

THE WOOD

RESTAURANT

FEED ME

105 per person

Get ready to share, savour, and indulge. Let our chefs take the reins with a curated selection of delicious dishes from our a-la-carte menu. All you need to do is sit back, relax, and enjoy every bite! **Must be ordered by the whole table*

Enhance your 'Feed Me' experience by adding a Brokenwood wine pairing $\left\{ \begin{array}{l} \text{Varietal pairing} \dots\dots\dots 55 \text{ per person} \\ \text{Premium pairing} \dots\dots\dots 100 \text{ per person} \end{array} \right.$

SMALL PLATES

FROM THE SEA

Oysters gf/df	4.5 each
<i>A choice of natural, or finger lime mignonette dressing</i>	
Ceviche of kingfish gf	27
<i>Pinot Gris poached green apples, mint</i>	
Raw Ulladulla tuna gf/df	29
<i>Avocado, fermented chilli, lime</i>	
Applewood smoked salmon rillettes gfo	26
<i>Cucumbers, croûte</i>	
Brandade of blue-eye cod gfo	24
<i>À la Grecia dressing</i>	
Hand-picked spanner crab roll	15 each
<i>Butter lettuce, Marie Rose sauce</i>	

CHARCUTERIE

Olives from down the road	3.5
Ciabatta	10 half loaf <i>or</i> 16 full loaf
<i>Cultured butter</i>	
'MR Charcuterie' classic pork rillettes df/gfo	25
<i>A selection of condiments</i>	
House terrine df/gfo	26
<i>Pickles, croûte</i>	
Salumi Petit Rojo, Saucisson	df/gfo 26
<i>Pickles, croûte</i>	
Classic steak tartare df/gfo	30 entrée <i>or</i> 48 main
<i>Hand-cut Manning Valley 3+ Angus tenderloin, egg yolk, croûte</i>	
Burrata v/gf	26
<i>Fennel jam, vincotto</i>	

FROM THE GARDEN

Salted zucchini v/gf	14
<i>Local fetta, dill, almonds, cold pressed olive oil, fermented chilli</i>	
Baked Comté gf	22
<i>Buttered new season asparagus, river mint and basil pesto</i>	
Hand rolled potato gnocchi	23
<i>Rosemary and Brokenwood Chardonnay crème sauce</i>	

WOOD FIRED

Leeks gf	22
<i>Hazelnut vinaigrette</i>	
Mushroom v/gf/df	23
<i>Vadouvan, black garlic aioli</i>	
Kangaroo carpaccio gf/dfo	25
<i>Our ricotta, new season blueberry, wattleseed</i>	
Heritage pork tenderloin gf	29
<i>Sauce made from Sticky Wicket, red apples, hazelnut, and chives</i>	
Daintree barramundi gf/dfo	29
<i>Bois Boudran Sauce</i>	
Australian half shell scallop gf	9 each
<i>Café de Paris</i>	

v = vegetarian | gf = gluten free | gfo = gluten free optional | df = dairy free | dfo = dairy free optional

Cashless venue | A public holiday and Sunday service surcharge of 15% applies

Wine Club members may apply their discount for up to two people | Ask your waiter for matched Brokenwood wine selections

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LARGE PLATES

FROM THE WOOD FIRED GRILL

Grilled Port Lincoln sashimi grade Squid ^{gf} <i>Leek fondue, Café de Paris</i>	44
Market fish ^{gf} <i>Nantua sauce, ask your waiter for the fish of the day</i>	MP
Rangers Valley 600g Striploin 5+ 270 day grain fed 'Black Market' label ^{gf/df}	90
Black Opal 300g Wagyu 6+ 380 day grain fed Rump cap ^{gf/df}	82
Grass fed Naparoo Australian white lamb ^{gf/df} <i>Black garlic jus, petit fennel and mint salad</i>	65

SIDE PLATES

For these dishes please choose size 9 small *or* 16 large

Oakleaf lettuce ^{v/gf/df} <i>Honey and Dijon vinaigrette</i>
Steamed broccoli ^{v/gf/df} <i>Cold pressed olive oil from down the road, sea salt</i>
Kipfler potatoes ^{v/gf/df} <i>Rosemary salt</i>

FROMAGE

8og serve with Brokenwood red wine grape chutney, croûte, and table grapes

French Comté 18 month aged <i>The texture is relatively hard and flexible, and the taste is mild, nutty, but slightly sweet. Made from unpasteurised milk</i>	13
Tarago triple cream brie <i>A buttery, bloomy rinded cheese with a dense, creamy, full-of-mouth flavour</i>	15
Shadows of Blue double cream 3 month aged <i>Made with double the cream of traditional blue cheese, and the culture used is a delicate strain producing mellow buttery flavours</i>	10

DESSERTS

Yoghurt panna cotta ^{v/gf} <i>Spring berries, roasted white chocolate</i>	18
Chocolate marquise ^{gf} <i>Hazelnut</i>	19

DIGESTIF

Orancello	11
Limoncello	11
Irish coffee	16
Baileys coffee	16
Kahlúa coffee	16
2018 Sticky Wicket Semillon	14

