana Clothbound Cheddar - cow's milk, Tas	
Tarwin Blue - cow's milk, South Gippsland, Vic	
served with lavosh, fruit, honeycomb, quince paste and toasted bread	

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

Coffee & Tea

Genovese Coffee » Part of every conversation since 1970

Cafe latte, Cappuccino, Flat White, Long Black, Long Macchiato	\$5
Espresso, Short Macchiato	\$4.5
Hot Chocolate, Mocha or Chai Latte	\$6.5
Affogato classic, vanilla bean ice cream, espresso coffee	\$11
Affogato liqueur, vanilla bean ice cream, espresso coffee, choice of liqueur Amaretto, Baileys, Grand Marnier, Frangelico or Kahlua	\$20
Teadrop Teas English Breakfast, Supreme Earl Grey, Peppermint, Spring Green	\$4.5

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