



Woodland House

Tasting Menu

Concise Menu \$135 | With wine \$215

Parmesan and buckwheat, squid ink

Pepper spiced kangaroo fillet

Fried duck tongue with bamboo salt

School prawn

Gravlax of rainbow trout and its consommé

Parker pretzel with sour cream and chive tofu

Slimy mackerel, olive and tarragon

Murray cod, cuttlefish, ham stock, radish

Wood roasted mussels, asparagus, salted yolk

Suckling pig, garlic in XO, dried miso, boudin noir

Grilled Sher wagyu, oyster sauce, fermented shiitake and sesame

Whipped caramel, millet, sour cherry

Woodland House Menu \$165 | With wine \$290

Parmesan and buckwheat, squid ink

Pepper spiced kangaroo fillet

Fried duck tongue with bamboo salt

School prawn

Gravlax of rainbow trout and its consommé

Parker pretzel with sour cream and chive tofu

Slimy mackerel, olive and tarragon

Murray cod, cuttlefish, ham stock, radish

Southern rock lobster, blossom vinegar, onion and chicken liver

Wood roasted mussels, asparagus, salted yolk

Yarra Valley venison, cured fat, rye, iceplant

Suckling pig, garlic in XO, dried miso, boudin noir

Roasted quail, confit leg, corn

Grilled Sher wagyu, oyster sauce, fermented shiitake and sesame

Charred mango, pine oil, crème fraîche

Whipped caramel, millet, sour cherry



Woodland House

Vegetarian Tasting Menu

Concise' Menu \$125 | With wine \$205

Parmesan and buckwheat, salted ricotta
Tromboncino, rosella
Mushroom croustis
Purple congo chip
Tomato consommé
Parker pretzel, chive and tofu
Charred leek, olive and tarragon

Broad bean, sour cream and dill, pickled radish

King Brown mushroom, asparagus, salted yolk

Ironbark pumpkin, garlic in mustard leaf XO

Grilled zucchini flower, fermented shiitake and sesame

Whipped caramel, millet, sour cherry

Woodland House Menu \$150 | With wine \$275

Parmesan and buckwheat, salted ricotta
Tromboncino, rosella
Mushroom croustis
Purple congo chip
Tomato consommé
Parker pretzel, chive and tofu
Charred leek, olive and tarragon

Broad bean, sour cream and dill, pickled radish

Jerusalem artichoke, blossom vinegar, onion jam

King Brown mushroom, asparagus, salted yolk

Red quinoa, miso, rye, iceplant

Ironbark pumpkin, garlic in mustard leaf XO

Golden beetroot, quail egg, popcorn shoot

Grilled zucchini flower, fermented shiitake and sesame

Charred mango, pine oil, crème fraîche

Whipped caramel, millet, sour cherry



Woodland House

a la carte

available Tuesday – Thursday only

4 Courses \$90 | 5 Courses \$110 | 6 Courses \$130

Steamed snapper, spanner crab, celery

Murray cod, cuttlefish, ham stock, radish

Wood roasted mussels, asparagus, salted yolk

Sancho venison, pickled beetroot, currant reduction

Corn fed duck, grilled octopus, sweet pepper

Suckling pig, garlic in XO, dried miso, boudin noir

Lamb fillet, confit belly, parsnip, sweet garlic, sorrel

Cacao Barry, candied mandarin, caramel

Chestnut, sesame and beetroot, yoghurt sorbet

Pear soufflé, salted liquorice ice cream, star anise

A selection of farmhouse cheeses to share - \$35



Woodland House

Thursday and Friday Lunch

The House Lunch

3 Courses with a glass of wine | \$55
2015 Kris Pinot Grigio IGT, Delle Venezie, Italy
2015 Toscolo Chianti DOCG, Tuscany, Italy

+ *farmhouse cheeses to share* \$30 (1-2p)

Entree

Confit tomato, spiced prawn, radish

Or

Warm salad of duck leg salmis, lentils, mustard, mâche

Main

Roasted snapper, broad bean, asparagus, beurre blanc

Or

Apricot and chestnut stuffed chicken, jus gras

Dessert

Christmas pudding, brandy custard, vanilla cream

Chefs' Concise Tasting Menu \$135 | With wine \$215

Snacks

Murray cod, cuttlefish, ham stock, radish

Wood roasted mussels, asparagus, salted yolk

Suckling pig, garlic in XO, dried miso, boudin noir

Grilled Sher wagyu, oyster sauce, fermented shiitake and sesame

Whipped caramel, millet, sour cherry



Woodland House

Sunday Lunch

4 courses \$80 | 6 courses \$110

A selection of farmhouse cheeses to share \$35

Zucchini blossom, grilled octopus, spring garlic emulsion

Grilled prawn, chicken liver parfait, brown onion jam

Snapper, broad beans and beurre blanc

Corn-fed duck, asparagus, tamarind sauce

Cape Grim beef, eggplant and shiitake puree

Whipped caramel, milk chocolate, freeze dried raspberries