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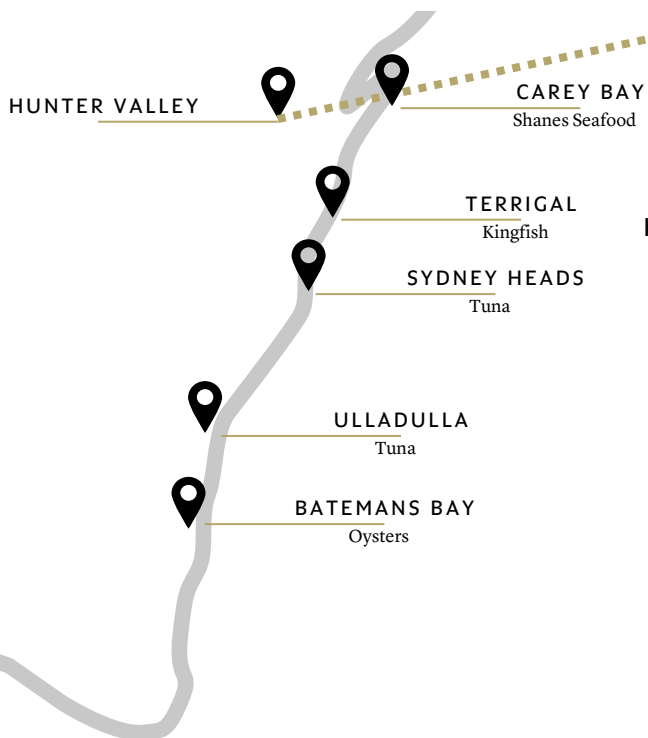
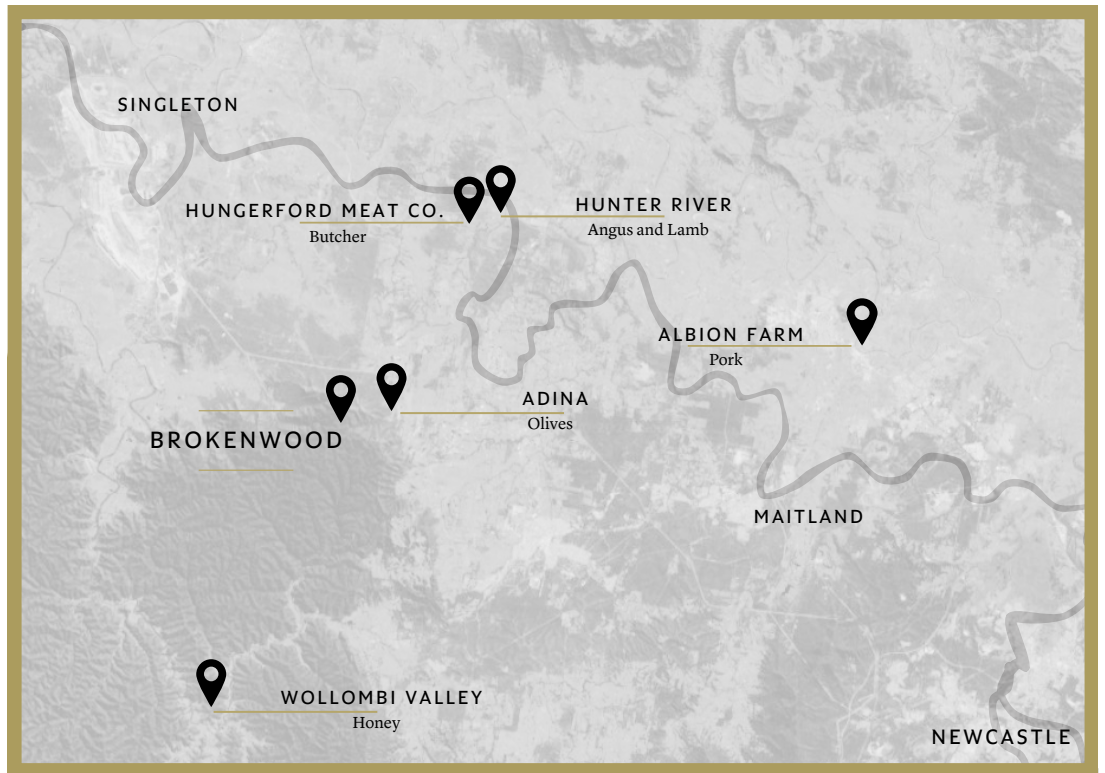
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LOCAL HEROES



HUNGERFORD MEAT CO

Hungerford Meat Co has a storied history rooted in the agriculture of the Hunter Valley. Upon acquiring the historic building and butchery, they seized the chance to restore it to its former glory.

By collaborating with local producers and farmers and utilising the entire animal in their offerings—from fresh cuts to charcuterie and smoked meats—they foster stronger connections between our kitchen and the best producers of the region.

SHANE'S SEAFOOD

Starting as a small family business by Shane Snedden alongside the Hunter's very own, Robbie Molines. Shanes Seafood was then purchased three years ago by a Sydney-based seafood trader, Nicholas Seafood.

Shanes Seafood aims to deliver the finest and freshest quality of seafood to restaurants, with majority of the seafood sourced within Australian waters. Shop front located in Carey Bay, NSW out past Toronto.