

woolshed *christmas* *menu.*

We love to party @ The Woolshed and
Christmas is no exception!

All our tables are festively decorated with
Christmas crackers to create the perfect
Christmas atmosphere.

menu 1.

3 courses
\$55 per person

Selection of organic sourdough bread with olive oil

Shared entrée for the table including

Roast vegetable salad with flat mushroom, goats curd, spinach & grains (vgo)

Chilli garlic squid with coriander salad & kewpie mayonnaise (df, gfo)

Shearers board – a selection of cured meats, cheese, sourdough bread & pickles (gfo)

Choice of main

Stuffed turkey breast with roasted sweet potato puree, heirloom carrots, pumpkin, greens, cranberry sauce & gravy

Roast high country pork cutlet with a potato & thyme gratin, buttered green vegetables, mustard gravy & sweet apple sauce (gf)

Cannelloni with sweet potato, ricotta, pine nuts, sage & butter sauce, rocket & parmesan

Included sides

Roasted baby potatoes with pesto & feta (gf)

Rocket, pear & parmesan (gf)

Desserts – shared bite sized dessert platter

Lime & coconut cheesecake (gf)

Custard & fresh fruit tarts (gf)

Lemon meringue tart

Chocolate walnut fudge

Triple chocolate mousse

Fruit mince pies

Christmas steamed puddings

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Please note that minimum spends may apply for private dining
Groups over 40 people will need to choose two items in each course for alternate drop

menu 2.

3 courses

\$65 per person

Selection of organic sourdough bread with olive oil

Choice of entrée (choose 3)

Cured salmon with baby capers, candy beets, horseradish mascarpone, & ver juice (gf)

Roast vegetable salad with flat mushroom, goats curd, spinach, & grains (gf, vgo)

Prawn cocktail with avocado, crisp iceberg lettuce, cucumber, asparagus, & spiced citrus mayonnaise (gf, df)

Ginger & soy crispy quail with Asian slaw, pickles & siracha mayonnaise (df)

Shredded lamb with feta, cumin, & rocket in brik pastry with mint yoghurt & micro greens (gf)

Choice of mains (choose 3)

Pan fried market fish with saffron potato, grilled capsicum, asparagus, capers & salsa verde (gf, df)

Scotch fillet with buttered greens, Portobello mushrooms & tarragon mustard sauce (gf)

Roast high country pork cutlet with a potato & thyme gratin, buttered green vegetables, mustard gravy & sweet apple sauce (gf)

Cannelloni with sweet potato, ricotta, pine nuts, sage & butter sauce, rocket & parmesan

Stuffed turkey breast with roasted sweet potato puree, heirloom carrots, pumpkin, greens, cranberry sauce & gravy

Included sides

Roasted baby potatoes with pesto & feta (gf)

Rocket, pear & parmesan (gf)

Choice of Dessert

Pavlova with chantilly cream, strawberries, passionfruit curd & hazelnut praline (gf)

Rich chocolate cheesecake with smashed toffee, brandied cherries & cream (gf)

Christmas pudding with butterscotch & custard

Lemon tart with shortbread crust, chantilly cream & fresh fruit

Chocolate chia brownie, coyo coconut yoghurt & mixed berries (vg,df, gf)

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WOOLSHED

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