

WOODEND

CELLAR & BAR

Welcome

The restaurant is through the Cellar.

Tapas Plates

Pacific Oysters - Red wine mignonette	2 fo \$13 6 for 32
Kilpatrick	2 fo \$15 6 for 39
Negroni marinated olives (v+, gf)	\$10
Sourdough, olive oil, balsamic & za'atar (v+)	\$10
Stracciatella, Olasagasti anchovy, chilli oil, toasted sourdough	\$12
House made beetroot & orange hummus, goats' cheese feta, fresh mint, toasted sourdough (v.gfo)	\$14
Cuca sardines, DC Cartel chilli oil, lightly toasted sourdough (gfo)	\$18
Pulled pork rillettes, toasted sourdough, house made jam (gfo)	\$19
Duck & cherry pate, cornichons, mulled wine jam (gfo)	\$19
Sea scallops (3), pea & mint puree, crispy prosciutto (gf)	\$25
Pumpkin arancini (2), aioli, smoked paprika (gf,v)	\$19
Beef & chorizo sausage rolls (4), chilli, coriander, lime, BBQ sauce (gf)	\$21
Kangaroo meatballs (5), carrot, Lebanese spices, spring yoghurt (gf)	\$21
Buffalo chicken wings, ranch dressing (gf)	\$19
Roasted pumpkin, tahini, maple, smoked paprika, pepitas (v+, gf)	\$13
Cajun spiced potato gems (gf,v+)	\$9
Roasted Dutch carrots, agave, sesame, smoked sea salt (gf,v+)	\$13
Shredded Brussels Sprouts, Kaiserfleisch lardons, Manchego (gf)	\$13

Platters for 2

Charcuterie Board	\$39
Selection of deli meats, anitpasti, house made pickle, mustard, pickles, Woodend Bakery sourdough (gfo)	
Fromage du Jour	\$39
Daily selection of two (2) artisanal cheese, house made jam, Woodend Bakery sourdough (v,gfo)	

Due to regional delivery schedules some menu items may not be available Mondays & Tuesdays
gf- Gluten Free | v - Vegetarian | v+ - Vegan | gfo - Gluten Free Optional +\$3
While all effort is taken to ensure items are made gluten free, traces may still be detected
Woodend Bakery only available Thursday to Sunday