

WOODEND

CELLAR & BAR

Welcome
The restaurant is through the Cellar.
Please come on in.

Tapas Plates

House made beetroot hummus, olive oil, Meredith goats' cheese, fresh citrus & mint with lightly toasted bread (v)	\$12
Pumpkin arancini (v/gf) 2/3 per serve	\$15/\$21
Atlantic sardines drizzled in DC Cartel chilli oil, lightly toasted bread.	\$16
Chicken and chipotle meatballs (5), coriander, Nomad Jalapeno salsa verde (gf)	\$19
Pulled pork rillettes, toasted sourdough, house made jam	\$19
Cajun spiced potato gems (v+,gf)	\$9
Roasted baby carrots, tahini, maple syrup (v+,gf) *	\$13

Share Plates

Charcuterie Board *	\$35
Selection of deli meats, anitpasti, house made pickle, mustard and cornichons with Woodend Bakery sourdough	
Fromage du Jour	\$35
Daily selection of two cow, goat or sheep artisanal cheese, house made jam, Woodend Bakery sourdough (v)	
Extra crackers	\$4
Extra bread	\$5
Gluten free water crackers	\$5

Snacks

Olive's Olives, warmed in olive oil, rosemary and thyme (v+/gf) *	\$10
Bowl of pickled peppers	\$6
Brets Crisps - Jura, Camembert, Goat's Cheese, Porcini, Tartiflette or Chorizo	\$10

• Not Available Monday and Tuesday

gf- Gluten Free v - Vegetarian v+ - Vegan

While all effort is taken to ensure items are made gluten free, traces may still be detected

Woodend Bakery only available Thursday to Sunday